

WELCOME
to the "Decò" restaurant

INIZIO

COVER CHARGE AND BREAD INCLUDED
(24-HOUR LEAVENING, MULTIGRAIN, CRISPY BUN, SOFT BUN)

SEAFOOD salad with seasonal vegetables

Euro 16

CAPRESE BURRATA

burrata, tomatoes fantasy, basil pesto, rocket, Tropea onion, balsamic glaze and toasted focaccia bread

Euro 15

HAM AND MELON 2.0

Cantalupo melon, Parma ham, feta cheese, spinach and toasted almonds

Euro 14

COURGETTE FLAN

pecorino cheese fondue, raw red prawns, toasted pine nuts

Euro 15

BEEF TARTARE, burrata splash, fried yolk

Euro 16

Half moon of RAW TUNA, watercress and mango chutney

Euro 16

MARINATED SALMON, green apple, rocket, tzatziki sauce

Euro 16

CRISPY OCTOPUS, cauliflower cream, chard and walnuts

Euro 16

SALMON tartare, venus rice, crispy rice noodles and teryaki sauce

Euro 16

PASTAGGIANDO

*HOMEMADE PASTA

SPAGHETTI "Pastificio Martelli" with clams and mullet roe
Euro 16

RAVIOLI with Burrata cheese, cherry tomatoes, basil
Euro 16

TROFIE with rocket pesto, shrimps, toasted pine nuts, sherry tomatoes
Euro 18

PICI "cheese and pepper", scampi and cocoa grue
Euro 18

*TAGLIOLINI INK-FISH pasta garlic oil and chilli pepper, ginger flavoured
with red prawns and lime tartare
Euro 18

RISOTTO with caciucco, lemon butter and drops of burrata cheese
Euro 16

SCIALATIELLO pasta with seafood
Euro 16

TORDELLO camaiorese with meat sauce
Euro 14

DALLA RETE...ALLA FATTORIA

Baked SEABASS fillet with mixed seasonal vegetables
Euro 18

Sliced of COD FISH, chickpeas cream and crispy chickpeas
Euro 18

Fried SQUIDS and SHRIMPS with vegetables
Euro 18

Sesame crusted TUNA steak, guacamole and sour cream
Euro 20

CAESAR SALAD with grilled chicken
Euro 16

Slices of grilled BEEF, potato pavè and mulled wine sauce
Euro 25

Fillet of BEEF, confit potatoes and red onion marmalade
Euro 25

DOMANI DIETA

Our sweet "Temptations": Euro 10

Classic TIRAMISU

Warm CHOCOLATE CAKE

with dark chocolate heart, chocolate ganache and vanilla ice cream

CREME brûlé with yoghurt ice cream and red fruits

TARTE tatin, green apple gel and vanilla ice cream

CHEESE CAKE with red fruits

Yoghurt COOKED PANNA, salted caramel and crumble

Chocolate and Nuts INGOT

Selection of SORBETS and ICE CREAMS

Fresh FRUIT Salad

I Vini in abbinamento:

Passito di Pantelleria "Pellegrino" 9cl: Euro 8

Moscadello "Montalcino Doc" 9cl: Euro 8

Nobilis igt Toscano bianco 9cl: Euro 8

Chateau Suaterns "Les Justices" 7cl : Euro 12

Cover charge and bread included

(24-hour leavening, multigrain, crispy bun, soft bun)

Le informazioni circa la presenza di sostanze e di prodotti che provocano allergie o intolleranze sono disponibili rivolgendosi al personale di sala

Information on the presence of substances and products that cause allergies or intolerances are available from the restaurant staff

**Informations sur la présence de substances et les produits qui provoquent des allergies ou des intolérances sont disponibles
sont disponibles auprès du personnel du restaurant**

**Informationen über das Vorhandensein von Stoffen und Produkte, die Allergien oder Unverträglichkeiten auslösen, sind erhältlich
sind bei den Mitarbeitern des Restaurants erhältlich**