

STARTER

SAFFRON MARINATED SEA BASS MARINE PLANKTON, ACETOSELLA SMOKED PROVOLA CHEESE, BLACK TRUFFLE	EURO 38.00
RED MULLET "TORTIERA" STYLE MARINATED RED ONIONS, GREEN BEANS	EURO 34.00
THIN CUT OF FASSONA BEEF PESTO OF SEA ASPARAGUS AND ALMOND, OYSTER TARTARE WITH TOMATOES BALSAMIC VINEGAR	EURO 36.00
INCIPIT RED SHRIMP CARPACCIO, BUFFALO BURRATA CHEESE, RASPBERRY	EURO 39.00
BLUE LOBSTER FAVE BEANS, BACON	EURO 42.00
VEGETABLE GARDEN VEGETABLE CRUDITÉS	EURO 33.00

PASTA & RICE

BLACK OR WHITE EURO 32.00
CUTTLEFISH RISOTTO, INK, PARSLEY ROOT

RAVIOLI PASTA STUFFED WITH PEAS EURO 31.00
ANALCOLIC SPIRIT OF PEPPER, RICOTTA CHEESE
SPROUTS OF PEAS, RABBIT

“TERRA MATER “ EURO 31.00
SORRENTO LEMON TAGLIOLINI, ANCHOVIES, COLATURA, SNAP PEA, THYME

TRADITIONAL CAMPANIA PASTA

“FANCY: 22 TIMES TOMATOES” EURO 33.00
SPAGHETTI WITH TOMATOES AND BASIL

“NOBILDONNA” EURO 33.00
TORTELLI PASTA STUFFED WITH “NOBILDONNA” SAUCE
RAW AND COOKED TUNA

“TRIBUTE TO POLLOCK” EURO 36.00
PASTA WITH SMOKED POTATOES, CHIVES, CAVIAR

FISH

"SHADES OF GREEN"

PEZZOGNA FISH, SCAMPO, CHARD EXTRACT, CHARD PARMIGIANA, CORAL EMULSION

EURO 38,00

"THIS IS MY WAY"

TURBOT, PINE NUTS FROTH, TOMATO, PARSLEY PESTO

EURO 34.00

"APICIO"

AMBERJACK FISH, COURGETTES "SCAPECE" STYLE

EURO 35.00

MEAT

CHEEK OF BEEF "PIZZAIOLA" STYLE

BLACK GARLIC, ARTICHOKE, ICED CONSOMMÈ OF ORIGAN

EURO 34.00

LAMB LOIN

CHAMOMILE CRUST, PUNTARELLE, ANCHOVIES SAUCE

EURO 35.00

PIGEON BREST

PUMPKIN, ORANGE, COCOA BEAN, TAURASI REDUCTION

EURO 38.00

TASTING MENU TERRAZZA BOSQUET

RED MULLET "TORTIERA" STYLE
MARINATED RED ONIONS, GREEN BEANS

BLACK OR WHITE
CUTTLEFISH RISOTTO, INK, PARSLEY ROOT

"NOBILDONNA"
TORTELLI PASTA STUFFED WITH "NOBILDONNA" SAUCE
RAW AND COOKED TUNA

"THIS IS MY WAY"
TURBOT, PINE NUTS FROTH, TOMATO, PARSLEY PESTO

GREEN APPLE, CELERY, SOUR HERBS SORBET

LEMON FANTASTIQUE
LEMON, ALMOND, YOGURTH, MELISSA

PETITS-FOUR

EURO 105.00

TASTING MENU INCLUDING CHEESE

EURO 115.00

THE TASTING MENU IS FOR ALL THE GUESTS OF THE TABLE

GIVEN THE COMPLEXITY OF OUR DISHES, IT IS NOT POSSIBLE TO LIST ALL THE INGREDIENTS OF EACH

TASTING MENU 10 COURSE

GILLARDEAU OYSTER,
SEA FLOOR E ICED CUCUMBER POWDERS

SAFFRON MARINATED SEA BASS
MARINE PLANKTON, ACETOSELLA
SMOKED PROVOLA CHEESE, BLACK TRUFFLE

BLU LOBSTER
FAVE BEANS, BACON

“TRIBUTE TO POLLOCK”
PASTA WITH SMOKED POTATOES, CHIVES, CAVIAR

RAVIOLI PASTA STUFFED WITH PEAS
ANALCOLIC SPIRIT OF PEPPER, RICOTTA CHEESE
SPROUTS OF PEAS, RABBIT

“SHADES OF GREEN”
PEZZOGNA FISH, SCAMPO, CHARD EXTRACT, CHARD PARMIGIANA, CORAL EMULSION

BEEF CHEEK “PIZZAIOLA” STYLE
BLACK GARLIC, ARTICHOKE, ICED CONSOMMÈ OF ORIGAN
OIL, RASPBERRY, MODENA VINEGAR, BASIL SORBET

After eight
MY TEN
CHOCOLATE, MINT, ORANGE

PETITS-FOUR

EURO 135.00

TASTING MENU INCLUDING CHEESE

EURO 145.00

THE TASTING MENU IS FOR ALL THE GUESTS OF THE MENU

GIVEN THE COMPLEXITY OF OUR DISHES, IT IS NOT POSSIBLE TO LIST ALL THE INGREDIENTS OF EACH

T E R R A Z Z A
BOSQUET
seafront restaurant

“EVERYTHING STARTS WITH SOME EXTERNAL STIMULUS WHICH, LIKE A LIQUID. PENETRATES AND ENVELOPS MY MIND. I START TO CREATE SOMETHING WHICH THEN CONTINUES TO CREATE ITSELF. I REALLY ENJOY THAT FEELING AND I LIKE TO THINK THAT MY “DISHERS” HAVE AN INTELLIGIBILITY OF THEIR OWN, INDIPENDENT OF MY CREATION, AND THAT LEAVE A PARTICULAR EMOTION IN THEIR WAKE.”

ANTONINO MONTEFUSCO

EXECUTIVE CHEF