



MORO

Once upon a time

Oyster Fine Claire 6 each

Oyster Gillardeau 7 each

Oyster Kristale 7 each

(NATURE, SEASONED, COOKED)

Cuttlefish fine cutted, Herring cream 36

Tuna Carpaccio, capers leaves, candied lemon 42

Treviso Radicchio caramelized with Port, aged balsamic 26

Langoustines, Local Clams, Venetian Vichyssoise, mandarin oil 44

Goose Tartare, Foie Gras, marinated Anchovies 38

Crispy baby local Artichokes, pecorino cheese 28

Bigoli, Sea Urchin, Baby Squid, Mussels and bread crumble 38

Pappardelle with farmer Duck ragout, Ubriaco cheese fondue 34

Risotto with wild green early fruit 32

Smoked Gnocchi, blue Lobster, lemon, basil 52

Malamocchina style crepes Lasagna 38

Busara baby Octopus 42

Buranella style Seabass 54

(FOR TWO PEOPLE AND MORE)

Local Crab in Cocotte garlic, spicy, rosemary 36

Turbot cooked in a rhombiere 48

Slightly grilled and smoked in Kamado free range Lamb 56

Grilled selected Beef Steak 54