

MY NOCTURNO

SAMPLE MENU

Dinner

Tuna tatare, arancin form

(black sesame, chickpeas)

Turbot fillet

(sun dried tomatoes, capers, vongole, cottage cheese limoncini)

Strawberries and chocolate

Lunch

Lukewarm adriatic squid salad

(broad bean, apricot)

Shrimp ravioli

(goat cheese and truffle fondue)

Dessert

Caramel flan



Dinner

Hand cut prosciutto

A selection of local cheeses

(olives, fruit mustard)

"Paštica" - traditional dish

(beef, olives, potato creme brulee)

Baked peach with caramel and creme fraiche

Lunch

Cappuccino shrimp soup

Boneless rack of lamb

(herbs, gravy, charred kale)

Desert

Chef's desert



Dinner

Poached lobster

(cream aioli soup, avocado, tomatoes)

Duck

(dehydrated olive oil biscuit, pomegranate sauce, baby carrots)

Pralines

Crumble vanilla cheesecake

Lunch

Collard quiche

Octopus parmigiana

(sweet potato, buzara soup, tomatoes)

Desert

Chocolate mousse

Coffee beans biscuit



Dinner

Black cuttlefish risotto

(carrot and tangerine air)

Fresh fish fillet, catch of the day

(garlic espuma, baked vegetables)

Chef dessert

Lunch

Burrata, poached quail egg

(pine nuts, pesto)

Beef fillet with braised oxtail

(garlic cream, grilled pear)

Desert

White chocolate espuma, raspberries



Dinner

Shrimp tartare

Tagliolini pasta with shellfish and truffles

Swordfish with chia seeds

(jerusalem artichokes espuma, fish reduction sauce)

Lemon cake

Lunch

Tagliolini with bottarga

(marinated egg yolk, olive oil)

Monkfish fillet

(red beet espuma, black lentils)

Lemon and buttermilk foam



Dinner

Beef tartare

Veal Fillet

(compressed cucumber, warm hollandaise sauce, sage, marinated tomatoes)

Strawberry cheesecake semifreddo

Lunch

Oysters

(pomegranate air)

Fish fillet

(tomato pesto, sweet potato cream, vegetables tempura)

Chef's dessert



Dinner

Sea bass carpaccio

(orange olive oil emulsion, granita)

Homemade pasta

(sea shells, goat cheese)

Beef fricassee

(roasted carrots, mushrooms)

Coffee custard