
Fresco Menu

We invite you to savour a magnificent selection of elegant, contemporary and beautifully prepared dishes, created by Michelin-starred chef Ettore Botrini. This master of Italian cuisine brings you a choice of classic dishes and innovative creations created using only the finest meats, seafood and freshest market produce. We also invite you to join us on a delicious journey around the famous culinary regions of Italy, where each day we will feature fine dishes from a particular area.

Appetizers

Crayfish in orange's crust, mini finocchio salad and aged balsamico del Duca	23€
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Stuffed squid Anconetana style with light polenta and lemon	22€
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Mozzarella di bufala, gazpacho alla Italiana, olio al basilico & tumaco bread	19€
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Chickpea & Ionian shrimp passatina, tomato marmalade, rosemary olive oil	21€
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Swordfish carpaccio, as traditionally prepared by the fishermen of Elba, with summer scents	24€
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Culatello di zibello with apple mustard	26€
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Smoked beef carpaccio, feta cheese balls, vegetable textures & extra virgin olive oil	28€
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Coppa gamberi e mellone	24€
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Salads

Insalata estiva	20€
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Insalata Cesare Cardini	23€
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Crazy salad with Mediterranean flavors & goat's cheese	22€
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Pasta - Risotti

Fettuccine with water of citrus fruits, salsiccia and sea urchin	25€
Risotto with saffron, mussels, cherries and incense	29€
Risotto with squid, tomato extract and metsovone cheese	31€
Paccheri carbonara with seafood, chard, beetroot pesto	27€
Spaghetti benedetto Cavalieri alla Napolitana	24€
Crayfish Papardelle as in porto Venere	27€

Main Courses

Sea bass like a Cacciucco alla Livornese with bread's gnocchi	33€
Tagliata al pepe verde	34€
Cutlet of veal like elephant ear (for 2 people, finishes on the table)	56€
Swordfish alla Siciliana	36€
Pork with apple puree, pear chutney and ginger	32€
Fish of the day with amatriciana verde & mozzarella cannolo	32€

Desserts

Fruit minestrone panna cotta	13€
Goat's cheese ice cream with tomato marmalade & lemon cream	14€
Tiramisu	14€
Chocolate soufflé with iced grappa	15€