

LA ROSE DES VENTS

*In the heart of the Mediterranean,
whispered tales tell of “La Rose des Vents”,
a mystical compass rose guiding
ailors through tempests and tranquil seas alike.*

*Legends claim its petals hold secrets
of lost treasures and safe passages,
eternally safeguarding those who dare
to follow its whispered wisdom.*

SIGNATURE DISHES

CARPACCIO DI SPIGOLA CON SALICORNIA	26
<i>Seabass carpaccio with salicornia and lime</i>	
VENTRESCA DI TONNO CON POMODORINI SECCHI E OLIVE	42
<i>Tuna otoro with sun-dried tomatoes and olives</i>	
CATALANA DI ASTICE O ARAGOSTA ROYAL	22 - 30
<i>Lobster, boiled potatoes, cherry tomatoes, celery, red onions, black olives, fresh basil and parsil</i>	
SPAGHETTI ALLE VONGOLE	39
<i>Spaghetti with clams</i>	
CASARECCE SPIGOLA LIMONE E PARMIGIANO	38
<i>Casarecce with seabass, lemon and parmesan</i>	
TRANCIO DI PESCATO DEL GIORNO	45
<i>Catch of the day</i>	

RAW BAR

OSTRICHE	10
<i>Oyster tarbouriech n°3</i>	
SCAMPI DI SICILIA	18 / 100g
GAMBERI ROSSI DI MAZARA DEL VALLO	20 / 100g
CARPACCIO DI GAMBERI ROSSI DI MAZZARA DEL VALLO	36
<i>Red King Prawn Carpaccio and olive oil</i>	
TARTARE DI SPIGOLA	32
<i>Seabass tartare with avocado and lime</i>	
TARTARE DI TONNO E SCAMPI	38
<i>Red tuna tartare and scampi</i>	

CATCH OF THE DAY

ARAGOSTA ROYAL	30 / 100g
ASTICE BLU	22 / 100g
SOGLIOLA	18 / 100g
SCORFANO	16 / 100g
BRANZINO	16 / 100g
ROMBO	16 / 100g
SCAMPI DI SICILIA	18 / 100g
GAMBERI ROSSI DI MAZARA DEL VALLO	20 / 100g

PASTA

TAGLIOLINI ALL'ASTICE O ARAGOSTA	22 - 30
<i>Homemade tagliolini with lobster, cherry tomatoes and fresh basil</i>	
TAGLIOLINI CON PESCATO DEL GIORNO	45
<i>Homemade tagliolini with catch of the day, cherry tomatoes and fresh basil</i>	
SPAGHETTI ALL'ASSASINA	38
<i>Homemade spaghetti with spicy tomato sauce, baby squid and crumble</i>	
GNOCCHETTI GAMBERI ROSSI, POMODORINI E PECORINO	44
<i>Gnocchetti with red king prawns, cherry tomatoes, basil, pecorino cheese</i>	
SPAGHETTI FRESCHI ALLA FLAVIO	29
<i>Fresh spaghetti with garlic, olive oil, chilli, cherry tomatoes and fresh basil</i>	

STARTERS

PANIER CRUDITÉS DI VERDURE	44
<i>Vegetable crudités basket</i>	
POLPO GALIZIANO CON CREMOSO DI PATATE	36
<i>Octopus, potatoes puree, salicornia, chives, candied tomatoes and spicy crumble</i>	
CARPACCIO DI MANZO	29
<i>Beef carpaccio with rucola and parmesan</i>	
CARCIOFO AL VAPORE	20
<i>Steamed artichoke</i>	
CALAMARI FRITTI	22
<i>Crispy fried calamari</i>	
TACOS DI MANZO ANGUS	22
<i>Angus Beef Tacos with Sweet Chili & Soy Sauce</i>	

MAIN COURSES

MILANESE DI VITELLO	48
<i>Veal milanese</i>	
BLACK ANGUS ENTRECOTE	70
<i>Black angus ribeye</i>	
LOBSTER ROLL	38
<i>Butter bread, lobster, guacamole and citrus mayo</i>	
HAMBURGER	36
<i>Hamburger, mayonnaise, tomatoes, romaine lettuce, cheddar cheese</i>	

SIDES

PEPERONI AL FORNO ALL'OLIO D'OLIVA	16
<i>Oven-roasted peppers with olive oil</i>	
PATATINE FRITTE	14
<i>French fries</i>	
PATATE AL FORNO	16
<i>Oven-baked potatoes</i>	
VERDURE GRIGLiate	16
<i>Grilled vegetables</i>	

SALADS

QUINOA SALAD CON VERDURE DI STAGIONE E AVOCADO	29	ROSE DES VENTS SALAD	28
<i>Salade de Quinoa avec légumes de saison et avocat</i>		<i>Salad mesclun, asparagus, enoki mushrooms, beetroot, tomatoes and miso dressing</i>	
INDIVIA SALAD	26	BURRATA PUGLIESE CON DATTERINI ROSSI E GIALLI	26
<i>Indivia salad, honey and mustard dressing, caramelized nuts, raisins</i>		<i>Burrata pugliese with datterini tomatoes red and yellow, basil</i>	

DESSERTS

FRUTTA E FRUTTINI	35	CRÈME BRÛLÉE	18
<i>Mix of fresh fruit and fruttini ice cream</i>		<i>Vanilla crème brûlée</i>	
SORBETTO DEL GIORNO	16	MOUSSE AL CIOCCOLATO CON CRUMBLE DI CACAO	16
<i>Homemade sorbet of the day</i>		<i>Chocolate mousse with cacao crumble</i>	
TAGLIATA DI FRUTTA	22		
<i>Selection of seasonal fruit platter</i>			
TIRAMISÙ	16		
<i>Mascarpone cheese cream with savoiardi and coffee</i>			