

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

Melon de miel, menthe
Honeydew melon, mint

Plateau Royal 2 per

150

Cocktail di Gamberi 5un

25

Ostriche "Rockefeller" 6un

40

Ostriche 6/12un

32/52



Antipasti

INSALATA 25

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

BURRATA 26

Betteraves, pistache, orange
Beets, pistachio, orange

FRITTURA DI PESCE 28

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

TARTARE 29

Filet mignon, mascarpone, porcini, rösti
◆ CAVIAR +30\$

TORTA DI CIPOLLA 29

Échalotes caramélisées, taleggio, mosto cotto
Caramelized shallots, taleggio, mosto cotto

POLPO 30

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

Primi



CAPPELLETTI 34

Bœuf braisé, sugo d'arrosto, crème de parmigiano
Braised beef, sugo d'arrosto, crema parmigiano

CAVATELLI 35

Ragù d'agneau, genièvre, orange
Lamb ragu, juniper, orange

PACCHERI 35

Poisson, A.O.P, pomodorini
Fish, A.O.P, pomodorini

RISOTTO 36

Crabe, fra diavola, pangrattato
Crab, fra diavola, pangrattato

RAVIOLI AL NERO 42

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

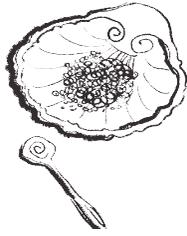
TAGLIOLINI 50

Beurre de culture, parmigiano "vacche rosse", caviar
Cultured butter, "vacche rosse" parmesan, caviar

SPAGHETTONI ALL'ASTICE P.M.

Homard entier, vin blanc, ail, chili, citron
Whole lobster, white wine, garlic, chili, lemon





Carne

ANATRA 60

Orange sanguine, foie gras
Blood orange, foie gras

FILETTO 68

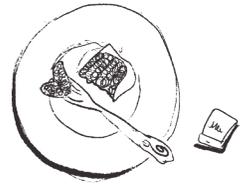
Bœuf Northern Gold 8 oz, poivre vert
8 oz Northern Gold beef, green peppercorns

CONTROFILETTO 68

Bœuf Northern Gold 12 oz, midollo salmoriglio
12 oz Northern Gold beef, midollo salmoriglio

COSTATA DI MANZO 75

Bœuf Northern Gold 14 oz, citron, salsa verde
14 oz Northern Gold beef, lemon, salsa verde



Pesce E Frutti Di Mare

ORATA 52

Dorade grillée, fenouil, poireaux, oignon rôti, salsa verde
Grilled sea bream, fennel, leeks, roasted onion, salsa verde

TONNO 55

Caponata, pesto à la menthe
Caponata, mint pesto

GAMBERI ALLA SICILIANA 56

Crevettes grillées, olives, câpres, ail, origan, citron, vin blanc, gremolata
Grilled prawns, olives, capers, garlic, oregano, lemon, white wine, gremolata

BRANZINO ENTIER ET FRUTTI DI MARE P.M.
WHOLE BRANZINO AND FRUTTI DI MARE M.P.

Contorni

PATATE 15

Romarin, ail
Rosemary, garlic

CAVOLETTI 15

Châtaignes, guanciale
Chestnuts, guanciale

MUGNOLI 15

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

POLENTA 15

Parmesan
Parmigiano

