



LA SERRA

r e s t a u r a n t

Maestrale

**Baby squid*

escarole, crustacean and basil broth

**Homemade Prawns ravioli pasta*

topinambur, kefir and parsley

**The Sole*

fermented milk meunière sauce, tender chard and salmon roe

Tradizione in evoluzione

Lemon, hazelnuts and olive oil

€ 160

Wine pairing

€ 120

Premium wine pairing

€ 200

The tasting menu needs to be ordered for all diners

Levante

Braised beef

sauteed chicory, citrus jus, tarallo

Ziti pasta

*stuffed with slow-cooked Genovese sauce, sauteed broccoli,
caciocavallo cheese and a sprinkle of cocoa*

Duck in two ways

*asparagus, spring peas, braised duck, savoy cabbage
and peanut butter sauce*

Tiramisù 2.0

marsala, semifreddo coffee and mascarpone cheese

€ 140

Wine pairing

€ 120

Premium wine pairing

€ 200

The tasting menu needs to be ordered for all diners

Libeccio

Roasted Artichoke

topinambur, rosemary and touch of liquorice

Roasted puffed Gnocchi

green peas, Cynar and cheese mousse

White asparagus

*parmigiano cheese, zabaione, crispy nuts
and lemon*

Scent of spring

strawberry mousse, basil and gin

€ 120

Wine pairing

€ 120

Premium wine pairing

€ 200

The tasting menu needs to be ordered for all diners

Antipastí

**Black cod*

Pizzaíola, ceviche and sweet and sour spicy sauce

€ 35,00

**Baby squid*

escarole, crustacean and basil broth

€ 35,00

**The shrimp*

white asparagus, lime burrata, finished with a crisp panko crumble

€ 35,00

Roasted artichoke

topinambur, rosemary and touch of liquorice

€ 26,00

Braised beef

sautéed chicory, citrus jus, tarallo

€ 34,00

Primi Piatti

**Spaghetti 28 pasta Gragnanesi*

roasted artichoke, raw langoustine, finished with lemon oil

€ 32,00

**Riso carnaroli*

lobster, soft burrata and black garlic powder

€ 42,00

**Homemade Prawns ravioli pasta*

topinambur, kefir and parsley

€ 35,00

Roasted puffed Gnocchi

green peas, Cynar and cheese mousse

€ 28,00

Ziti pasta

stuffed with slow-cooked Genovese sauce, sauteed broccoli, caciocavallo cheese and a sprinkle of cocoa

€ 32,00

Secondi Piatti

**The Sole*

fermented milk meunière sauce, tender chard and salmon roe

€ 42,00

**Roasted Lobster*

celery root and Oscietra caviar

€ 55,00

White asparagus

parmigiano cheese, zabaione, crispy nuts and lemon

€ 30,00

Agnello nostrano

*roasted carrot, broad beans, lightly smoked yogurt
and tintore jus*

€ 39,00

Duck in two ways

*asparagus, spring peas, braised duck, savoy cabbage
and peanut butter sauce*

€ 39,00

Dessert

Scent of spring

mousse di strawberry, basil and gin

€ 22,00

Chocolate Opéra

dark, milk and white

€ 22,00

Tiramisù 2.0

marsala, coffee semifreddo and mascarpone cheese

€ 22,00

Tradition in evolution

lemon, hazelnuts and olive oil

€ 22,00

Fruit symphony

raspberry, pineapple and mango

€ 22,00

* 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.