

SNACKS

ITALIAN APPETIZERS

ITALIAN OLIVE ASSORTMENT	6€
ARTISAN FOCACCIA	8€
OSTRICHE DELLA NORMANDIA N°2	6€ /un.
<i>Normandy oysters</i>	30€ /6 un.
WAGYU BRESAOLA & STRACCIATELLA	22€

SAPORE DI MARE

FROM OUR SEAFOOD BAR AND FRESH FISH

FRESH CRAYFISH XXL

<i>With Pinot Grigio Beurre Blanc</i>	27€ /100g.
<i>+ Caviar Amur</i>	46€ /100g.

MEDITERRANEAN RED SHRIMP XL 38€ /100g.

Grilled with olive oil and slices of salt

BALFEGÓ RED TUNA TARTARE 27€

With pear and parsnip puree, pine nuts, orange, lime and tabasco mustard

MEDITERRANEAN RED SHRIMP CARPACCIO 27€

With dill mayonnaise, fennel and white melon



LA LANGOSTÍSSIMA (Market price)

Mediterranean red lobster

Cooked in a Josper oven with sliced potatoes and seasonal vegetable

ANTIPASTI · STARTERS

VITELLO TONNATISSIMO 19€

Thinly sliced beef with creamy tonnata sauce, marinated tuna and capers.

EGGPLANT PARMIGIANA 17€

Eggplant lasagna with tomato sauce, mozzarella and smoked provola

SQUID AND SNOW PEAS SALAD 22€

Salad of thinly sliced grilled squid with snow peas, pecorino shavings and apple vinaigrette.

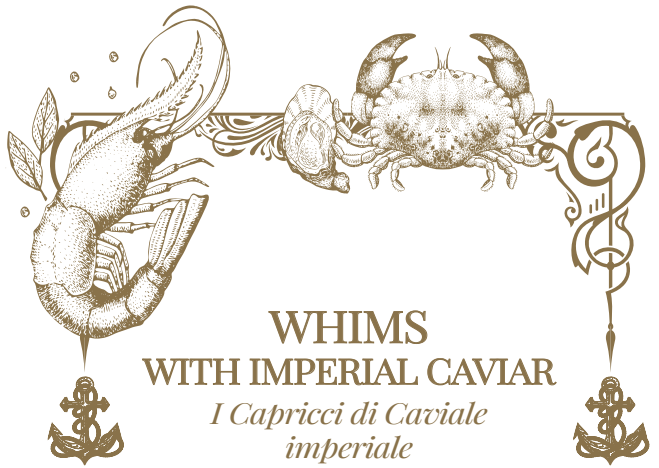
BURRATA "LA BELLA" 19.50€

Original burrata "L'artigiana" from Puglia with arugula pesto, tomatoes, capers & basil

THE GREAT VEAL CARPACCIO 47€

Chianina IGT Beef from La Toscana

Marinated with balsamic vinegar, Parmigiano Reggiano, hazelnut praline and extra virgin olive oil, walnut cream and arugula **For 2 or 4 people**



WHIMS WITH IMPERIAL CAVIAR

I Capricci di Caviare imperiale

REAL CAVIAR OSETRA

With blinis and sour butter

10g 40€ · 30g 110€ · 50g 175€ ·

RED PRAWN AND CAVIAR

Red prawn tartar and caviar toast

29€

OYSTERS & CAVIALE

Normandy oysters N°2

with real caviar osetra and shallots dressing

11€/vd.



FESTIVAL DI MARE

SERVED BY

"LA FAMIGLIA MARINELLI"

Ostriche OYSTERS

Lo scampo XXXL XXL CRAYFISH

Gamberi rossi MEDITERRANEAN
dal Mediterraneo RED PRAWNS

Capasante SCALLOPS

BALFEGÓ RED TUNA TARTAR

· SAUCES ·

BLOODY MARY

BASIL MAYONNAISE · LEMON MAYONNAISE

ASSORTMENT OF RAW FISH AND SEAFOOD FOR 2 PEOPLE

FOR 2 PEOPLE

165€

WITH CAVIAR OSETRA · 10g

195€



PRIMI : LA NOSTRA PASTA · OUR PASTA

FRESH ARTISAN PASTA MADE IN OUR OWN PASTIFICIO



RAGÚ BIANCO STROZZAPRETI 24€

Fresh homemade pasta with iberian pork ragout, beef and Pecorino cheese

TONNARELLI CACIO E PEPE 24€

Fresh homemade pasta with selection of italian pecorinos and Kampot black pepper

LINGUINE ALL' ASTICE 39,50€

Fresh homemade pasta with lobster, tomato bisque sauce and red & yellow Piennolo cherries



ARAGOSTA FRESCA DEL MEDITERRANEO & LINGUINE

Disponibilità according to the market 76€

Mediterranean red lobster, fresh homemade tagliatelle, tomato bisque red & yellow Piennolo tomato sauce

POESIA DI CAVIALE 74€

Fresh Rigatoni with 30g of osetra caviar and lemon-infused butter

TAGLIATELLE & MEDITERRANEAN GAMBERI ROSSI 29.50€

Fresh homemade tagliatelle with red prawn tartare, tomatoes bisque and pistachios

SPAGHETTI ALLE VONGOLE 28€

Fresh homemade pasta with clams, garlic and parsley

MEZZI PACCHERI AL SAPORE DI MARE For 2 people 59€

Fresh home made pasta with cherry tomatoes, prawns, clams, mussels, scallops and basil

→ LOBSTER SUPPLEMENT +80€ ←

LE INSALATE · SALADS

VELISSIMA SALAD 19€

Endive, pomegranate seeds, melon, pine nuts, beetroot and shimeji mushrooms

ROSSO PASSION 19€

Selection of locally sourced tomatoes, hazelnuts, pickled onions, basil, red and white quinoa

SECONDI : PESCE FRESCO E CARNE

GRIGLIATA DI MARE · GRILLED FISH AND SEAFOOD 89€

Squid, octopus, fresh XXL crabs, Mediterranean red prawns, grilled clams and scallops For 2 people

BRANZINO · LUBINA 28,50€

Wild sea bass in it's pil-pil sauce with marinara sauce and herb crust

TONNO SCOTTATO · SEARED TUNA 29,50€

Seared Balfegó bluefin tuna loin, D.O.P. Modena balsamic reduction, fig compote, red onion confit, pistachio and basil pesto

IL POLPO · OCTOPUS 28€

Josper-grilled octopus, cooked in its own juices and served with a fresh fennel and orange salad, accompanied by a silky sweet potato cream

COTOLETTA ALLA MILANESE · BEEF MILANESE For 2 or 4 people 59,50€

The classic bone-in beef chop, battered and served with rusted potatoes

— ALLA BRACE JOSPER · GRILLED JOSPER

*Passion
for Grilling
by Josper*

**FILETTO ALLA ROSSINI · ORGANIC BEEF TENDERLOIN
ROSSINI STYLE** 36€

With foie-gras, summer truffle and Madeira sauce

LA TAGLIATA · BEEF ENTRECOT (500g) 58€

With roasted potatoes

POLLO ALLA DIAVOLA · SPICY BABY CHICKEN 26€

Slightly spicy Josper-roasted baby chicken, served with a spinach and raisin salad and rustic potatoes.

SPIGOLA · WILD SEA BASS 1,2 kg 120€ 3kg 300€

WHOLE PIECE

With seasonal vegetables

IL ROMBO · TURBOT 105€/kg.

WHOLE PIECE

With seasonal vegetables

**WE ALSO OFFER A SELECTION OF FRESH FISH ACCORDING TO THE DAILY CATCH,
WHICH OUR TEAM WILL BE DELIGHTED TO RECOMMEND**

Sea bream, Dentex, Scorpionfish, Urta, Red snapper, John dory Market price

FARINA E TRADIZIONE · FLOUR AND TRADITION

MARGHERITA 19€

San Marzano tomatoes, mozzarella Fior di latte and basil

SALSICCIA E FRIARELLI 23€

White pizza with, fior de latte mozzarella, italian sausage, sauteed Napolitan friarelli and a smooth Friarelli cream

LA DIAVOLISSIMA 23€

San Marzano tomatoes, Fior di Latte mozzarella, spicy salami, and Calabrian sobrasada



VELISSIMA
RISTORANTE · TERRAZZA · CLUB DI MARE



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VAT included

*In compliance with Regulation (EU) No. 1169/2011 on the information provided to the consumer, this establishment has available for consultation the information regarding the presence of allergens in our products.
Contact our staff to request such information*