

# Uramaki

## **SPICY TUNA**

*Tuna, cucumber, spring onion, black sesame, jalapeño, and kimuchi sauce (2,3,4)*

**18**

## **DRAGON ROLL**

*King crab, avocado, cooked shrimp, white fish, salmon, tuna, and gold (2,4)*

**24**

## **SALMON TOKYO**

*Salmon, Philadelphia cream cheese, avocado, cucumber, and sesame (4,7,11)*

**18**

## **CALIFORNIA**

*Salmon, Philadelphia cream cheese, avocado, tobiko, and teriyaki sauce (4,6,1)*

**18**

## **SALMON PHILA**

*Salmon, Philadelphia cream cheese, and mixed sesame seeds (4,7,11)*

**18**

## **FOTOMAKIE VEGGIE**

*Curated by our Chef (\*)*

**16**

## **SALMON FUJI**

*Salmon, avocado, cucumber, fried onion, Japanese mayonnaise, and sweet chili sauce (4,3)*

**18**

## **ASTICE ROLL**

*Lobster, avocado, furikake, salad, Japanese mayonnaise, and tobiko (2,4,6,11)*

**30**

# Sashimi Moriawase

*12-piece sashimi selection (1,4,6)*

**38**

*24-piece sashimi selection (1,4,6)*

**76**

# Cocktails

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## PASSION FLAME MARGARITA

Jalapeño-infused tequila, blood orange, passion fruit, and vanilla paste

18

## FOG IN FLORENCE

Campari infused with coffee beans, red vermouth "Del Professore," and Tanqueray No. Ten infused with cloves and cardamom

18

## JALISCO ES MI TIERRA

Herradura Blanco, lime juice, agave & ginger syrup, Tabasco, Tajín

18

## CLOVER CLUB

Homemade raspberry syrup, Bulldog Gin, lemon juice

18

## COSMOPOLITAN

Belvedere vodka, cranberry juice, lemon juice, Cointreau

18

# Sparkling wines & Wines by the glass

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## Champagne

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**BRUT IMPERIAL** 18  
*Moët & Chandon*

**ICE IMPERIAL** 20  
*Moët & Chandon*

## Rosé wines

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**WHISPERING ANGEL** 12  
*Chateau d'esclans*

**SCALABRONE** 10  
*Guado al tasso*

## White wines

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**CHARDONNAY** 10  
*Jermann*

**PINOT GRIGIO** 10  
*Jermann*

## Red wines

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**PINOT NOIR RED ANGEL** 10  
*Jermann*

**CHIANTI CLASSICO  
CASTIGLIONI** 8  
*Frescobaldi*

## Sparkling wines

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**ALMA BRUT FRANCIA CORTA**  
*Bellavista*

12

**ALMA ROSE' FRANCIA CORTA**  
*Bellavista*

15

FROM OUR KITCHEN

*The Lodge*



# Allergeni

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- 1 **CEREALS CONTAINING GLUTEN** (WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT, OR THEIR HYBRID STRAINS) AND PRODUCTS THEREOF.
- 2 **CRUSTACEANS** AND PRODUCTS MADE FROM CRUSTACEANS
- 3 **EGGS** AND PRODUCTS MADE FROM EGGS
- 4 **FISH** AND PRODUCTS MADE FROM FISH
- 5 **PEANUTS** AND PRODUCTS MADE FROM PEANUTS
- 6 **SOYBEANS** AND PRODUCTS MADE FROM SOYBEANS
- 7 **MILK** AND PRODUCTS MADE FROM MILK, INCLUDING LACTOSE
- 8 **TREE NUTS** (ALMONDS, HAZELNUTS, WALNUTS, CASHEWS, PECANS, BRAZIL NUTS, PISTACHIOS, MACADAMIA NUTS).
- 9 **CELERY** AND PRODUCTS MADE FROM CELERY
- 10 **MUSTARD** AND PRODUCTS MADE FROM MUSTARD
- 11 **SESAME SEEDS** AND PRODUCTS MADE FROM SESAME SEED
- 12 **SULPHUR DIOXIDE** AND SULPHITES (IN CONCENTRATIONS EXCEEDING 10 MG/KG OR 10 MG/L)
- 13 **LUPINS** AND PRODUCTS MADE FROM LUPINS
- 14 **MOLLUSCS** AND PRODUCTS MADE FROM MOLLUSCS

MOËT & CHANDON  
FONDE EN 1743  
CHAMPAGNE

B  
BELLAVISTA  
FRANCIACORTA

CAMPARI

GIN MARE  
MEDITERRANEAN GIN

Red Bull  
ENERGY DRINK

SUPER  
"DRY"  
Asahi

Schweppes

PERONI  
NASTRO  
AZZURRO  
ITALIANA

RAFFO  
LAVORAZIONE GREZZA

The ORGANICS  
by Red Bull

ploom

ARMAND DE BRIGNAC  
CHAMPAGNE



GMG SPA

## Starters

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### WARM SEAFOOD SALAD

*with vegetable crudités and marine plankton*

(2,3,4)

**22**

### MEDITERRANEAN CRUDITÉS

*Premium shellfish and catch of the day*

(2,4)

**40**

### RED PRAWN CARPACCIO

*Buffalo stracciatella and lime*

(2,7)

**22**

### CANTABRIAN ANCHOVIES

*with brioche bread and butter*

(1,2,3)

**20**

### SAUTÉED MUSSELS

*Cherry tomatoes, basil, and crispy bread*

(14)

**18**

### PAOLO PARISI EGG

*Parmesan foam and truffle pearls*

(3,7)

**16**

### FASSONA BEEF TARTARE

*with mullet bottarga and anchovies*

(4)

**18**

### BURRATA FROM ANDRIA

*with mixed cherry tomatoes and fresh basil*

(2)

**18**

### PATANEGRA

*with tomato bread (1)*

**30**

## Pizza

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<b>IBERICA</b> <i>Mozzarella, tomato, and Patanegra (1,7)</i>	<b>35</b>
<b>FIOR D'ACCIUGA</b> <i>Smoked scamorza cheese, zucchini flowers, and anchovies (1,4,7)</i>	<b>22</b>
<b>TARTUFINA</b> <i>Mozzarella, tomato, and black truffle (1,7,8)</i>	<b>28</b>

## Sushi Bar

### SASHIMI 3 pz

Salmon (4)	10
Salmon belly (4)	11
Akame tuna (4)	10
Scallop (14,6,1)	14
Amberjack (4)	12
Otoro (4)	14

Red prawn (4)	12
Catch of the day (4)	15

### SASHIMI MORIAWASE

12-piece sashimi selection (4)	37
24-piece sashimi selection (4)	79

## Oyster Bar

MARCOLIN CONCAVE OYSTER	4.5 each
FINE DE CLAIRE OYSTER	4.5 each
SPECIAL GILLARDEAU DANIEL SORLUT OYSTER	4.5 each

### NIGIRI 2 pz

Salmon (4,6,1)	8
Salmon belly (4,6,1)	10
Akame (4)	10
Scallop (14,6,1)	8
Amberjack (4)	10
Otoro (4,6,1)	16

### GUNKAN 2 pz

King crab (2,3,4,6,11)	14
Otoro (4,6,1)	16
Salmon phila (4,7,11)	9
Amberjack (4)	12
Scallop (4,14,6,1)	10
Foie gras (4)	16

## Chef's special dish

### CEVICE DI AJI AMARILLO

Aji Amarillo sauce, ginger, lime, and jalapeño  
(4,6,1)

19

### USUZUKURI

Amberjack, salad, ponzu, and truffle oil  
(4,5,6)

24

## Main course

### **CATALANA DI ASTICE, SCAMPI E MAZZANCOLLE**

*Field vegetables and lemon mayonnaise*

(2,3)

**45**

### **TEMPURA DI BRANZINO E GAMBERI**

*Zucchini flowers and spicy mayo*

(1,4,3)

**25**

### **PESCATO DEL GIORNO**

*Salt-baked | Island-style*

(4)

**9.5 / etto**

### **TRANCIO DI RICCIOLA**

*Hunter-style*

(4,9)

**30**

### **COSTATA DI MANZO ALLA BRACE**

*with roasted potatoes and oven-baked vegetables*

**6 / etto**

### **MAIALINO SARDO COTTO A LEGNA**

*Brown jus with myrtle and roasted potatoes*

(9)

**28**

### **FILETTO DI MANZO**

*Green pepper sauce with mashed potatoes*

(7,9)

**35**

## *Side*

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#### **FRESH VEGETABLES**

*Wood-fired*

**8**

#### **ROASTED POTATOES**

*with rosemary*

**8**

#### **MIXED SALAD**

*with field cherry tomatoes*

**8**

#### **SAUTÉED SPINACH**

*with rosemary*

**8**

## First courses

### **LINGUINE WITH LOBSTER**

*Tomato and basil*

(1,2)

**35**

### **FEDELINI WITH SEA URCHIN**

*on shrimp carpaccio*

(1,2,4)

**28**

### **PACCHERI IN SCAMPI CREAM**

*with tomato*

(1,2,7)

**25**

### **TAGLIOLINI OF PIENNOLO**

*Cherry tomatoes, Iberian guanciale, and basil*

(1)

**20**

### **RIGATONE ALLA CARBONARA**

*Parisi egg, guanciale, and pecorino*

*(with fresh truffle +5)(1,3,7)*

**22**

### **RISOTTO AL BLU DEL CHIANTI**

*Pecorino and fresh blueberries*

(7,9)

**22**