



I D O R I A

R I S T O R A N T E

Appetizer ---

Prawns, eggplant and tomato coulis with thyme	€ 22
Seafood crudites	€ 40
Foie gras, pan brioche scented with cinnamon, “crème de cassis” jelly and figs	€ 25
Tuna ceviche, sweet and sour red onion, lime gel with coriander oil and pink pepper	€ 22
Scallops au gratin with almond, apricots ketchup and coffee	€ 24
Smoked beef tartare, celery emulsion and sesame crackers	€ 20

First Course ---

“Mezze maniche”, tuna fish amatriciana, water of Pecorino cheese and marinated tuna belly	€ 22
Scucuzzun, with duck ragout, rosemary powder with Sangiovese wine and orange sorbet	€ 22
“Acquerello” rice, clams, zucchini cream, pumpkin flower and saffron sauce	€ 25
“Chitarrine”, sea urchins pulp, garlic and chili pepper	€ 25
Stuffed home-made pasta with walnuts and majoram, borage cream and “prescinsêua” cheese	€ 20

Main Courses ---

Caught fish, zucchini with lemon and basil sauce	€ 32
Smoked lobster, esotic fruit, coconut milk and verbena	€ 36
“Genovese” mixed fried seafood with our moyonnaises and lollo lettuce	€ 34
Veal filet, baby potatoes cooked in salt, rocket salad pesto and balsamic vinegar caviar	€ 32
Rabbit rollé with olives and pine nuts, carrot cream scented with cardamom and glazed carrots	€ 30



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