



I D O R I A

RESTAURANT

APPETIZERS

Foie gras escalope, fruit mustard and Sichuan pepper brioche bread	20
Tartare experience	24
Seafood crudités	38
Sautéed scallops, pea, mint and Greek yogurt	22
Beef carpaccio, artichoke salad and lemon citronette	18
Hake, burned lemon, Vermentino DOC wine sauce and basil	20

FIRST COURSES

“Meracinque” rice with turnip tops, stracciatella cheese and Cantabrian anchovies	22
Mezze Maniche, broad bean “pesto”, Pecorino cheese and pork jowl	18
Spaghettone with squid, artichokes and parsley	20
Scialatielli with basil, red prawns, cherry tomatoes and Taggia olives	20
Raviolo stuffed with ricotta cheese and local herbs, walnut sauce and marjoram	18

MAIN COURSES

Amberjack, pink pepper, asparagus and burrata cheese	30
Rabbit rollè with aromatic herbs, cardamom and sautéed herbs	28
Caught fish, Belgian endive scented with mandarin and toasted almonds	30
Seafood soup, lemon grass and “galletta del marinaio”	32
Veal fillet, sautéed spinach, Bordeaux sauce and mashed potatoes with butter	30



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