

FRESCO DINNER 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

Peperonata all'italiana & squid with crab cream and green cardamom 24€

Mozzarella di bufala, gazpacho alla Italiana, olio al basilico & tumaco bread 19€

Swordfish carpaccio, as traditionally prepared by the fishermen of Elba, 24€
with summer scents

Culatello di zibello with apple mustard 26€

Smoked beef carpaccio, feta cheese balls, vegetable textures 28€
& extra virgin olive oil

Shrimp tartar alla putanecka 25€

Beef al coltelo with cream from lodizzano & gorgonzola 28€

Salads

Insalata Cesare Cardini 23€

Crazy salad with Mediterranean flavors & goat's cheese 22€

Pasta – Risotti

Crayfish ravioli with fresh truffle 31€

Riso in bianco with beetroot, scallops & gorgonzola 28€

Tagliolini Aglio olio 26€

Cavatelli cooked with zucchini flowers, dry tomatoes and Etrusco spicy salami 29€

Risotto with squid, tomato extract and cheese metsovone 30€

Paccheri all'arabiata with marinated anchovies & eggplant 27€

Spaghetti benedetto Cavalieri alla Napolitana 24€

Main Courses

Sea bass with eggplant mousse, red pepper extract & lemon leaf cream 36€

Beef tagliata with Brunello sauce & rosemary 36€

Veal cheek with licorice & artichoke puree 35€

Cod Mediterranean alla Toscana with polenta incatenata 34€

Pork with apple & mustard coffee 32€

Fish of the day with amatriciana verde & mozzarella cannolo 32€

Desserts

Goat's cheese ice cream with tomato marmalade & lemon cream 14€

Tiramisu 14€

Chocolate mousse with salted caramel 14€

Panettone 14€

Please advise us of any allergies or dietary requirements

The Food & Beverage Department will make every effort to comply with the dietary requirements of our guests and wherever possible will exclude requested food items, ingredients and allergens from the dishes that we serve. However, all food is prepared in centralized kitchens and allergen-based meals are prepared in the same area as allergen-free meals. We cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reactions that may occur.