

APERITIF

APERITIFS

- A flûte of prosecco 15 cl
- Aperol Spritz 30 cl
- Corsican Spritz (white or red) 30 cl
- Campari Spritz 30 cl
- Limoncello Spritz 30 cl

TO NIBBLE ON

- Olives all'Ascolana with arrabbiata or tartar sauce

6,90€

9,50€

9,90€

9,90€

9,90€

5,50€

STARTERS TO SHARE

**Plate of Italian antipasti**

Parma ham, mortadella, coppa, speck, mozzarella di Bufala, artichoke, peppers stuffed with anchovies, olives and focaccia

17,70€

**Fritto misto to nibble on**

Delicious battered and deep-fried prawns, fish, calamari and vegetables served with our herb and passion fruit sauce

19,90€

STARTERS

**Crispy Panko prawns with mango chutney**

10,90€

 **Creamy burrata on datterini tomatoes coulis** with orange, pesto, crushed pistachios and focaccia

13,20€

**Parma ham and mozzarella di bufala DOP**

14,90€

 **Vitello tonnato**

Fried capers, red currants, chives and lime

16,80€

PASTA

 **Organic gnocchi with gorgonzola or Genoa pesto**

15,80€

**Tagliatelle in Bolognese sauce**

16,80€

 **Duck ravioli with creamy goat cheese and thyme sauce**

17,90€

 **Rigatoni Primavera**

Green asparagus, Parma ham, carrot and sardinian pecorino zabaglione

19,40€

 **Calamarata with prawns and zucchini**

21,00€

**Linguine all'aragosta (with lobster)**

32,00€

SALADS

**Crispy Panko prawns Cæsar salad**

Panko breaded prawns, focaccia, shavings of Grana Padano, capers berries and Cæsar sauce

16,30€

**Crispy goat cheese salad**

Goat's cheese crottin coated with panko, marinated raw ham lardons, pickled onions, candied cherry tomatoes and chia seeds

17,50€

**Chicken Caesar Dolce Vita style**

Crispy Chicken, focaccia, Grana Padano shavings, capers berries and Cæsar sauce

18,90€

 **Spring Salad**

Marinated shrimp, buffalo mozzarella, artichoke hearts, sweet and sour vegetables, cherry tomatoes, pomegranate, and sesame seeds

19,80€

FISH & SEAFOOD

 **Sustainably sourced cod fillet**

Cauliflower risotto and crispy kataifi

24,40€

**Traditional Fritto Misto with fried seafood and fish**

Prawns, sea bass, shrimps, squid, anchovies, vegetable fritters and our herb and passion fruit sauce

27,90€

 **Grilled seafood with Venere rice and lemongrass butter sauce**

Sea bass, scallops and octopus served on Venere black rice

30,00€

MEAT

 **Farm chicken Supreme**

Thyme juice, spring vegetables and roasted baby potatoes

25,60€

**Black Angus rib-eye steak**

Fried potatoes and green salad, sauce of your choice gorgonzola or pepper

28,90€

 **Veal chop Milanese style**

Fried potatoes and green salad and tomato sauce

34,90€



*The* GOURMET  
CROSSING MENU

41,00€

PARMA HAM AND MOZZARELLA DI BUFALA DOP  
OR CREAMY BURRATA ON  
DATTERINI TOMATO COULIS  
OR VITELLO TONNATO

DUCK RAVIOLI WITH CREAMY GOAT CHEESE  
AND THYME SAUCE  
OR RIGATONI PRIMAVERA

OR TRADITIONAL FRITTO MISTO  
WITH FRIED SEAFOOD AND FISH  
OR GRILLED SEAFOOD WITH VENERE RICE  
AND LEMONGRASS BUTTER SAUCE (+3€)  
OR BLACK ANGUS RIB-EYE STEAK (+3€)

DESSERT OF YOUR CHOICE

*The* MEDITERRANEAN  
MENU

35,00€

CRISPY PANKO PRAWNS WITH MANGO CHUTNEY  
OR TOMATOES AND MOZZARELLA  
OR PARMA HAM AND MOZZARELLA DI BUFALA DOP

ORGANIC GNOCCHI WITH  
GORGONZOLA OR GENOA PESTO  
OR CAESAR SALAD OF YOUR CHOICE  
OR TAGLIATELLE WITH  
TRADITIONAL BOLOGNESE SAUCE  
OR FARM CHICKEN SUPREME WITH  
SPRING VEGETABLES

ICE CREAM (3 SCOOPS)  
FRESH FRUIT SALAD WITH VERBENA SYRUP  
AND VANILLA ICE CREAM  
TRADITIONAL TIRAMISÙ

*The little sailor menu*

15,50€

PASTA WITH TOMATO SAUCE  
OR MILANESE-STYLE ESCALOPE  
OR CHICKEN NUGGETS  
SIDE DISH: CHIPS OR SMALL SALAD

DESSERT

FRUIT JUICE 20 CL, SODA 33 CL OR WATER 50 CL

*And the Commander's surprise*

CHEESE, DESSERTS & TREATS

Selection of Corsican and Italian cheeses	8,80€	 Zuppa Inglese	9,00€
Coffee affogato Espresso coffee over vanilla ice cream and whipped cream	5,50€	Profiteroles with vanilla or pistachio ice cream	9,20€
Ice cream (3 scoops)	6,80€	 Corsican honey crème brûlée with pistachio ice cream	9,50€
Panna Cotta with strawberry sauce	7,90€	Corsican* artisanal ice cream - 3 scoops of your choice Vanilla canistrelli, chestnut canistrelli, brocciu & arbouze, nuciola praline, Corsican clémentine	9,50€
Apple tarte Tatin and vanilla ice-cream	8,30€	Frozen nougat* with raspberry coulis	10,40€
Fresh fruit salad with verbena syrup and vanilla ice-cream	8,50€	Café gourmand Chocolate mousse, panna cotta, macaron canistrelli	8,90€
 Strawberry coulis and vanilla ice cream	8,70€		
Traditional Tiramisù	8,80€		

\*José Salge, master ice-cream artisan in Saint-Florent