



LA SERRA

r e s t a u r a n t

Maestrale

Red mullet and octopus

Red mullet stuffed with octopus,
dried tomatoes and spinach

Carnaroli Rice

creamed with yellow cherry tomatoes,
sashimi and scampi mayonnaise, coffee grounds

Fake nori seaweed ravioli

with seafood, abalone carpaccio and sea gurnard sauce

Amberjack

With aromatic herbs, fermented oysters sauce,
Lettuce in Caesar sauce

Tradition in evolution

Lemon, nuts and olive oil

Wine pairing

Premium wine pairing

The menu needs to be ordered by all guests at the same table

Levante

Iberian secret

marinated in sake,
zucchini scapece, concierto and aioli

Fusillone

jus and shredded goat, juniper,
Jamaica pepper and buffalo yogurt

Duck cooked twice

Grilled breast, overcooked leg pithivier,
pineapple and pepper chutney

Enchanted Chocolate

Dark chocolate mousse with hazelnut praline
and raspberry jelly

Wine pairing

Premium wine pairing

The menu needs to be ordered by all guests at the same table

Libeccio

Summer vegetables garden

Seasonal vegetables in consistencies,
almonds and cold tomato consommé

Potatoes bon bon

Stuffed with mozzarella cheese, green peppers,
roasted onion and toasted quinoa

Zucchini ravioli

with lemon ricotta, basil emulsion,
confit cherry tomatoes and black olives crumble

Fruit time

Vegan apricot mousse, vanilla cream
and passion fruit ice cream

€ 120

Wine pairing

€ 120

Premium wine pairing

€ 200

The menu needs to be ordered by all guests at the same table

Antipasti

Scallops carpaccio

vichyssoise sauce, rosemary oil and mixed herbs

Tropical lobster

With mango puree, sweet and sour onion,
guacamole and wasabi mayonnaise

Red mullet and octopus

Red mullet stuffed with octopus,
dried tomatoes and spinach

Iberian secret

marinated in sake,
zucchini scapece, conciert and aioli

Summer vegetables garden

Seasonal vegetables in consistencies,
almonds and cold tomato consommé

Prími Píattí

Carnaroli Rice

creamed with yellow cherry tomatoes,
sashimi and scampi mayonnaise, coffee grounds

Gragnano pasta Vesuvius

With lemon oil, raw red shrimps,
salty bergamot and caper leaves

Fake nori seaweed ravioli

with seafood, abalone carpaccio and sea gurnard sauce

Fusillone

jus and shredded goat, juniper,
Jamaica pepper and buffalo yogurt

Spaghetti 28 pastaí Gragnanesi

with sea urchins, provola cheese, Moroccan lemon and lapsang

Potatoes bon bon

Stuffed with mozzarella cheese, green peppers,
roasted onion and toasted quinoa

Secondi Piatti

Amberjack

With aromatic herbs, fermented oysters sauce,
Lettuce in Caesar sauce

Warm lobster

colored tomatoes, oscetra caviar,
royal sauce and selim pepper

Lamb in two visions

Double courgette, garlic honey,
garum, toasted spices and pollen

Duck cooked twice

Grilled breast, overcooked leg pithivier,
pineapple and pepper chutney

Zucchini ravioli

with lemon ricotta, basil emulsion,
confit cherry tomatoes and black olives crumble

Dessert

Millevelí del ricordo

Light Chantilly, dark chocolate drops
and black cherries in syrup

Enchanted Chocolate

Dark chocolate mousse with hazelnut praline
and raspberry jelly

Peach and honey

Namelaka vanilla and peach, honey cream,
peach with bergamot water and Saint Germain honey gel

Tradition in evolution

Lemon, nuts and olive oil

Fruit time

Vegan apricot mousse, vanilla cream
and passion fruit ice cream

*Frozen food of a better quality according to Reg. CE 1169/2011

** In order to guarantee safety and healthiness, products intended to be eaten raw are subjected to preventive measures according to the requirements of Reg. CE 853/2004, attachment III, section VIII, chapter 3, letter D.

***We kindly ask to point out eventual food intolerance or allergies upon ordering.

To whom it may concern, a list of ingredients/allergens for every single plate is available on request, according to Reg. CE 1169/2011



