

STARTERS

OYSTERS & SAUCES 3pcs 15

special Déesse Blanche, tabasco,
butter and lime, ketchup

ANCHOVIES 16

Cantabrian anchovies, toasted bread,
Isigny butter

JAMÓN IBÉRICO DE BELLOTA 21

Iberian jamon, toasted bread and tomatoes concassé

RAW OF LANGHIRANO 15

platter of raw ham, burrata cheese,
fried dumplings, balsamic glaze

RED & RAW 15

Mazara shrimps, flavored bread,
parsley reduction

BURRATA & PISTACHIOS 13

Ox heart tomatoes, yellow cherry,
datterino tomatoes, basil pesto and pistachios

BEEF TARTARE 14

stuffed with burrata, black truffle cream,
toasted hazelnuts

CRUNCHY OCTOPUS 14

saffron and orange purée, glaze of
balsamic vinegar

ANGUS CARPACCIO 15

mustard and honey, rocket, parmesan flakes

SUSHI & RAW

CARPACCIO FLAMBÉ 16

tuna, salmon, sea bass, avocado, cherry tomatoes
chives, sesame seeds

AMAZON TARTAR 15

tuna, datterino coulis, mango, avocado,
calamansi sauce

SALMON TARTARE 14

ponzu sauce, avocado cream, flakes of
toasted almonds

SASHIMI x 2 40

4pcs salmon, 4pcs red tuna, 4pcs sea bass,
2pcs scallops, 2 Sicilian red shrimps, 2 oysters

FLAMED LOBSTER ROLL 17

shrimp tempura, avocado, lobster tartare, spicy cream

SPICY CRAB ROLL 17

crab, avocado, spicy cream, carpaccio of
salmon, ponzu sauce, cherry tomatoes, basil sauce



JAZZ CAFE

RESTAURANT | CLUB | DRINKS

A LA CARTA

Tuesday to Sunday

20.00-23.00

PASTA MAIN

SPAGHETTONI CLEAN HANDS 17

shrimps, mussels, squid

PAPPARDELLE WITH RED SHRIMP 18

pea and mint cream, Mazara shrimp,
datterino, bottarga

PACCHERO WITH 3 TOMATOES 15

datterino yellow-red-confit, burrata

MEAT & FISH

FILLET 230 gr 25

grilled beef fillet, potatoes with butter and
rosemary, basil maio

CUTLET WITH BONE 1.0 27

white truffle butter, rocket, parmesan

THE HISTORICAL CUTLET 22

elephant ears, potatoes with butter,
cherry tomatoes, salad

SALMON 21

caramelized honey and soy, purple potatoes,
green beans, carrots with honey

SEA BASS 22

seared in a pan, datterini, taggiasca olives,
saffron puree

SPECIAL'S

TOMAHAWK

Prussian heifer
top curl and taste 9 euro / hecto

FIorentina

Red Pied

6 weeks maturation - top taste 10 euro/ hecto

SIRLOIN STEAK

STARJ cow

5 stars marbling - tenderness and taste 9 euro / hecto

SIDES

ROASTED POTATOES, ROCKET SALAD,
BRUCHETTE WITH TOMATO, SAUCES AND TABASCO

SIDE SECTION

crispy potatoes & truffle 6

mashed potatoes & saffron 5

rocket & parmesan 5

mixed salad & taggiasca olives 5

ox heart tomato & Tropea onions 5

OUR DESSERT

LEMON TART & MERINGUE 7

italian meringue flambé

TIRAMISU & CRUMBLE 8

sponge cake, ice cream with coffee, hazelnuts

PISTACHIO HEMISPHERE 7

raspberries and strawberry sauce

FRUIT & ICE 7

seasonal fruit and sauces

SELECTED CHEESE BOARD 12

brie, pecorino sardo dop, parmesan 30 months,

truffle honey, orange marmalade,

toasted hazelnuts

Service charges (Bread, cutlery, glass and tablecloth) € 2,00 pp

We will use frozen products whenever there is unavailability on the fresh market.

Possible traces of allergens in the food (see allergens chart exposed at the entrance (UE) 1169/2011)