

"A LA CARTE " MENU  
IN PROGRESS  
FOR 2019

# SEASON 2018

## RESTAURANT CASADELMAR

FABIO BRAGAGNOLO PREPARES FOR YOU:

### SEA BREAM

CANNELLONI FILLED WITH SPIDER CRAB, CAVIAR, FRESHNESS OF FRUIT AND VEGETABLES 56€

### MACKEREL

MARINATED WITH TOMATO AND CUCUMBER, SWEET AND SOUR VEGETABLES AND ROSE WATER 48€

### DUCK

BREAST FILLET AND FOIE GRAS, GRANNY SMITH APPLE, GARDEN PEAS AND CREMONE MUSTARD 52€

### BLUE LOBSTER

PANZANELLA BREAD, WILD CORSICAN MINT, CATELAN SAUCE 60€

### RED TUNA

CAUGHT BY DAMIAN MULLER FROM ST. FLORENT, BAKED IN CLAY, BUFFALO STRACCIATELLA, SMOKED MULLET ROE 54€

### RAVIOLI

MINCED QUAIL, RICOTTA CHEESE, SPINACH, CEP MUSHROOMS AND SMOKED CONSOMMÉ 50€

### CORZETTI

RED MULLET AND BABY SQUID, CHEEK OF PORK "L'ORU DI PIAZZA", RESINA BEANS AND SORREL 52€

### TAGLIOLINI

THIN TAGLIATELLE WITH ORGANIC CORN FLOUR, "CACIO E PEPE", RED TIGER PRAWNS FROM SICILY AND CAVIAR. 56€

### RISOTTO

AQUARELLO RICE, SAFRAN FROM THE DOMAINE DE NEPALI, FREE RANGE CHICKEN OYSTERS, 25 YEAR AGED BALSAMIC 46€

### JOHN DORY

COOKED IN OLIVE OIL, PINK LENTILS AND TOMATO WATER FOAM 62€

### SEA BASS

IN A WOOD CHARCOAL PASTRY CASE, CHINESE LEAVES, SMALL CHERRY TOMATOES AND RAZORFISH 68€

### RED MULLET

PAN FRIED FILLETS WITH LEMON THYME FROM OUR GARDENS, EGGPLANT, PISTACHIO AND CLEMENTINE JAM 64€

### CORSICAN VEAL

SLOW COOKED KNUCKLE LIKE AN "OSSO BUCCO", DUCK LIVER FOIE GRAS, CEP MUSROOMS, CHERRIES, SHERRY JUS 60€

### LAMB

ROASTED WITH A CHINOTTO CITRUS FRUIT, RAW AND BRAISED BEETROOTS 64€

### BEEF

FILLET SEASONED WITH FOUR PEPPERS, CELERY FLOWER, CHICORY AND AMARETTO 60€

### DUCK

FROM THE MIERAL FARMS, MISO- LEMON, ESPELETTE PEPPER, BOULANGÈRE POTATO *FOR 2 PERSONS* 62€P.P.

## **DISCOVERY MENU**

140€

### **DUBLIN BAY PRAWNS**

LIKE A CARPACCIO, MEYER LEMON, PICKLED MUSHROOMS AND PLANCTON

□

### **TAGLIOLINI**

ORGANIC CORN FLOUR PASTA, "CACIO E PEPE",  
RED TIGER PRAWNS FROM SICILY AND CAVIAR

□

### **LAMB**

ROASTED WITH CHINOTTO CITRUS FRUIT, RAW AND BRAISED BEETROOTS.

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### **DESSERT**

YOUR CHOICE.

## **CREATION AND PASSION MENU**

215€

### **SHELLFISH AND LOCAL FISH**

MARINATED WITH CREMONA MUSTARD

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### **BEEF**

VALICELLA EWE'S MILK TOMME, HORSE RADISH,  
GREEN APPLE, CELERY, 25YEAR AGED BALSAMIC

□

### **RAVIOLI**

MINCED QUAIL, RICOTTA CHEESE, SPINACH,  
CEP MUSHROOMS, SMOKED CONSOMMÉ

□

### **SCORPION FISH**

WITH TARRAGAN, SWEET ONIONS, FRESH GARDEN PEAS, SORREL

□

### **PIGEON**

FROM THE MIÉRAL FARMS, ROASTED AND SMOKED,  
MYRTLE JUS WITH WOODLAND FLAVOURS

□

### **CHEESE**

FINEST CORSICAN AND ITALIAN SELECTION

□

### **DESSERTS**

FROM CLAUDIO PEZZETTI