



I D O R I A

R E S T A U R A N T

APPETIZERS

Almond-crusted scallops, red pepper ketchup and almond emulsion	25
Hand-cut beef tartare scented with juniper, Jerusalem artichoke velouté and crisps, blueberry sauce	20
Four Raw Expressions of the Sea	34
Pan-seared prawns, turnip greens and DOP buffalo ricotta with fermented lime	22
Charcoal-roasted salt cod, chickpea cream, crunchy panissa, Prescinsêua cheese, thyme and pepper	20
Lunigiana mushroom slowly cooked at low temperature, parsley extract and Misto Chiavari hazelnuts	18

FIRST COURSES

Spaghettone with Normandy butter and saffron, sautéed cuttlefish from the Gulf, roasted leek cream and crispy fried leek	18
Ravioli filled with pumpkin from Mantova, goat's blue cheese fondue, walnut crumble and Modena DOP Balsamic Vinegar reduction	18
Handmade tagliolino with lobster, celeriac velouté and burnt lemon powder	28
Carnaroli Isos Campo dell'Oste risotto, herb-confit Mediterranean scorpionfish, artichokes and Franciacorta DOCG sauce	22
Mezze maniche with rabbit ragù, Taggiasca olive crumble and pomegranate gel	20

MAIN COURSES

Gulf seafood broth, root vegetables and mixed tubers, scented with lemongrass	32
Sea bream roulade with Garfagnana chestnuts and Lardo di Colonnata IGP, chard and Colli di Luni DOC Vermentino sauce	34
Duck breast lacquered with orange, potato purée, sautéed spinach and reduced duck jus	30
Griddled fish fillet, ginger carrot cream, glazed baby carrots and liquorice root powder	32
Oven-roasted rack of suckling pig, red cabbage salad, Rotella apple purée and Dijon mustard and acacia honey dressing	30



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