Lève

FROM SPAIN

Pata Negra Croquettes
Andalusian sauce

Chipirones (baby squid)
cacio e pepe

Octopus Skewer
Payesa Style

Pata Negra Cebo
Pan con tomate

Pata Negra Bellota
Pan con tomate

RAW

Gillardeau Oysters No.3

**** Raw Selection**
A mix of fish and shellfish

*** Slice of Tuna**
Crispy vegetables and Barolo vinegar

**** Shrimp Tartare**
Apple, celery, avocado and walnuts

***Amberjack Carpaccio**
Lemon, capers, plantain and parsley

*** Sea Bass Tartare**
Black truffle, milk cream and baby spinach

Fassona Tartare from the Trolley
With assorted condiments

STARTERS

***Grilled Octopus**
Creamy potatoes, black olives and chorizo

Chickpea Hummus
Grilled avocado and aromatic herbs

***Stuffed Calamari (outside)**
Bread and herbs

***Grilled Scallop**
Porcini mushrooms, thyme mascarpone and corn wafer

Grilled Prawn
Jerusalem artichoke, anchovy and dill

Vitello Tonnato "Lève"

PASTAS

***"Cascina Oschiena" Risotto**
with lobster

Gnocchi
Clams, smokek butter and lemon

Half Pacchero "Del Boca"
Seafood and cherry tomatoes

*** Mezze maniche "Mancini"**
Cacio e pepe, tuna tartare

**** Tagliolini**
Raw Red shrimp, lime and mullet bottarga

Fassona Cappelletti
Pata Negra ragù and Parmesan fondue

MAIN COURSES

*** Tuna**
Tomato sauce, pak choi and mustard

*** Lève fritto**
Red prawns, calamari, scampi and filleted fish with yuzu mayo

*** Amberjack**
Corn, spinach and goat cheese

***Sea Bass**
Fennel, saffron and cashews

***Tribute to the Isla**
Grilled Carabineros, cruspy rice, egg and potato chips

Fassona
Herbs mille-feuille potatoes and its jus

Duck
Endive and spices

TASTING MENU

***Sea Bass Tartare**
Black truffle, milk cream and baby spinach

***Stuffed Calamari (outside)**
Bread and herbs

Gnocchi
Clams, smokek butter and lemon

***Amberjack**
Corn, spinach and goat cheese

Basil & Chartreuse Semifreddo
Fruit and vegetables salad with tarragon cream

*cut down on site
**product that may be frozen.
According to European regulations (reg.853/2004) all fish products raw they are treated by blast chilling to -24°C.
For any information on substances and allergens you can consult the appropriate documentation which will be provided, upon request, by the staff on duty.