



D O R I A
P A R K H O T E L
L E R I C I

R I S T O R A N T E | D O R I A

Appetizer

Marinated char, citrus fruits, fennel, pink pepper, watercress and its caviar	€20
Guinea fowl, local herbs and peppers	€20
Seafood crudities	€40
Foie gras, pan brioches, rhubarb confit and "Muffato della Sala"	€25
Sautéed scallops, "pappa al pomodoro", basil and black wafer	€24
Sea bream in tartare and carpaccio, lemon, semi-candied bread, mint and cherries	€22

First course

"Acquerello" rice, raw scampi, broad beans and almonds	€24
Ravioli stuffed with asparagus, red prawn and its sauce with cooked and raw asparagus	€22
Calamarata, "pistachio pesto", "stracciatella" cheese and dried tomatoes	€20
Spaghettoni "il Valentino", rockfish, spring onion and bergamot	€23
Spelled "pappardelle", rabbit ragout, bay leaf and black truffle	€20

Main courses

"Capon Magro", green sauce, raw and cooked vegetables and crunchy "focaccia"	€34
Caught fish, asparagus and "beurre blanc" sauce	€32
Pork belly, pak choi and mustard sauce	€30
Smoked lamb sirloin and fried artichoke in a hazelnut crust	€30
Scampi cooked in salt, spring vegetables and lemon gel	€36

Tasting Menù

Marinated char, citrus fruits, fennel, pink pepper, watercress and its caviar

Guinea fowl, local herbs and peppers

"Acquerello" rice, raw scampi, broad beans and almonds

Ravioli stuffed with asparagus, red prawn and its sauce with cooked and raw asparagus

"Capon Magro", green sauce, raw and cooked vegetables and crunchy "focaccia"

Three chocolates, hazelnut and caramel

€90

per person

Water and coffee included

Alcoholic beverages not included

The menu is only available for the entire table