



= TASTING MENU =

Let yourself be enchanted by our tasting menu, a culinary journey celebrating authentic flavors and premium ingredients. Each course is crafted to offer the perfect balance between creativity and tradition, turning your dinner into an unforgettable experience.

Amuse-bouche

= STARTERS =

Crudo Selection

Red shrimp, Langoustine, Cocollos Oyster ^{2,14}

Amberjack tartare with diced pickled vegetables, jalapeño mayonnaise, and crispy filo pastry shards^{1,3,4}

Cantabrian anchovies with Normandy butter and warm crostini ^{1,4,7}

Golden scallop with truffle potato foam, bottarga powder, and red onion chips ^{1,7,14}

= FIRST COURSE =

Verrigni gold-drawn fusilli with broccoli rabe pesto, pine nuts, scampi mousse, and smoked eel ^{1,2,4,8}

= MAIN COURSE =

Tomato and bread soup with whipped cod ^{2,7}

or

Low-temperature cooked cuttlefish with chimichurri and braised leek, served with buckwheat polenta ^{1,14}

= DESSERT =

Mille-feuille with vanilla cream and mixed berries, black currant sauce ^{1,3,7}

= CREATE YOUR OWN SEAFOOD PLATTER =

Prices may vary based on market conditions

Oysters
Purple Shrimp
Razor Clams
Sea Urchins
Scallops
Langoustines
Red Shrimp

= CEVICHE =

Creole ^{4,7}

Tuna, ají amarillo sauce, sweet potato cream, cilantro oil, spiced cancha com

Classic ^{1,4}

Sea bass, leche de tigre, cancha com, sweet potato, ají rocoto, cilantro

Tiradito of Amberjack ⁴

With ají amarillo sauce

= TARTARE =

Amberjack Tartare ^{1,4}

With vegetable giardiniera, jalapeño mayonnaise, and phyllo crisps

Tuna Tartare ⁴

With basil cream, green olives, dried capers, and tomato water

Salmon Tartare ⁴

Passion fruit sauce, fried onions, and salmon keta caviar

TASTING TRIO

= APPETIZERS =

Cantabrian Anchovies with toasted bread and Normandy butter 1,2,7

Golden Seared Scallops with truffle potato foam, bottarga powder, and onion chips 1,2,7,14

Spicy Crispy Octopus on corn cream 2,7

Seared Calamari with rosemary on green sauce, artichokes, and bread crumble 1,2

Classic Panzanella with mackerel and cucumber emulsion 1,2

= FIRST COURSES =

Oro Verrigni Linguine with shelled lobster 1,14

Red Shrimp Risotto with lemon crème fraîche and shellfish emulsion 2,7

Tagliolini with raw seafood and bottarga 1,2,4,14

Oro Verrigni Fusilli with broccoli rabe pesto, pine nuts, scampi mousse, and smoked eel 1,2,4,8

Oro Verrigni Spaghetti with shelled clams and grey mullet bottarga 1,4,14

= MAIN COURSES =

Pappa al Pomodoro with creamed cod 4,7

Tuna Catalana Style 4

Sea Bass Fillet with a seed crust, smoked potatoes, and pumpkin cream 4,7,8

Seafood Soup 2,4,14

Slow-Cooked Cuttlefish with braised leeks, buckwheat polenta, and chimichurri 1,14

= DESSERT =

Classic Tiramisu with chocolate shavings ^{1,3,7}

Millefeuille with vanilla cream and mixed berries, blackcurrant sauce ^{1,3,7}

Pistachio Delight with dark chocolate and raspberry coulis ^{1,3,7}

Deconstructed cheesecake with salted caramel and pecans ^{1,3,7}

Warm pear in puff pastry scented with cinnamon and orange custard
sauce ^{1,3,7}

Some fresh animal-origin products, as well as raw fish products, are subjected to rapid temperature reduction to ensure quality and safety, as described in the HACCP Plan in compliance with Regulation (EC) No. 852/2004 and Regulation (EC) No. 853/2004.

Customers are kindly requested to inform the staff of any need to consume food free from specific allergens before placing an order and, if necessary, consult the allergen chart available on the premises.