



LA SERRA

r e s t a u r a n t

# *Maestrale*

## *Roasted Sea Scallop*

*Porcini mushrooms, cauliflower and balsamic vinegar*

*(7,12,14)*

## *Purple Prawns ravioli pasta*

*topinambur, kefir and parsley*

*(1,2,3,6,7)*

## *Seabass*

*with chilled tomato and verbena dashi, oyster and green apple*

*(4,6,14)*

## *Tradition in evolution*

*Lemon, hazelnuts and olive oil*

*(1,3,6,7,8)*

**€160**

## *Wine pairing*

**€140**

## *Premium wine pairing*

**€200**

*The tasting menu needs to be ordered for all diners*

# *Levante*

## *Iberian Pork Pluma*

*with sweet and sour peppers, vermouth gastrique and thyme oil*  
*(6,12)*

## *Éliche*

*spring lamb, green chili peppers, Provolone del Monaco PDO and*  
*nori seaweed*  
*(1,6,7,12)*

## *Roasted Duck*

*Plums, ginger, and green pepper sauce and nasturtium*  
*(1,6)*

## *Chocolate Opéra*

*dark, milk and white*  
*(3,6,7)*

**€140**

## *Wine pairing*

**€120**

## *Premium wine pairing*

**€200**

*The tasting menu needs to be ordered for all diners*

# *Libeccio*

*Pomod'oro*

*Pomod'oro*

*(1,6,7)*

*Bottoni pasta*

*cherry tomato essence, with fig leaf-infused oil and caramelized onion*

*(1,6)*

*Zucchini*

*zucchini flower and smoked provola*

*(6,7)*

*Fruit time*

*Apricot and passion fruit*

*€120*

*Wine pairing*

*€120*

*Premium wine pairing*

*€200*

*The tasting menu needs to be ordered for all diners*

## *Starters*

### *Black cod*

*Pizzaíola, ceviche and sweet and sour spicy sauce*

*(4,6,12)*

**€40**

### *Roasted Sea Scallop*

*Porcini mushrooms, cauliflower and balsamic vinegar*

*(7,12,14)*

**€38**

### *Langoustine*

*Pumpkin, miso and caviar*

*(2,6)*

**€45**

### *Pomod'oro*

*Pomod'oro*

*(1,6,7)*

**€30**

### *Iberian Pork Pluma*

*with sweet and sour peppers, vermouth gastrique and thyme oil*

*(6,12)*

**€36**

## *First courses*

### *Spaghettoni*

*sea urchin sauce, nduja, coffee powder*

*(1,2,6,7)*

**€34**

### *\*Risotto*

*with zucchini extract, mint and parchment baked red mullet*

*(4,6,7)*

**€42**

### *Homemade Prawns ravioli pasta*

*topinambur, kefir and parsley*

*(1,2,3,6,7)*

**€38**

### *Bottoni pasta*

*cherry tomato essence, with fig leaf infused oil & caramelized onion*

*(1,6)*

**€32**

### *Elíche*

*spring lamb, green chili peppers, Provolone del Monaco PDO and nori seaweed*

*(1,6,7)*

**€36**

## *Second Courses*

### *Seabass*

*with chilled tomato and verbena dashi, oyster and green apple*

*(4,6,14)*

*€54*

### *Roasted Lobster*

*with royal sauce, orange and Oscietra caviar*

*(1,2,6,7)*

*€80*

### *Zucchini*

*zucchini flower and smoked provola*

*(6,7)*

*€30*

### *Agnello nostrano*

*Lamb, roasted carrot, lightly smoked yogurt and tintore jus*

*(1,6,7,12)*

*€45*

### *Roasted Duck*

*Plums, ginger, green pepper sauce and nasturtium*

*(1,6)*

*€45*

## *Dessert*

### *Soufflé*

*Tonka bean, buffalo ricotta and raspberry*

*(3,7)*

**€25**

### *Chocolate Opéra*

*dark, milk and white*

*(3,6,7)*

**€25**

*Paired with Il Sasso di Riccardo Terre del Principe €20*

### *Like a small Breakfast*

*(1,3,6,7)*

**€30**

*Paired with Ratafià Praesidium €18*

### *Tradition in evolution*

*lemon, hazelnuts and olive oil*

*(1,3,6,7,8)*

**€25**

*Paired with Scacciapensieri Bambinuto €18*

### *Fruit time*

*Apricot and passion fruit*

**€25**

*Paired with Baronesse Passito di Moscato Nals Margreid €20*

## THE 14 MAJOR FOOD ALLERGENS



### 1 GLUTEN

(wheat, rye, barley, oats, spelt, kamut and their derivatives.)



### 2 CRUSTACEANS

(Shrimp, prawns, scampi, crab, lobster)



### 3 EGGS

(Eggs and products containing eggs, such as mayonnaise, emulsifiers, egg pasta.)



### 4 FISH

(Fish and food products containing fish, even in small amounts.)



### 5 PEANUTS



### 6 SOYBEANS

(Soy milk, tofu, soy sauce, soy noodles)



### 7 MILK AND DAIRY PRODUCTS

(Milk and all dairy products, including yogurt, cheese, butter, cream, ice cream, biscuits, cakes)



### 8 TREE NUTS

(Almonds, hazelnuts, walnuts, cashews, pecans, pistachios, brazil nuts, macadamia nuts)



### 9 CELERY



### 10 MUSTARD

(Mustard and products containing mustard, including sauces and dressings)



### 11 SESAME SEEDS



### 12 SULPHUR DIOXIDE AND SULPHITES

(Sulphur dioxide and sulphites used as preservatives, commonly found in wine, vinegar, dried fruit, pickled foods, preserves, fruit juices, and soft drinks)



### 13 LUPIN

(Lupin and products containing lupin, such as flour and some vegan food products)



### 14 MOLLUSCS

(Mussels, clams, oysters, scallops, squid, octopus, cuttlefish)

\* Food prepared from fresh ingredients, then blast-frozen to ensure safety and quality, conform to the requirements of Reg. CE 1169/2011.

\*\* To ensure safety and health, products intended to be consumed raw are subjected to preventive remediation treatment in accordance with the requirements of the Reg. EC 853/2004, Annex III, Sect. VIII, chap. III lit. D

\*\*\* We kindly ask you to indicate any allergies or intolerances when ordering. At the request of interested parties, the ingredients-Allergens list is available for each individual dish, in accordance with the requirements of the Reg. EC 1169/2011.

