

FINGER FINE FOOD

Riviera

-   **FOCACCIA** ^{1,2,4,7} 29,00
Lobster, Burrata and Cherry Tomatoes
-   **FRIED CALAMARI** ^{1,3,4,6} 24,00
with Soy Mayonnaise
-  **SELECTION of OYSTERS** ^{4,14} 7,00 each
-   **FRIED ANCHOVIES** ^{1,3,4} 16,00
with Lime Mayonnaise

DRINK PAIRING



Golden Mule

Absolut orange vodka,
Limoncello, St Germain,
lemon juice, ginger beer

19,00



Sunset on the Coast

Campari Bitter,
lemon juice, sugar syrup,
12-year-aged balsamic vinegar

19,00



Spritz di Mare

Gin del Professore,
lavender and honey syrup,
Champagne

19,00

SERVICE AND LOCATION CHARGE: 10,00 EURO PER PERSON

Gli Allergeni sono elencati Allegato II del Regolamento UE 1169/2011. Allergens are listed in Annex II of EC Reg. 1169/2011.

ALLERGENI Allergens: **1** Glutine *Gluten*, **2** Crostacei *Crustaceans*, **3** Uovo *Eggs*, **4** Pesce *Fish*, **5** Arachidi *Peanuts*, **6** Soia *Soybeans*, **7** Latte *Dairy Products*, **8** Frutta a guscio *Nuts*, **9** Sedano *Celery*, **10** Senape *Mustard*, **11** Semi di Sesamo *Sesame Seeds*, **12** Anidride Solforosa e Solfiti *Sulphur Dioxide and Sulphites*, **13** Lupini *Lupin*, **14** Molluschi *Molluscs*.

* Il prodotto potrebbe essere surgelato per la non reperibilità sul mercato locale.
The product may be frozen due to unavailability on the local market.

TABLE D'HÔTE

Riviera

 **GRAND SEAFOOD PLATEAU** ^{2,4,14} 79,00
2 oysters, 2 red prawns, 1 langoustine, 1 king prawn,
1 slipper lobster, tuna tartare, amberjack
and red prawn tartare, snapper carpaccio

 **MEDITERRANEAN PLATEAU** ^{2,4,14} 49,00
2 oysters, 2 red prawns, 1 langoustine,
1 king prawn, 1 slipper lobster

  **SAUTÉ** Mussels, clams, fasolari and razor clams ¹⁴ 34,00

  **AMBERJACK CARPACCIO** with Panzanella Sauce ⁴ 32,00

MEDITERRANEAN LOBSTER ¹⁴ 20,00 per hg
Traditional Oven Cooking

MEDITERRANEAN BLUE LOBSTER ¹⁴ 15,00 per hg
Traditional Oven Cooking

DRINK PAIRING



**Sake
Fizz**

Konishi Hiyashibori Gold Sake,
Sencha tea syrup,
lemon juice, fig soda

19,00



**Spritz
di Mare**

Gin del Professore,
lavender and honey syrup,
Champagne

19,00

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TABLE D'HÔTE

Riviera

TAGLIOLINI ^{1,2,3,6} 35,00
with Lobster, Cherry Tomatoes and Basil



SPAGHETTO ^{1,4,14} 32,00
with Lemon, Raw Baby Cuttlefish,
Caviar and Lemon Leaf Powder



SEARED TUNA BURGER ^{1,4,7} 34,00
with Lettuce, Red Cabbage
and Yogurt Sauce

CATCH OF THE DAY GRILLED ⁴ 11,00 per hg
with Vegetables

DRINK PAIRING



**Oasi
Verde**

Roku Gin, St Germain,
fresh cucumber, fresh basil,
lemon juice, sugar syrup

19,00



**Caribbean
Royal**

Rhum Trois Rivières,
Passoa, vanilla syrup,
Champagne

19,00

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LES DOUCEURS

Riviera

PAVLOVA ^{3,7,8} 15,00
and raspberry sorbet

○ **TACOS** ^{3,7,8} 15,00
with dark chocolate and hazelnut ice cream

FRESH FRUIT SLICED 15,00

CONTEMPORARY TIRAMISÙ ^{1,3,7} 15,00
Mascarpone, coffee, cocoa and tonka bean

ICE CREAMS AND SORBETS ^{1,3,7,8} 15,00

DRINK PAIRING



**Golden
Reel**

Pinot Butter Bourbon, popcorn syrup (Monini),
orange bitter, chocolate bitter, white cocoa cream

19,00

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