



Menu

VIK PELLICOTTO

RESTAURANT

Simplicity is excellence

German Bentancur
Executive Chef

SMALL
LUXURY
HOTELS
OF THE WORLD™



APPETIZERS

<i>Vitello Tonnato VP8</i> 3* 4* 7*	36€
<i>Cold veal, light tuna sauce, fried capers and demi-glace</i>	
<i>Raw scampi and seared foie gras</i> 2*8*	39€
<i>Almond cream, cherry jelly</i>	
<i>Caprese VP8</i> 2* 7*	39€
<i>Mazara red shrimps, creamy buffalo mozzarella, tomato water and basil-flavoured oil, bisque</i>	
<i>Roasted beetroot carpaccio</i> 5*8*	30€
<i>Cashew cream and dried black olives</i>	
<i>Fassona beef tartare</i> 3*	40€
<i>Grilled marrow and saffron mayonnaise</i>	

FIRST-COURSES

<i>Scampi Ravioli</i> with its own bisque 1* 2*	30€
<i>Paccheri</i> 1* 7*	30€
<i>Datterino tomato sauce, buffalo mozzarella cream and basil from Recco</i>	
<i>Tagliolini</i> 1* 2*	42€
<i>Bisque of concentrated crustaceans and raw red shrimps</i>	
<i>Risotto with Amalfi lemon</i> 7*9*	35€
<i>Fresh Herbs</i>	

*1*Gluten 2*Shellfish 3*Egg 4*Fish 5*Peanuts 6*Soy 7*Lactose 8*Dried fruit with shell 9* Celery*



MAIN-COURSES

Rack of lamb 4*7*8	45€
<i>Roasted carrot, plum jelly and jus</i>	
Chianina beef fillet 7*	45€
<i>Creamy smoked sweet potatoes, fondant spring onion and potato mille-feuille</i>	
Galician octopus 3*4*7*	38€
<i>Roasted octopus, creamy mashed potatoes, sea asparagus and paprika mayonnaise</i>	
Grilled turbot 1*4*7*	38€
<i>Raw fennel and clam sauce</i>	

DOLCI

Tiramisù 7*	16€
Pavlova 7 *	16€
<i>Meringue, mascarpone cheese and raspberries sauce</i>	
Goat cheese Cheesecake 7*	16€
<i>Cucumber sorbet and crumble of black olives</i>	
Chocolate bar 1* 7*	16€
<i>Dulce de Leche and smoked milk ice cream</i>	

COVER CHARGE 5€

1*Gluten 2*Shellfish 3*Egg 4*Fish 5*Peanuts 6*Soy 7*Lactose 8*Dried fruit with shell



Chef's Specialties

<i>Veal shank</i> 7*	47€
<i>Milanese risotto and gremolata</i>	
<i>Tagliolini with black truffle</i> 3* 7*	35€
<i>Butter, 36-month aged parmesan cheese and black truffle</i>	
<i>Linguine with lobster</i> 1* 2*	40€
<i>Pasta linguine, blue lobster and yellow cherry tomato coulis</i>	
<i>Soft potato, soured cream and caviar</i> 4*7*	45€
<i>Fish in salt</i> 4*	150€
<i>Fish of the day cooked in salt, evo oil and lemon</i>	
<i>Rubia Gallega Tomahawk Beef Steak</i>	180€
<i>Baked potatoes</i>	

1*Gluten 2*Shellfish 3*Egg 4*Fish 5*Peanuts 6*Soy 7*Lactose 8*Dried fruit with shell



Tasting Menu

7 Courses 110€

Chef's Amuse – bouche

*Raw scampi, seared foie gras, almond cream and cherry jelly 2*8**

Caprese VP8 – Red shrimps from Mazara

Tagliolini, concentrated crustaceans' bisque and raw red shrimps

Grilled turbot, raw fennel and clam sauce

Veal shank, risotto milanese and gremolata

Goat cheese cheesecake, cucumber sorbet and crumble of black olives

Petit fours

1*Gluten 2*Shellfish 3*Egg 4*Fish 5*Peanuts 6*Soy 7*Lactose 8*Dried fruit with shell 9* Celery