

SCIABOLA

Tasting Menu

A journey into taste

9-course tasting menu
inspired by our Chef
Alessandro Ferrarini

100

Emotions from the sea

6-courses tasting menu

Blond prawn, ceviche, caviar, radish

Cod, asparagus, mustard, roe

Risotto, clams, lemon, beurre noisette

Spaghettone Mancini

scorpionfish, parsley, olives

Cuttlefish, its black ink, chards

Bread, oil and chocolate

80



Menu à la carte

Appetizer

Blond shrimp

ceviche, caviar, radish

28

Anchovies of Monterosso

crispy chicken, raisins, fennel, rum

26

Baby squid

crustaceans, potato, lemon

32

Cod

asparagus, mustard, beer

26

Ossobuco in Versilia style

braised veal shanks, marrow, gremolata sauce

25

Stuffed onion

beurre blanc, lemongrass

22



First Courses

Risotto riserva San Massimo

clams, beurre noisette, capers

30

Spaghettone Mancini

scorpionfish, parsley, oives

25

Raviolo

mantis shrimp, 'nduja, grapefruit

28

Tagliolini

oxtail, chicory, raspberry

25

Linguina Gentile

pecorino, broad beans, coconut milk

22



Main Courses

Selection of freshly caught fish of the day

salt, isolana sauce or Vermentino

10/hg

Grilled cuttlefish

in its black ink, chards

30

Turbot

artichokes, black garlic

35

Lamb

celeriac, mustard sauce

32

Smoked leek

béarnaise sauce au noisette, umeboshi

22