

## 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	21.50€

## 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 Beluga</i>	46€ /100g.

#### MEDITERRANEAN RED SHRIMP

<i>Grilled with olive oil and slices of salt</i>	32€ /100g.
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#### BALFEGÓ RED TUNA TARTARE

<i>With pear and parsnip puree, pine nuts, orange, lime and tabasco mustard</i>	26€
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#### MEDITERRANEAN

RED SHRIMP CARPACCIO	26.50€
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#### LA LANGOSTÍSIMA (Accordinging market) Mediterranean red lobster

*Cooked in a Josper oven with sliced potatoes and white onion*

## ANTIPASTI · STARTERS

#### VITELLO TONNATISSIMO

<i>Slices of beef with tonnata sauce, marinated tuna and capers</i>	19€
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#### EGGPLANT PARMIGIANA

<i>Eggplant lasagna with tomato sauce, mozzarella and smoked provola</i>	17€
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#### CALAMARI RIPIENI

<i>Squid stuffed with smoked carrot cream, pea salad and toasted hazelnuts</i>	24€
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#### BURRATA "LA BELLA"

<i>Originalo burrata "L'artigiana" from Puglia with arugula pesto, tomatoes, capers &amp; basil</i>	19.50€
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#### THE GREAT VEAL CARPACCIO

<i>Chianina IGT Beef from La Toscana</i>	44€
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*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 Caviale imperiale*

#### REAL CAVIAR AMUR BELUGA

*With blinis and sour cream*  
10g 40€ · 30g 110€ · 50g 175€ · 100g 320€

#### RED PRAWN AND CAVIAR

*Red prawn tartar and caviar toast*  
29€

#### OYSTERS & CAVIALE

*Normandy oysters N°2 with imperial caviar and shallots dressing*  
11€/vd.



## FESTIVAL DI MARE

SERVITO DA  
"LA FAMIGLIA MARINELLI"

#### Ostriche OYSTERS

*Lo scampo XXXL* XXL CRAYFISH

*Gamberi rossi* MEDITERRANEAN  
*dal Mediterraneo* RED PRAWNS

*Capesante* ZAMBURINES

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 AMUR BELUGA · 10g  
195€



## PRIMI : LA NOSTRA PASTA · OUR PASTA

FRESH ARTISAN PASTA MADE IN OUR OWN PASTIFICIO

#### RAGÚ BIANCO STROZZAPRETI

<i>Fresh pasta with iberian pork ragout, beef and Pecorino cheese</i>	23€
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#### TONNARELLI CACIO E PEPE

<i>Fresh pasta with selection of italian pecorinos and Kampot black pepper</i>	24€
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#### LINGUINE ALL' ASTICE

<i>Fresh homemade pasta with lobster and red &amp; yellow Piennolo tomato sauce</i>	39€
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#### LINGUINE & ARAGOSTA SEGUN MERCADO

<i>Fresh homemade pasta with red lobster and red &amp; yellow Piennolo tomato sauce</i>	69€
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#### POESIA DI CAVIALE

<i>Fresh Rigatoni with 30g of premium Amur Beluga caviar and lemon-infused butter</i>	74€
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#### TAGLIATELLE & MEDITERRANEAN GAMBERI ROSSI

<i>Ravioli filled with Mediterranean red prawns and buffalo stracciatella, on a silky prawn cream and finished with pistachios</i>	29.50€
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#### SPAGHETTI ALLE VONGOLE

<i>Fresh homemade pasta with clams, garlic and parsley</i>	28€
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#### MEZZI PACCHERI AL SAPORE DI MARE For 2 people

<i>Homemade fresh pasta with cherry tomatoes, prawns, clams, mussels, scallops and basil</i>	59€
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→ LOBSTER SUPPLEMENT +60€ ←



## LE INSALATE · SALADS

<b>VELISSIMA SALAD</b>	19€
<i>Endive, pomegranate seeds, melon, pine nuts, beetroot and shimeji mushrooms</i>	
<b>ROSSO PASSION</b>	19€
<i>Selection of locally sourced tomatoes, hazelnuts, pickled onions, basil, red and white quinoa</i>	

## FARINA E TRADIZIONE · FLOUR AND TRADITION

<b>MARGHERITA</b>	18€
<i>Cherry tomatoes, San Marzano tomatoes, mozzarella Fior di latte and basil</i>	
<b>SALSICCIA E FRIARELLI</b>	21€
<i>White pizza with italian sausage, Fior de latte mozzarella, sauteed Napolitan friarelli and a smooth Friarelli cream</i>	
<b>LA DIAVOLISSIMA</b>	21€
<i>Cherry tomatoes, San Marzano tomatoes, Fior di Latte mozzarella, spicy salami, and Calabrian sobrasada</i>	

## SECONDI : PESCE FRESCO E CARNE

<b>GRIGLIATA DI PESCE E FRUTTI DI MARE · GRILLED FISH AND SEAFOOD</b>	90€
<i>Squid, octopus, fresh XXL crabs, Mediterranean red prawns, grilled clams and scallops For 2 people</i>	
<b>BRANZINO · LUBINA</b>	28.50€
<i>Wild sea bass in it's pil-pil sauce with San Marzano tomato sauce and herb crust</i>	
<b>TONNO SCOTTATO · SEARED TUNA</b>	29€
<i>Balfegó tuna loin marinated in Modena balsamic vinegar D.O.P., accompanied by sweet and sour onion compote and fresh endive salad with lemon and toasted pine nuts</i>	
<b>IL POLPO · OCTOPUS</b>	29€
<i>Grilled octopus in a Josper oven with its own juices, accompanied by a salad of fresh fennel and orange and silky sweet potato cream</i>	
<b>FILETTO ALLA ROSSINI · ORGANIC BEEF TENDERLOIN ROSSINI STYLE</b>	35.50€
<i>With foie-gras, summer truffle and Madeira sauce</i>	
<b>COTOLETTA ALLA MILANESE · BEEF MILANESE For 2 or 4 people</b>	58€
<i>The classic bone-in beef chop, battered and served with rusted potatoes</i>	

## — ALLA BRACE JOSPER · GRILLED JOSPER

<b>SPIGOLA · WILD SEA BASS</b>	85€/Kg.
WHOLE PIECE <i>With seasonal vegetables</i>	
<b>IL ROMBO · TURBOT</b>	105€/Kg.
WHOLE PIECE <i>With seasonal vegetables</i>	

ASK YOUR WAITER ABOUT TODAY'S FRESH FISH SELECTION...

<b>LA TAGLIATA · BEEF ENTRECOT (500g)</b>	58€
<i>With roasted potatoes</i>	
<b>POLLO ALLA DIAVOLA · SPICY BABY CHICKEN</b>	26€
<i>Free-range chicken thigh at low temperature with Josper grilled lettuce head and pepper chutney</i>	



**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*