



I D O R I A

R I S T O R A N T E

Starters

Foie gras, marinated ginger, pan brioche scented with honey and balsamic vinegar	€ 22
Tartare experience	€ 24
Seafood crudités	€ 38
“Cima alla Genovese”, green sauce and pickled vegetables	€ 18
Sautéed scallops, red turnip, sour cream and chives	€ 22
Tuna takaki in sesame crust, burrata cheese and sour red cabbage	€ 20

First Course

Risotto “Meracinqe” with asparagus, red prawns and saffron	€ 24
Spaghettone, red mullet, clams and broad beans	€ 20
“Maltagliato”, rabbit ragù, olive powder and pine nuts	€ 20
“Raviolini” stuffed with ricotta and lemon, raw scampi, scampi bisque and Vermouth gel	€ 22
“Strozzapreti”, artichokes, marjoram and Castelmagno cheese fondue	€ 18

Main Courses

Seafood tajine, grapefruit, spinach and Ras el hanout	€ 32
Veal fillet with Blue Stilton, pink pepper and red potatoes	€ 30
Lightly smoked cod, chickpea hummus, rosemary oil and confit datterino tomatoes	€ 28
Caught fish, stewed artichokes, Vermentino wine stock and parsley sauce	€ 30
Duck breast, orange, radicchio and red wine reduction	€ 28



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