

LUNCH HOTEL/DINNER HOTEL

12 PM – 2:30 PM/7 PM – 11:30 PM

APPETIZER

HOTEL DE' RICCI GRAN CRUDO (RAW FISH/ SEAFOOD ASSORTMENT: CARPACCI, TARTARE, SCAMPI, SHRIMPS) ^{2/4}	€ 35,00
FRENCH OYSTER FIN DE CLAIRE « DAVID HERVE » ^{4/14}	€ 5,00
IRISH OYSTER "REGAL SPECIAL" ^{4/14}	€ 5,00
SEA URCHIN ^{4/14}	€ 5,00
AMBERJACK TARTARE WITH HAZELNUTS, CRUNCHY ASPARAGUS AND MELON BITES ^{4/8}	€ 25,00
SALMON TARTARE WITH GUACAMOLE OF FAVA BEANS AND SAFFRON ⁴	€ 23,00
TUNA TARTARE WITH MANGO BITES, TOASTED SESAME SEEDS AND BASIL DRESSING ^{4/1/14}	€ 25,00
SOPPRESSATA OF WILD OCTOPUS WITH MESCLUN SALAD AND APPLE VINEGAR ^{4/14}	€ 23,00
FRIED ZUCCHINI FLOWER STUFFED WITH BUFFALO MOZZARELLA AND ANCHOVIES ^{1/4/5/7}	€ 5,00
BAKED EGGPLANT PARMIGIANA WITH FRESH BASIL AND DATTERINO TOMATO COULIS ⁷	€ 15,00

MAIN COURSE

CALAMARATA PASTA WITH "SEAFOOD CARBONARA" ^{1/2/3/4/9/14}	€ 26,00
VERMICELLI PASTA WITH DONAY CLAMS AND CHERRY TOMATO ^{1/4/14}	€ 25,00
PACCHERI PASTA WITH PEAS SAUCE AND SEARED CUTTLEFISH ^{1/14}	€ 26,00
TURBOT FILLET IN DONAY CLAMS SAUCE, ASPARAGUS AND CANDIED LEMON ^{4/14}	€ 35,00
"SALTIMBOCCA" OF CINTA SENESE PIG WITH WILD CICORY AND CHERRY TOMATO ^{7/9}	€ 30,00

DESSERT

TIRAMISU ^{1/3/7}	€ 14,00
MANGO PARFAIT ^{1/3/5/7}	€ 10,00
BLACK CHERRY AND PISTACHIO CHEESE CAKE ^{1/5/7}	€ 12,00
ASSORTED FRESH FROZEN FRUIT STUFFED WITH FRUIT ICE CREAM ^{1/3/7}	€ 15,00

Menù designed by Pierluigi Restaurant

YOUR ORDER WILL BE PREPARED AND SERVED TO YOUR ROOM IN APPROXIMATELY 30 MINUTES