

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

SIGNATURE DISHES

|                                                                                                           |         |
|-----------------------------------------------------------------------------------------------------------|---------|
| CARPACCIO DI SPIGOLA CON SALICORNIA                                                                       | 26      |
| Seabass carpaccio with salicornia and lime                                                                |         |
| VENTRESCA DI TONNO CON POMODORINI<br>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,<br>celery, red onions, black olives, fresh basil<br>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,<br>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<br>& 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<br>E AVOCADO                       | 29 | ROSE DES VENTS SALAD                                                               | 28 |
| Quinoa salad with seasonal vegetables<br>and avocado                    |    | Salad mesclun, asparagus, enoki mushrooms,<br>beetroot, tomatoes and miso dressing |    |
| INDIVIA SALAD                                                           | 26 | BURRATA PUGLIESE CON DATTERINI                                                     | 26 |
| Indivia salad, honey and mustard dressing,<br>caramelized nuts, raisins |    | Burrata pugliese with datterini tomatoes<br>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<br>DI CACAO, SALE MALDON E OLIO<br>EXTRAVERGINE D'OLIVA | 16 |
| Mascarpone cheese cream with savoiardi<br>and coffee |    | Chocolate mousse with cocoa crumble,<br>Maldon salt and extra virgin olive oil           |    |