

MENU
DINNER

FISH & SHELLFISH

Catch of the day

Grilled / baked in salt / with artichokes and potatoes / Sicilian style

Dover sole

Grilled / Meunière style

Langoustine

Grilled / Steamed / Baked in salt

Lobster

Grilled / Steamed with olive oil and lemon / Catalan style

King Crab

Grilled / Steamed

Carabineros Prawns

Grilled

CAVIAR

Siberian Malossol

Served with blinis and sour cream

Ossetra Malossol

Served with blinis and sour cream

OYSTERS AND RAW SEAFOOD

Plateau

2 prawns, 2 langoustine, 4 gobbetto shrimps, 2 scallops,
selection of 8 oysters

Plateau Royal

Steamed King crab, 2 red prawns, 2 langoustine,
6 Tarbouriech oysters, 4 Isabelle oysters, 4 gobbetto shrimp,
2 raw scallops, 4 sea truffles

Oysters N3

Maè

Selectiond'Or

Tarbouriech

Isabelle

Raw seafood

Red Prawn

Langoustine

Scallops

Sea truffles

Sea Urchins

Sea Bass carpaccio

Capers, lemon and sage

Red prawns

Marinated rhubarb, extra virgin olive oil and thyme

Tuna tartare

Baby eggplant, pine nuts and candied tomato

Red snapper tartare

Chopped three tomatoes, capers, olives and basil

Langoustine tartare

Sweet and sour cucumber and Siberian caviar

Tuna belly

Olive oil, salt, lemon and pepper

Raw fish and shellfish selection

Red snapper, tuna and langoustine

STARTERS

Sautéed baby squid

Puttanesca style

Cacciarolo squids

Sautéed chard and aromatic herb sauce

Roasted scallops

Mashed potatoes and chicory with chili

Pappa al pomodoro

Seafood Stew

Sicilian Red Prawn Catalana

Camone tomato, celery and Tropea red onion

Warm seafood salad

Langoustine, red prawn, King Crab, squid and clams

Venetian-style spider crab

Extra virgin olive oil, lemon and parsley

Steamed King Crab

Extra virgin olive oil and lemon

Seasonal vegetables Giardiniera

Buffalo mozzarella and basil



Artichoke salad

Extra virgin olive oil, lemon and 24 month Parmigiano Reggiano flakes



Roasted pepper carpaccio

Parsley oil, capers and candied chili



 Vegetarian product

FIRST COURSES

Spaghetti with clams

Mullet bottarga

Paccheri with scorpionfish

Capers, olives and tomato

Gnocchi with red prawn

Roasted cherry tomato and basil

Borage tortelli with seafood

Prawns, langoustine, mussels, clams and squid

Fresine with lobster

Datterino tomato and basil

Linguine with spider crab

Garlic, extra virgin olive oil and chilli

Gragnano Spaghettoni with tomato

Datterino tomato and basil



Anolini with 30 month Parmigiano Reggiano cheese

Butter and sage



Saffron risotto (minimum order 2 portions)

Creamed with 24 month Parmigiano Reggiano



SECOND COURSES

Grilled octopus

Mashed potato, asparagus and marjoram

Fritto misto

Squid, langoustine, Sicilian red prawns and sage

Grilled Sicilian red prawns

Artichokes and salmoriglio sauce

Turbot sliced meunière style

Lemon sauce, mashed potatoes and sautéed spinach

Grilled bluefin tuna

Swiss chard and caramelized Borretane onions

Bluefin tuna belly

Escarole, garlic, oil and chilli

Imperial barbecue

Langoustine, red prawns, king crab, lobster, tuna, squid and octopus

Eggplant parmigiana

24 month Parmigiano Reggiano



Norcia lentil terrine

Mashed potatoes, chicory and vegetable jus



Vegetables millefeuille

Chickpeas and cardoncelli mushrooms



SIDE DISHES

Matchstick Potatoes



Grilled artichokes

Confit tomatoes and basil



Roasted potatoes

Rosemary and salt



Sautéed chicory

Garlic, oil and chilli pepper



Mixed grilled vegetables

Parsley Oil and chili



Escarole

Taggiasche olives, pine nuts and raisins



Tomato salad

Datterino tomatoes, Camone tomatoes and basil



BEVERAGES

Acqua Panna

Acqua San Pellegrino

Coffee

Espresso / Decaffeinated / Barley / Gin seng / Cappuccino / Americano

Tea

Imperial / Earl Grey / Floral Jasmine

Herbal teas

Herbal Spiced Chai / Lemon Verbena / Organic Vanilla Rooibos
Organic Chamomile Flowers

- All our fish is fresh and prepared in-house. Some fish has been frozen on-board depending on its preparation and type.
- Please ask the staff for the allergen menu.

SOGNI