

Crudo Bar



RICCIOLA 28

Orange sanguine, stracciatella
Blood orange, stracciatella

BRANZINO 29

Pistache, piment, ricotta, épeautre
Pistacchio, chili, ricotta, farro

TONNO 30

Nduja, pesto de tomates séchées au four
'nduja, oven dried tomato pesto

CAPELANTE 30

Olive, amande, câpre, oseille
Olive, almonds, caper, sorrel



SALUMI DI MARE 30

Plateau Royal 2 per	Caviales "Antonius" 30g/50g/125g	Ostriches 6/12un
150	150/260/600	32/52

Antipasti

INSALATA 25

César à la 'nduja, chapelure d'amandes, ragusano
'nduja Caesar, almond pangrattato, ragusano cheese

CAPRESE BARBA 26

Betteraves, stracciatella, pistache, orange
Beets, stracciatella, pistachio, orange

FRITTURA DI PESCE 28

Assortiment de fruits de mer et poissons, citron
Mixed seafood, fish, lemon

TARTARE 29

Filet mignon, mascarpone, carta di musica
Filet mignon, mascarpone, carta di musica

◆ CAVIAR +30\$

TORTINO DI GRANCHIO 29

Mayonnaise aux herbes
Herbed mayo

POLPO 30

Pommes de terre, scarole, piments cruschi
Potato, escarole, cruschi

Faites à la main chaque matin, nos pâtes célèbrent la simplicité de la tradition italienne
Handmade each morning, our pastas honor the simplicity of Italian tradition



Primi

CAPPELLETTI 36

Courge, crème de parmesan, vinaigre balsamique 25 ans
Squash, parm cream, 25-year balsamic

RIGATONI ALLA GENOVESE 36

Veau, oignons, vin blanc
Veal, onions, white wine

SPAGHETTONI 38

Palourdes, ail-huile-piment, bottarga
Clams, AOP (garlic, oil, chili), bottarga

GNOCCHI 39

Burrata, homard, bisque
Burrata, lobster, bisque

LINGUINE AL NERO 42

Tomates datterini, crevette rouge, stracciatella
Datterini tomato, red prawn, stracciatella

TAGLIOLINI 50

Beurre de culture, parmigiano “vacche rosse”, caviar
Cultured butter, “vacche rosse” parmesan, caviar

SUGGESTION DU CHEF | CHEF'S RECOMMENDATION

Renseignez-vous sur notre PACCHERI maison, une spécialité de la maison
Ask about our signature House PACCHERI



Secondi

SALMONE 48

lentilles beluga, hollandaise aux crevettes
beluga lentils, shrimp hollandaise

ANATRA 50

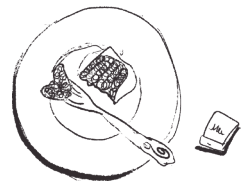
chou kale toscan, chou-fleur, orange sanguine
tuscan kale, cauliflower, blood orange

MERLUZZO 52

“all’acqua pazza”, palourdes
Cod “all’acqua pazza”, clams

FILETTO 68

Bœuf Northern Gold 8 oz, poivre vert, glace de viande
8 oz Northern Gold beef, green pepper, glace



FRUTTI DI MARE 120

Assiette de fruits de mer grillés, citron, herbes (pieuvre, calamars, crevettes, pétoncles, homard)
Mix seafood grill, lemon, herbs (octopus, calamari, shrimp, scallops, lobster)

Contorni

PATATE 15

Romarin, ail
Rosemary, garlic

ZUCCA 15

Miel, ail, sauge
Honey, garlic, sage

MUGNOLI 15

Grillés, huile d’olive, ail
Grilled, olive oil, garlic

POLENTA 15

Parmesan
Parmigiano

