

BBAY

SPRING MENU



RAW FISH

Carpacci and tartare of amberjack, tuna, sea bass and marinated salmon
with Sorrento lemons citronette or without dressing 4.12. 28,00 €

Scampi* from Sanremo (Liguria) 2.12. 6,00 € per pc.

Mazara red prawn* (Sicily) 2.12. 6,00 € per pc.

Speciale de Gillardeau oyster (range n. 04) 12.14. 6,00 € per pc.

Kys Marine L'Etoile oyster (range n. 03) 12.14. 7,00 € per pc.

“Tradition Royal Calvisius” caviar from Calvisano
served with warm croutons, salted butter, potato blinis and sour cream 1.3.4.7.

(Available jars: 30 gr. | 50 gr.) 2,50 € per gr.

STARTERS

Crunchy baby squids and shrimps*, tempura of seasonal vegetables,
served with sweet and sour star anise sauce 1.2.4.5.14. 25,00 €

Octopus cooked slowly and grilled on potato cream with Garda olive oil,
its mayonnaise and baby vegetable salad 4.10.16. 28,00 €

Mazara caprese... burrata cheese and pachino tomato pearl, red prawns* tartare,
Taggiasca olives 2.4.7. 30,00 €

Piedmontese Fassona beef tartare with its service at the table 1.3.10.16. 25,00 €

Crunchy foie gras escalope with sautéed grapes, rhubarb sorbet
and Valpolicella Recioto reduction 1.3.7.8.12.16. 30,00 €

Carrot variations: mosaic, carrot butter and its gel 7.16. 20,00 €

FIRST COURSES

“Riserva San Massimo” risotto, red shrimp* reduction, scallop carpaccio and lime gel 2.4.7.16. 28,00 €

Potato gnocchi with versiliese sauce, toasted scampi*, finger lime
and marjoram oil 1.2.3.4.7.16. 28,00 €

“Mancini” spaghetti pasta with sea urchins and crispy puffed quinoa 1.4.5.7.14.15. 30,00 €

Home made tortello dumpling stuffed with slowly braised onion and beef stracotto,
Grana Padano Riserva mousse, veal jus 1.3.7.9.16. 22,00 €

Vegetable soup favoured with basil pesto 7.8.9.16. 19,00 €

“Mancini” Fusillone alla Nerano... crunchy trombetta summer squash chips, Grana Padano Riserva sauce 1.5.7. 20,00 €

MAIN COURSES

Catch of the day market selection served with datterino tomatoes, Taggiasca olives and Salina capers 4.9.15.16. 8,50 € per hg.

Sea bass and basil roulade in a green courgette crust, crunchy chips and courgette emulsion, 36 month Grana Padano foam and squid ink tuille 3.4.5.7. 35,00 €

Wild sole* rack flavored with lime and mint, scampi white butter, fresh asparagus salad and raspberry acidulate caviar 2.3.4.7.14.16. 35,00 €

Our crustacean mosaic... scampi from Sanremo*, prawns from Mazara*, sweetly cooked lobster, San Marzano tomato jelly, seasonal vegetables 2.4.16. 45,00 €

Veneto Garronese beef fillet (200 g.) with Malabar black pepper sauce, crunchy snow peas 7.9. 35,00 €

Duck breast cooked sous vide and lacquered with orange reduction, Jerusalem artichoke in osmosis with honey and cinnamon, plank sear pak-choi 9.15.16. 35,00 €

SIDES

Basmati rice english style 9. 8,00 €

Potatoes in a polenta crust craved with its sauces 9. 8,00 €

Seasonal salad 9. 9,00 €

Grilled vegetables 9. 9,00 €

Crunchy fennel and orange salad 9. 9,00 €

Purée de Paris with black truffle 7. 14,00 €

DESSERTS

Meringue with chantilly cream and raspberries 3. 12,00 €

Sunset: coconut mousse and tropical fruits 3.8. 12,00 €

Three chocolates cake with cocoa crumble and coffee ice-cream 1.3.7.8. 12,00 €

Pistachio rose: pistachio bavarois with soft heart and warm cocoa sauce 1.3.7.8. 12,00 €

Marinated pineapple carpaccio with almond sponge cake, banana and lime ice-cream 1.3.7.8. 12,00 €

Home made ice-creams: milk 7. - chocolate 3.7.8. - pistachio 3.7.8. - custard 3.7. - banana and lime 3.7. 9,00 €

Home made sorbets: lemon - strawberry - peach - mango 9,00 €