



FABIO CUISINE

STARTERS

Scamponi from Sicily with foie gras and ricotta of bufala cheese with citrus fruit	22
Asparagus cheese cake on Jerusalem artichoke cream and fried red mullet fillet	14
Cooked and raw red shrimps from Mazara on pumpkin cream and coffee powder	18
Bacio di dama (type of cookie) with cacio cheese and pepper, sea bass tartare and mango cream	15
Vitello tonnato and mayonnaise with cuttlefish ink	14

FIRST COURSES

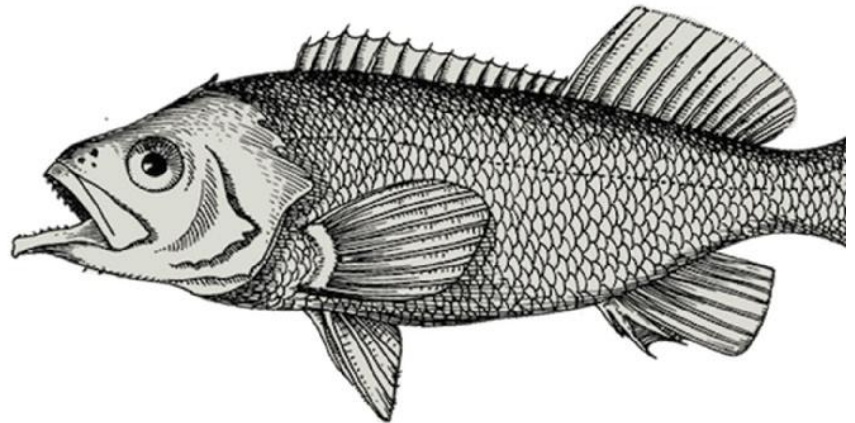
All pasta is home made

Linguine pasta with sea urchins and smoked provola cheese	15
Risotto Vialone Nano I.G.P. Produzione Artigianale Az. Melotti creamed with herbs, marinated scamponi and cappers powder	18
Reginette pasta with monkfish on zucchini's pesto with wild thyme	17
Spaghetti pasta with anchovis, datterino's tomato and lemon	13
Mezze lune gurnard with rabbit on Nebbiolo's cream and gorgonzola cheese	16

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SECOND COURSES

Cabbage roll with monkfish on tomato jam	25
Rollé of octopus with green sauce and concassé of tomatoes with lime's ice-cream	13
Roll of brill fish (rhombus) and ham with onion and shallot sauce, strawberry jam	22
Pigeon's breast with pine nut mayonnaise and onion jam	21
Tonno vitellato: slide of tuna cooked with demi glace	16



Some fresh products are subjected to rapid temperature abatement in accordance with Reg. EC 852/04 of the HACCP Manual
Some raw materials can be frozen or frozen at the origin, depending on the availability of the market
For any information on substances and allergens it is possible to consult the appropriate documentation
that will be provided, on request, by the staff in service

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SIDE DISH

Oven potatoes	4
Mix salad	4
Grill vegetables	4
Salad of tomatoes	4
Grapefruit and fennel salad	4

DESSERTS

Eggnog Grand Marnier cream with crumble of chocolate and orange jam	6
Bavarese with white chocolate and grapefruits with ginger biscuits	6
Pie chocolate with ice-cream of beet	6
Chef's pie: flan biscuit with cream of ricotta and orange with cream ice-cream	6
Cheese-Cake	6
Caprese - Chocolate cake and almond typical of Capri	6
Surprising gourmet sweets from the Chef	14

