

LA PALMA

R I S T O R A N T E

À LA CARTE MENU

Starters

Amberjack ham marinated with citrus fruits, raspberry vinegar and saké

Tuna tartare revisited with Mediterranean vegetables

Warm seafood salad

Tomato bread soup with mozzarella aroma

Chianina beef tartare, robiola cheese and grilled onion

Crispy soft-boiled egg over Tuscan pecorino cream

Foie gras escalope with port-marinated apples and mango sorbet

First Courses

Spaghetti with pecorino cheese, black pepper and sea urchins

Large lobster ravioli in a sea spinach sauce

Garganelli pasta, garlic, olive oil and chili pepper, clams and roe

Paccheri pasta with scampi and tris of caramelized cherry tomatoes

Creamy Carnaroli risotto cooked with tomato and slices of Tuscan porcini mushrooms

Pumpkin flan with gorgonzola sauce and crumbled amaretto

Pici pasta with cherry tomatoes and Cinta Senese sausage

Surf & Turf

Sea bass variation, on courgette flowers and rosemary chickpea panizza

Catalan-style shellfish, lobster, scampi, prawns and seasonal vegetables with mustard vinaigrette

Mediterranean sea garden soup

Slow-cooked pork belly, lacquered with chestnut honey

Beef fillet with wild berries, roasted rosemary onions on polenta dices

Duck breast glazed with zesty vinegar served on braised red cabbage

Lamb in almond crust and lavender on buttermilk cream and potato mille-feuille