

GOURMET MENU

Duck foie gras with apple, almond and amaretti

Lightly grilled tuna with Mediterranean flavours,
fennel and red onion in "carpione" marinade

Infusion of Parmigiano with vegetables, herbs and poached quail egg

Wholemeal "maccheroncini al ferretto" with red shrimps,
smoked aubergine coulis and croutons

Black cod with chilli pepper sauce and marinated anchovies

Scallops, beans and cotiche "La Pergola"

Leg of lamb on tomato sauce, salty ricotta and basil

A fine selection of cheese from the trolley

Grand dessert

Six courses of your choice
€ 190,00

or

Nine courses
€ 210,00

Appetizers

Veal tail "La Pergola"

€ 45,00

Emincé of sea bass marinated in vervain, with sweet pepper and aromatic herbs

€ 49,00

Crispy bread cannoli with amberjack and a brunoise of melon and celery

€ 49,00

Warm carpaccio of tuna on "pappa al pomodoro"

€ 47,00

Browned veal sweetbreads on onion purée with fig sauce

€ 47,00

First courses

Creamed soup of sweet pepper and parsley with sea food

€ 42,00

Grilled scampi with smoked potato purée, fennel and pink grapefruit

€ 49,00

Deep-fried zucchini flower with caviar on shellfish and saffron sauce

€ 69,00

Potato gnocchi with caviar and chives

€ 69,00

Tortelli with braised lamb on pecorino sauce and menthe

€ 45,00

Fagottelli "La Pergola"

€ 49,00

Spaghetti cooked in tomato water with venus clams and sauce of basil and parsley

€ 49,00

Risotto with olive oil and Parmigiano, vegetables and scampi "in pinzimonio"

€ 43,00

Main courses

Composition of fish on a salt brick with vegetables and salad,
lemon perfume and spicy foam

€ 55,00

Emincé of John Dory on spinach purée with asparagus vinaigrette and crisp ham

€ 56,00

Lobster and duck foie gras on topinambur cream

€ 69,00

Veal marinated in citrus fruit on vegetable "minestrone"

€ 54,00

Soya-poached fillet of beef and potato purée scented with jasmine tea, sake sauce

€ 56,00

Pigeon with black salsifies, pine nuts and raisins, grappa sauce

€ 58,00

Cheese

A fine selection from the trolley

€ 25,00

All fish served raw has been subject to blast chilling (reg.CE 853/04)