

WAVES MENU

**SPR
ING.**

"Cooking is an art you can learn also by eating"
Executive Chef Raffaele Lenti

WAVES MENU

STARTERS

PINK SQUIDS **18,00**

with glasswort - pea foam - katsuobushi | 01 09 14

CLAMS **18,00**

sauté in a pizza crust - cooked in Jospier | 01 14

TUNA SASHIMI **16,00**

lime - caper water - creamy pistachio - wasabi | 04 07

RED PRAWNS **18,00**

corpaccio raw prawns - creamy avocado - limon -
Sichuan pepper | 02 07

BEEF PICKLE **16,00**

grilled sauce - radish - buckwheat | 01 09

EGG 64° **16,00**

cheese and pepper sauce - artichokes - bacon | 03 07 09

VEAL WITH TUNA SAUCE NEW STYLE **18,00**

with truffle - pistachio | 04 08 12

NAKED AND RAW

RAW HARMONY **35,00**

100g red prawns from Argentario - 100g scampi from
Argentario - 100g tuna - lemon - lime | 02 04
(TYPE AND VARIETY OF PRODUCTS MAY VARY ACCORDING TO THE DAYS CATCH)

SCAMPI FROM ARGENTARIO **12,00**

per each 100g | 02

RED PRAWNS FROM ARGENTARIO **12,00**

per each 100g | 02

**STAR
TERS.**

WAVES MENU

PIZZAS BELOW \ ABOVE, IN THE PAN

MARGHERITA

12,00

milk mozzarella - tomato - basil - parmesan
| 01 07

THE WRONG NORMA

13,00

aubergines - Cantabrian anchovies - milk mozzarella - tomato -
basil - parmesan | 01 04 07

**High hydration dough with 100% certified italian wheat flours, organic barley, evo oil,
sourdough and biga, giving high digestibility.*

**PIZZAS
BELOW/
ABOVE.**

NB: THERE MAY BE FROZEN OR BLAST CHILLED PRODUCTS ACCORDING TO THE AVAILABILITY OF THE MARKET OR TO GUARANTEE THEIR QUALITY AND PRODUCT SAFETY.

WAVES MENU

FIRST COURSES

SEAFOOD RISOTTO... MY WAY! **20,00**

carnaroli Riserva San Massimo - seafood - lemon - raw prawns
| 01 02 07 09 14

LINGUINE **18,00**

garlic and oil - Argentario prawns - raw tuna - lime
| 01 02 09

SPAGHETTONI **18,00**

with clams - local oil - fresh parsley | 01 14

SMALL PIEMONTESE TORTELLI **16,00**

genovese filling - peas - parmesan soup 40 month
| 01 03 07 09

FETTUCCELLE **16,00**

made with egg yolks - Italian artisan butter - truffles
| 01 03 07 09

GNOCCHI **16,00**

with Neapolitan ragù - ricotta foam - broccoli rabe - bran pepper
| 01 07 09

**FIRST
COUR
SES.**

WAVES MENU

MAIN COURSES

SEA BASS **24,00**

escarole & escarole - raisins - almond cream

| 04 08 12

ANGLERFISH **24,00**

"in a casserole" - artichokes - potato soup with garlic & oil

| 04 07 09 12

TUNA **22,00**

cut tuna - purple cabbage - puffed gazpacho | 04 09

VEAL CHEEK **20,00**

braised with shiraz - cardoncelli mushrooms - polenta foam

| 01 09 12

COCHINILLO PORK CBT **22,00**

cooked at low temperature - creamed carrots with pimento -

passion fruit - popcorn powder | 01 09 12

**MAIN
COUR
SES.**

WAVES MENU

FROM THE GRILL

ITALIAN TOMAHAWK	65,00/kg
IRISH RIB	45,00/kg
SPANISH RIB	85,00/kg
SLOVAK STICK	45,00/kg
FINLAND/DENMARK SASHI RIB	60,00/kg
FRANCE/GERMANY RIB	40,00/kg
T-BONE USA	95,00/kg
T-BONE SPAIN	95,00/kg
T-BONE FRANCE/GERMANY	50,00/kg
T-BONE SASHI FINLAND/DENMARK	65,00/kg

**FROM
THE
GRILL.**

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WAVES MENU

FROM THE GARDEN

ROMAN ARTICHOKE... ROASTED (2 pcs) **8,00**
| 09 12

ESCAROLE **6,00**
sautéed with sultanas | 08

POTATOES WITH ROSEMARY **6,00**

MIXED SALAD **6,00**

**FROM
THE
GARD
EN.**

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WAVES MENU

SWEET TEMPTATIONS

TERRAMISÙ coffee ladyfinger ganache - coffee tiramisu foam - cocoa crunch 01 03 07 08	8,00
CHOCOLATE & MANGO dark chocolate bon bon - streusel and chocolate - mango ice cream 01 03 07 08	8,00
ALL RASPBERRIES crunchy phyllo - raspberry namelaka - white chocolate - raspberry puree - raspberries 01 07	8,00
WAVES BALL nutella ice & vanilla cream 01 07 08	8,00
WAVES BABÀ (min. 4 portions) babà in jar - Marsala ice cream - berries 01 03 07 08	8,00
WAVES CIOCK BABÀ (min. 4 portions) babà in jar - Nutella ice - vanilla cream - forest chocolate sauce 01 03 07 08	8,00
ICE CREAM & SORBETS HOMEMADE based on availability 01 07 08	6,00
LITTLE SWEETIES choose 4 pieces from the showcase 01 06 07 08	8,00
SLICED PINEAPPLE meringue powder - red fruit sauce 03	5,00

**SWEET
TEMPTA
TIONS.**

WAVES MENU

TASTE THE PURITY AND QUALITY

FILETTE WATER - SINCE 1894

NATURALLY NATURAL 0,75
natural mineral water, low mineral content

3,00

GENTLY SPARKLING 0,75
natural mineral water, low mineral content

3,00

FILETTE, ONE OF THE MOST PURE OLIGOMINERAL WATERS IN THE WORLD, FLOWS CLEAN FROM THE SOURCE OF GUARCINO AT 900 METERS ABOVE SEA LEVEL, IN THE GREEN AND UNCONTAMINATED MOUNTAINS OF THE LAZIALE APENNINES.

THE ABSENCE OF ARSENIC, THE ALMOST TOTAL ABSENCE OF NITRATES, THE LOW SODIUM CONTENT AND THE PERFECTLY BALANCED FIXED RESIDUE MAKE FILETTE A PRECIOUS WATER FOR HEALTH AND PARTICULARLY SUITABLE FOR DAILY USE.

"If there is magic in this world, it is contained in the waters"

Loren Eiseley

WAVES MENU

TASTING MENU "A-MARE"

60,00

6 COURSES GASTRONOMIC JOURNEY, SERVED FOR THE WHOLE TABLE SHARING SIZE

CHEF'S WELCOME

STARTERS

PINK SQUIDS

with glasswort - pea foam - katsuobushi | 01 09 14

TUNA SASHIMI

lime - caper water - creamy pistachio - wasabi | 04 07

MAIN COURSE

SEAFOOD RISOTTO... MY WAY!

carneroli Riserva San Massimo - seafood - lemon - raw prawns | 01 02 07 09 14

SECOND COURSE

SEA BASS

escarole & escarole - raisins - almond cream | 04 08 12

PRE DESSERT

DESSERT

TERRAMISÙ

coffee ladyfinger ganache - coffee tiramisu foam - cocoa crunch | 01 03 07 08

DRINKS AND WINES EXCLUDED.

**TAST
ING
MENU.**

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WAVES MENU

TASTING MENU "SULLA TERRA"

60,00

6 COURSES GASTRONOMIC JOURNEY, SERVED FOR THE WHOLE TABLE SHARING SIZE

CHEF'S WELCOME

STARTERS

VEAL WITH TUNA SAUCE NEW STYLE

with truffle - pistachio | 04 08 12

BEEF PICKLE

grilled sauce - radish - buckwheat | 01 09

MAIN COURSE

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SECOND COURSE

VEAL CHEEK

braised with shiraz - cardoncelli mushrooms - polenta foam | 01 09 12

PRE DESSERT

DESSERT

ALL RASPBERRIES

crunchy phyllo - raspberry namelaka - white chocolate - raspberry puree - raspberries | 01 07

DRINKS AND WINES EXCLUDED.

**TAST
ING
MENU.**

WAVES MENU

BEST SELLER ON RESERVATION

(THEY ARE WELCOMED ONE DAY IN ADVANCE)

OCTOPUS AND POTATO SALAD (2 portions) **36,00**

I 09 14

SPAGHETTONI WITH RED PRAWN (2 portions) **60,00**

Tropea onion - fresh basil

I 02 03 09

PACCHERI WITH LOBSTER (2 portions) **65,00**

cherry tomatoes - local oil - fresh parsley I 01 02 09

LINGUINE WITH SCAMPI FROM ARGENTARIO (2 portions) **60,00**

I 01 02 09

SEAFOOD RISOTTO (2 portions) **40,00**

lemon scent - parsley powder I 01 02 09

CATALAN-STYLE LOBSTER **12,00**

per each 100g I 02 09 10

GRATINATED ARGENTARIO SCAMPI **12,00**

per each 100g I 01 02

GREAT FRIED PRAWNS AND CALAMARI (2 portions) **40,00**

I 01 02 14

SQUID VOTAPIATTO (2 portions) **40,00**

I 01 14

ATTENTION

Some of the dishes and foods served in this restaurant may contain substances that cause allergies or intolerances.

If you are allergic or intolerant to one or more substances, inform us and we will show you preparations without specific allergens.

ALLERGEN TABLE:

01 cereals | **02** shellfish | **03** eggs | **04** fish | **05** peanuts | **06** soy | **07** milk | **08** nuts
| **09** celery | **10** mustard | **11** sesame seeds | **12** sulfur dioxide and sulphites |
13 lupins | **14** seafoods

