



CHIC MAMMA

CLUB RESTAURANT

RAW, CURED & MARINATED

HERB & FLOWER SALAD 20
A bouquet of Mediterranean herbs and edible flowers, lemon gel, chard and arepa taco. Allergens: None

MACKEREL 24
Dry-marinated mackerel with aromatic herbs and citrus, served with asparagus, yellow cherry tomatoes, sweet-and-sour onions and herb oil. Allergens: fish, onion

TUNA TARTARE 24
Lettuce nigiri topped with tuna tartare, anchovy-garlic bagna cauda and savory crispbread, finished with white and black sesame seeds. Allergens: fish, gluten, sesame, dairy, garlic, onion

AMBERJACK 28
Lightly smoked amberjack served with chive sour cream and chickpea hummus. Allergens: gluten, dairy, fish, eggs, onion

FOIE GRAS 28
LoreAnchovy-scented fishbone-shaped biscuit with foie gras pâté and black truffle. Allergens: gluten, dairy, fish, eggs, onion

SCALLOP 26
Lightly seared scallop in ceviche marinade, with avocado cream, spring onion and sea asparagus. Allergens: Chili, Celery, Fish, Molluscs

SIGNAUTRE

VEAL TOAST 25
Crispy toast topped with veal, tuna sauce and caviar. Allergens: gluten, fish, eggs, dairy

SEA BASS 28
Salt-cured sea bass with puntarelle and radish salad, finished with bergamot dressing. Allergens: fish

ELICA 24
Nigiri-style pasta bites with sea charcuterie: tuna, swordfish and amberjack, served with rockfish reduction and dried seaweed. Allergens: fish, garlic, gluten

BEEF WELLINGTON 32
Tuna fillet wrapped in tuna bresaola and puff pastry, filled with sea lettuce pesto and served with chimichurri sauce. Allergens: gluten, dairy, fish

NON RAVIOLO 28
Cuttlefish sheet filled with squid ragout, served over a silky potato disc. Allergens: molluscs, eggs

COUS COUS 28
Raw Mazara prawn with its emulsion, paired with buffalo stracciatella and delicate cous cous. Allergens: gluten, crustaceans, dairy

WAGYU TATAKI 50
Seared Wagyu ribeye with tomato and ginger extract. Allergens: none

FRIED & BOILED

LOBSTER TEMPURA 35
Lobster tempura with sweet-and-sour bell pepper condiment. Allergens: crustaceans, gluten, sulphites, bell pepper

EGGPLANT PARMIGIANA 20
Eggplant with Agerola fior di latte, basil, tomato sauce and aged parmesan. Allergens: gluten, dairy

ZUCCHINI FLOWER 22
Zucchini blossoms Nerano-style, filled with zucchini, basil, Parmigiano and white pepper. Allergens: gluten

RICOTTA FILLED 22
Seared gnocco filled with ricotta and vegetables, served in toasted onion broth. Allergens: dairy, onion, eggs

ORZOTTO 26
Creamy barley risotto with mantis shrimp reduction, veraci clams and parsley-seasoned crispbread. Allergens: gluten, celery, chili, crustaceans, nuts

GRILL & PLANCHE

JOHN DORY 26
Grilled John Dory fillet with beurre meunière-style sauce, curly endive and herb oil. Allergens: dairy, fish

OCTOPUS 26
Plancha-seared octopus with crushed potatoes in olive oil and sea salt, served with puttanesca sauce. Allergens: molluscs, garlic

IBERIAN SECRETO PORK 24
Charcoal-grilled Iberian pork secreto, pickled vegetables, fennel jus and crushed purple potatoes. Allergens: sulphites

TUNA JOWL 28
Yakitori-glazed tuna jowl, finished with anchovy sauce and a crunchy friggittelli crudité. Allergens: Fish, Soy

BEEF SHORT RIB 26
Pepper-crusted beef short rib with a Mediterranean medley of cucumber, tomato concassé and citrus. Allergens: none

DESSERT

CRUNCHY AMARENA CHERRY 12
White chocolate cream with amarena cherry gel, coated in chocolate and caramelized hazelnuts. Allergens: dairy, nuts

PASTIERA 12
Traditional shortcrust pastry with ricotta, cooked wheat, candied citrus, pastry cream and orange blossom essence, glazed with white chocolate and edible gold. Allergens: eggs, gluten, dairy, nuts

BABA' 12
Babà sphere filled with salted caramel and soaked in mandarin liqueur syrup. Allergens: gluten, dairy

TARTLET 12
Shortcrust tart with caramelized nuts, yogurt namelaka and candied lemon zest. Allergens: Dairy, Gluten, Eggs, Nuts

THREE CHOCOLATE WAFER 12
Puffed rice and white chocolate biscuit, with dark and milk chocolate creams and passion fruit gel. Allergens: Dairy, Eggs, gluten

INTENSE COFFEE 12
Coffee mousse and biscuit with deep roasted notes. Allergens: Dairy, Gluten, Eggs