

# Santa Elisabetta

## AUTHOR INTRUSION

€

### Red Prawn

66

Raw red Prawn, sweet and sour Panzanella, Caviar and Nocellara Olive soup

### Amberjack

64

Smoked Amberjack, Bernese sauce, Sorrento Lemon jelly and Celery

### Lobster "surf e turf"

70

Marinated Lobster, Egg Yolk, Mushroom and white truffle

### Duck "Forest and Undergrowth"

60

Duck , Chestnuts, Peanuts, Raspberries and Truffle

## PASTA MON AMOUR

€

### Bottoni

55

Pasta stuffed with Provola cheese, Chard in stew of Cuttlefish in "inzimino" sauce

### Spaghetti "Tirrena" ancient grains

55

Algae butter Spaghetti pasta with Bergamot, sea Urchins and tuna Bottarga

### Parthenope

55

Pasta stuffed with bufala ricotta cheese, Napolitan ragoût and basil

### Ravioli

55

Pasta stuffed with Rabbit & Rabbit cacciatore , Turnip greens, Rosemary agretto  
Mushrooms ragoût

## SECOND WISH

€

### Sea espression

60

Red Mullet in Saffron Bread crust "2015"

### Turbot

65

Turbot fish with Mugnaia sauce, Aji Amarillo and Broccoli

### Venison

64

Venison, Red turnip, whisky gel and Macadamia Nuts

### Pigeon

64

Pigeon, Annurca Apple, jerusalem artichoke and Teriaki Gel

Food allergies and intolerances: Certain dishes contain one or more of the 14 Allergens as designated by the EU. If you want to know about our ingredients, then please speak to our staff before you order.