

MENU GRAND « JAZZ CAFE »

the great mix

TO START...

COLD CUTS PLATEAU

Parma ham (prosciutto), cacciatorino salami, grilled ham, burrata DOP, olives and herbs, dried tomatoes, rosemary focaccia & fried dumplings

FASSONA

knife cut Fassona beef tartare & Mediterranean flavors

STRACCIATELLA & HAZELNUTS

5-grain bread bruschetta, baby plum tomatoes concassé, stracciatella, toasted hazelnuts

URAMAKI

uramaki mix: flamed salmon & dragon roll

TO SHARE...

TAGLIATA

cut of grilled beef with buttered potatoes & rosemary

THE FAMOUS

crispy breaded cutlet served with baby plum tomatoes and salad

DESSERTS SELECTION...

SO SWEET

selection of our best desserts

TO DRINK...

RED WINE: Cantine Banfi, "Col Di Sasso", Tuscany

WHITE WINE: Cantine Teanum "Castelli di Severino", Puglia

SPARKLING: Astoria "cuvée lounge" brut sparkling wine, Valdobbiadene

55 PP

Wines & water are considered per bottle for every 3 people
included:
covered-coffee-service

SEAFOOD MENU

Between Occident & Orient

TO START...

FISH TRIO

trio of seared carpaccio ... tuna, salmon & sea bass with capers, jalapeños,
Tropea onion and cherry tomatoes

URAMAKI

uramaki mix: flamed salmon & dragon roll

TARTARE

salmon with ponzu sauce, avocado cream and toasted almond flakes

OCTOPUS

À la gallega & sweet paprika

SHRIMPS

in Worcestershire sauce and endive

5-GRAIN BRUSCHETTA

with dill-marinated salmon, robiolina cheese, flax seeds and pink pepper

MAIN COURSE

SEA BASS

fillet of sea bass with saffron puree, capers and cherry tomatoes

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SO SWEET

selection of our best desserts

TO DRINK...

RED WINE: Cantine Banfi, "Col Di Sasso", Tuscany

WHITE WINE: Cantine Teanum "Castelli di Severino", Puglia

SPARKLING: Astoria "cuvée lounge" brut sparkling wine, Valdobbiadene

60 pp

Wines & water are considered per bottle for every 3 people
included:

covered-coffee-service