

THE
CESAR
RESTAURANT

STARTERS

Blu Lobster
escarola endive and “marinara” seafood sauce



Scallops
pecorino cheese, broad beans cream and caviar



Suckling Pig
Mustard mayonnaise, spinach and apple



Poached egg
Parmigiano foam, crispy bread,
spices reduction and potatoes

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FIRST COURSES

Wholemeal flour Linguine
sea snails, parsley emulsion and crumbled bottarga



Risotto
herbs, raw tuna, limed prawns
and smoked buffalo mozzarella



Codfish tortelli
tomato soup, capers leaves, basil
and anchovies



Bottoni pasta
filled with ricotta cheese, braised lamb,
artichokes and aromatich broth



Potatoes dumplings
sea urchins, baby broccoli and “caciofiore” cheese

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FISH MAIN COURSES

Croaker fish
Mussels cream, jackdaws beans,
raw pureed tomatoes and sweet garlic



Turbot
smoked potatoes, asparagus and champagne “zabaione” sauce



Amberjack
Crab filled baby squids, courgettes and saffron broth

MEAT MAIN COURSES

Slow cooked boneless beef
roasted aubergine, hazelnuts and tarragon



Duck
Breast, leg and liver, with pak choi,
black sesame and raspberries



Quail
coffee, salsify and mushrooms