



LA SERRA

r e s t a u r a n t

Maestrale

Baby squid

escarole, crustacean and basil broth

(1,2,6,14)

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)

The apple

Cucumber and lime

(6,7,12)

€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

Baby squid

escarole, crustacean and basil broth

(1,2,6,14)

€38

*Amberjack

raspberry, soy and gin infused notes

(4,6,12)

€38

Red Prawn

with white gazpacho and osmosed fruit

(2,6,12)

€36

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

Éliche

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

The Green Apple

Cucumber and lime

(6,7,12)

€25

Paired with Moscato d' Asti Saracco €15

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 symphony

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.

