



I D O R I A

R I S T O R A N T E

Starters

Duck breast, caramelized onions and redcurrant	€ 18
Red mullet sandwich, chicory, lemon and olives	€ 20
Seafood crudités	€ 38
Steamed seafood, broccoli cream and anchovies	€ 22
Tartare experience	€ 24
Rabbit with herbs, "Colonnata" lard, pears and balsamic vinegar	€ 18

First Course

"Meracinqe" rice, pumpkin, scallops and liquorice powder	€ 24
Home-made tagliatella, almond pesto, rocket and raw red prawn	€ 20
Mezzemaniche, "tocco alla genovese" and laurel	€ 18
Spaghettone, clams, turnip greens and "bottarga"	€ 20
Stuffed home-made pasta with seasonal mushrooms and "Parmigiano"	€ 20

Main Courses

Seafood tajine, celeriac, curry and lime	€ 32
Caught fish, Jerusalem artichokes and hazelnuts	€ 30
Codfish fillet , roasted baby tomato sauce and Brussels sprouts	€ 28
Veal fillet, potato and rosemary millefeuille with Port wine reduction	€ 30
Rack of lamb, chestnut "polenta" and e juniper	€ 28



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