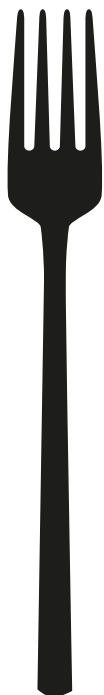


# MENU DEGUSTAZIONE



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## DEGUSTAZIONE DI MARE SEAFOOD TASTING MENU

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### **Carpaccio di gambero rosa, stracciatella, scorze d'arancia, spinacino fresco e chips di patate viola**

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Rose prawn carpaccio, stracciatella cheese, orange zest, fresh spinach and vitelotte potato chips

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### **Paccheri neri mantecati ai ricci di mare del Mediterraneo, pomodorini gialli e pesto di basilico**

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Seppia black paccheri pasta dressed with Mediterranean sea urchins, yellow cherry tomatoes and a basil pesto

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### **Ombrina del Mediterraneo al timo limone, crema di provolone piccante, pomodorino confit e cipolla di Tropea in agrodolce**

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Mediterranean shi drum with lemon thyme and a cream of sharp provolone cheese accompanied by confit cherry tomatoes and sweet-and-sour Tropea onion

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### **Il Lampone nelle sue forme**

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Raspberry in all its forms

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**€ 50 a persona vini esclusi - Minimo 2 pax**  
€ 50 per person excluding wine - Minimum 2 pax

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