

# Menu

*“Dreams nourish the soul just as food nourishes the body”*  
*“Il sogno è il nutrimento dell'anima, come il cibo è quello del corpo”*

# Antipasti

## Piatto Royale

A Selection of Premium Cuts and Cheeses, accompanied by  
Grissini, Lingue and Sourdough Bread

€65.00

## Crudo di Pesce (GF, LF)

A Selection of Fresh Fish Crudity on the Market

€30.00

## Carne Cruda (GF)

Beef Tartare with Cream of Occelli® Cheese in Chestnut Leaves,  
Roasted Garlic Aioli and Salted Egg Yolk

€15.00

## Carpaccio di Barbabietola (V)

Beetroot Carpaccio served with Poached Egg and Goat Cheese Crumbs

€12.00

## Foie Gras

Speciality Duck Foie Gras, served with Jus, Caramelised Onions,  
Strawberries and Naan Bread

€20.00

## Caprese di Gamberi (GF)

Caprese of Red Prawns and Bufala with Fresh Marinara and Pesto Sauce

€15.00

## Il Carciofo (VG, V, LF)

Marinated Artichoke and Aubergine topped with Artichoke Cream,  
Herb Crust, and Citrus Vinaigrette

*served cold*

€12.00

# Dal Mercato

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Oyster "Gillardeau" (GF, LF)

6pcs €28.00

12pcs €50.00

Piatto del Re (GF, LF)

12 "Gillardeau" Oysters and Royal Attilus Oscietra Caviar 30g

€100.00

Risotto del Giorno

€15.00

Zuppa del Giorno

€12.00

## Primi

Rigatoni alla Carbonara

*Starter €14.00 | Main €17.00*

Spaghetti Ragù di Coniglio  
Abraham's Special Rabbit Recipe

*Starter €14.00 | Main €17.00*

Strozzapreti alla Norma (V)  
A Classic Dish with Tomato Sauce, Aubergine and Smoked Ricotta

*Starter €12.00 | Main €17.00*

Raviolo del Giorno  
Fresh Filled Pasta of the Day

*Starter €14.00 | Main €18.00*

## Secondi

Roulade di Pesce Spada (V, GF)  
Swordfish Roll with Rucola, Sundried Tomatoes and Lemon Cream Sauce

€25.00

Sformato di Zucchine (V, GF)  
Zucchini Soufflé with Vegetable Curry and Basmati Rice

€24.00

Petto d'Anatra (GF, LF)  
Roasted Duck Breast with Prune Jus, Thyme Potatoes and Grilled Spring Onions

€25.00

Agnello sull'Etna (LF)  
Lamb French Rack served Blue on Hot Lava Stone to be cooked yourself to your likings  
with Mint Jus, Spinach Dumplings and Seasonal Vegetables

€30.00

Il Filetto 250g (GF, LF)  
Grilled Beef Fillet with Jus, and Celeriac Purée,  
Sweet Potatoes and Smoked Oyster Mushrooms

€35.00

Dalla Macelleria (GF, LF)  
Choose your Cut from the Butchery

Prices on Butchery Board

Side Dishes at €3.00 each

Roasted Potatoes | Fries | Seasonal Roasted Vegetables | Caponata Catanese | Green Salad with Cherry Tomatoes

# Dolci

Delizie al Limone e Frutti di Bosco (V)  
Lemon Sponge soaked in Sweet Milk accompanied by Berry Sauce and  
White Chocolate Foam

€8.00

Gioia Piemontese (V, GF)  
Luke's Hazelnut Parfait served with Warm Almond Milk

€12.00

L-Imqaret (V)  
Served with Maltese Gelato (Gelato Nanna)

€8.00

Panna Cotta al Cocco (V)  
Coconut Pannacotta with Passionfruit Sauce and Ginger Crumble

€8.00

Bunèt alla Piemontese (V)  
Piedmontese Pudding with Cacao, Pasticceria Berta Amaretti  
and Di Nero Crema al Caffè

€8.00

Il Gelo (V)  
A Selection of Artisan Gelato and Sorbet

€2.50 per scoop

Selezione di 6 Formaggi (V)

€12.00