

CHICERIA

CHICHETTI

STARTERS FINGER FOOD

LOBSTER TOAST

BREAD MADE WITH SELECTED FLOURS

LOBSTER & SHRIMPS

PURPLE CABBAGE

SHELLFISH MAYO

22

LA FOCACCIA

DOUGH MADE WITH SELECTED FLOURS
WOOD-FIRED PRE COOKING AND SOURDOUGH

IN THREE STYLES

STURGEON AND ITS CAVIAR

BEEF TARTARE AND SUMMER TRUFFLE

SANT' ERASMO VEGGIES AND STRACCIATELLA

26

APPETIZERS

SEABASS CEVICHE
LECHE DE TIGRE SAUCE
CRUNCHY CORN

24

SEARED SCALLOPS
ROASTED EGGPLANT CREAM
SESAME CRUMBLE

24

BEFF CARPACCIO
MUSTARD FLAVOURED MAYO
MIZUNA SALAD

20



GAZPACHO

OF RED&YELLOW DATTERINO TOMATOES
BITTER-SWEET ONION AND MARINATED VEGGIES

20

FIRST COURSES

MIX OF PASTA
TURBOT, MUSSELS, CLAMS
POTATOES AND SAFFRON

25

LINGUINE PASTA WITH “BUSARA” SAUCE

24

COLD SPAGHETTI WITH CAVIAR
BUTTER AND CHIVES

29

ROCKFISH RISOTTO IN PUTTANESCA SAUCE
BUFFALO STRACCIATELLA

25

BEEF LASAGNA
SEARED KNIFE-CUT BEEF TARTARE
BESCIAMELLA FOAM

24

PIPE RIGATE PASTA
CREAM OF PEAS AND PARMESAN

22

SECOND COURSES

FRIED RED MULLET
FILLED WITH MEDITERRANEAN FLAVOUR
LEMON MIZUNA SALAD AND BLOODY MARY

35

GROUPEL FILET
PONZU STYLE MARINATED ZUCCHINI

32

LAMB RIBS
GINGER TERIYAKI SAUCE
GRILLED MINI CORNCOB

36

BEEF TARTARE
SERVED ON TABLE

30

BEEF FILET
CHIMICHURRI SAUCE, GRAPE SAUCE AND SPINACH

38



VEGGIE STUFFED PEPPER
SESAME OIL AND PARSLEY SAUCE

26

DESSERTS & CHEESES

CHIC TIRAMISÚ

12

ROASTED PEACH PARFAIT

VANILLA AND PUFFED RICE

DARK CHOCOLATE

12

LEMON CURD BRULÉÉ

12

LITTLE TART

FILLED WITH CHOCOLATE MOUSSE

WILD BERRIES SAUCE

12

MILFOIL

CUSTARD CREAM

RED BERRIES

12

ARTESANAL ICE CREAM

CHOCOLATE | VANILLA | STRAWBERRY

4

ITALIAN CHEESE SELECTION

18