



L'ACCADEMIA

ANTIPASTI

ANTIPASTO MISTO ALL'ITALIANA
ITALIAN ANTIPASTO
45.- (For 2 people)

INSALATA DI RUCOLA E PARMIGIANO ▽
ROCKET SALAD WITH CHERRY TOMATOES
AND PARMESAN SHAVINGS
18.-

BURRATA ▽
BURRATA CHEESE, PARMA HAM, ARTICHOKE AND TOMATOES
WITH OLIVE OIL
26.-

TARTARE DI TONNO
TUNA TARTAR, CRISPY FENNEL WITH WHITE BALSAMIC VINEGAR
29.-

CARPACCIO DI MANZO
BEEF CARPACCIO, WALNUT OIL SALAD AND BLACK TRUFFLE
27.-

PESCE

BRANZINO ARROSTO
ROASTED SEA BASS BACK, GRILLED ASPARAGUS
AND SPINACH
54.-

SALMERINO ALPINO ALLA GRIGLIA
ARCTIC CHAR FILET IN OLIVE BREAD CRUST,
ROASTED POTATOES AND SPINACH
41.-

CARNE E POLLAME

GALLETTO ALLA DIAVOLA
YOUNG COCKEREL MARINATED WITH AROMATIC HERBS
AND RED PEPPER
43.-

TAGLIATA DI MANZO
BEEF, ROCKET SALAD AND PARMESAN CHEESE
WITH BALSAMIC VINEGAR
51.-

PASTA E RISOTTI

TORTELLI DI RICOTTA E BUFALA ▽*
RICOTTA CHEESE AND BUFFALO MOZZARELLA TORTELLI,
TOMATO COULIS AND BASIL OIL
Starter 24.- / Main course 32.-

LINGUINE ALLE VONGOLE *
LINGUINE WITH CLAMS, GARLIC AND PARSLEY
Entrée 26.- / Plat 36.-

TROFIE AL PESTO GENOVESE E BURRATA DI BUFALA ▽
HOMEMADE TROFIE WITH PESTO FROM LIGURIA
AND BUFALA BURRATA
Entrée 22.- / Plat 32.-

RAVIOLO APERTO ALLE CAPESANTE
OPEN RAVIOLI WITH SCALLOPS, POTATOES FOAM,
FRENCH BEANS AND BLACK TRUFFLE
Starter 29.- / Main course 45.-

RISOTTO ALLO ZAFFERANO
SAFFRON RISOTTO, REDUCED VEAL JUS
AND MATURE PARMESAN CHEESE
Entrée 25.- / Plat 35.-

DOLCI

TIRAMISU AL BISCOTTO CAPPUCCINO
TIRAMISU WITH CAPPUCCINO BISCUIT
18.-

PANNA COTTA ALLA VANIGLIA CON FRAGOLA
VANILLA PANNA COTTA WITH STRAWBERRY
16.-

TORTA AL LIMONE DI SORRENTO
LEMON TART FROM "SORRENTO"
14.-

WE INVITE YOU TO INFORM THE MAITRE D'HOTEL ABOUT YOUR DIETARY REQUIREMENTS
SERVICE ET TVA 7.7% INCLUS