

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.

RAW BAR

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

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 NORVEGIA	25 /100g

PASTA

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

SIGNATURE DISHES

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

STARTERS

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

MAIN COURSES

LOBSTER ROLL	38
Butter bread, lobster, guacamole and citrus mayo	
MILANESE DI VITELLO	48
Veal milanese	
BLACK ANGUS ENTRECOTE	70
Black angus ribeye	

SIDES

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

SALADS

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

DESSERTS

FRUTTA E FRUTTINI	35	SORBETTO DEL GIORNO	16
Mix of fresh fruit and fruttini ice cream		Homemade sorbet of the day	
TAGLIATA DI FRUTTA	16	CRÈME BRÛLÉE	18
Selection of seasonal fruit platter		Vanilla crème brûlée	
TIRAMISÙ	16	MOUSSE AL CIOCCOLATO CON CRUMBLE DI CACAO, SALE MALDON E OLIO EXTRAVERGINE D'OLIVA	16
Mascarpone cheese cream with savoiard and coffee		Chocolate mousse with cocoa crumble, Maldon salt and extra virgin olive oil	