

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 ALMONDS, TOMATO FLAVOURED OYSTER TARTARE,
BALSAMIC VINEGAR

EURO 36.00

"FROM MY MOTHER TO ME"

EGGPLANT PARMIGIANA

EURO 34.00

INCIPIT

RED SHRIMP CARPACCIO, BUFFALO BURRATA CHEESE AND RASPBERRY

EURO 39.00

BODY OF AIR

TOMATO, MOZZARELLA CHEESE AND BASIL

EURO 35.00

PASTA & RICE

MONZÙ EURO 32.00
RISOTTO WITH "SCARPONE" STYLE AUBERGINES

COLORFIELD EURO 33.00
ZITI PASTA WITH "GENOVESE" RAGOUT, SALTED RICOTTA CHEESE

"TERRA MATER " EURO 34.00
SORRENTO LEMON TAGLIOLINI, ANCHOVIES, ANCHOVIES EXTRACT, 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

ZEUS FABER JHON DORY, SMOKED LEMON, POTATOES SCENTED WITH GALANGA, BLACK OLIVES	EURO 35,00
“ APICIO ” AMBERJACK FISH, “SCAPECE” STYLE COURGETTES	EURO 35.00
” THIS IS MY WAY ” TURBOT, PINE NUTS FROTH, TOMATO, PARSLEY FROTH	EURO 34.00

MEAT

GRILLED CUBEROLL OF BEEF SEA URCHIN, FRYING PEPPERS	EURO 36.00
LOIN OF LAMB SORRENTO STYLE PEPPERS	EURO 35.00
PIGEON BREST PUMPKIN, ORANGE, COCOA BEAN, TAURASI REDUCTION	EURO 38.00

TERRAZZA BOSQUET
7 COURSE MENU

INCIPIT

RED SHRIMP CARPACCIO, BUFFALO BURRATA CHEESE, RASPBERRY

MONZÙ

RISOTTO WITH AUBERGINE "SCARPONE" STYLE

"TERRA MATER"

SORRENTO LEMON TAGLIOLINI, ANCHOVIES, COLATURA, SNAP PEA, THYME

"THIS IS MY WAY"

TURBOT, PINE NUTS FROTH, TOMATO, PARSLEY PESTO

LIQUORICE ICE-CREAM, CITRUS GEL, ROCKET, SOIL OF COCOA

After eight

MY TEN

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

10 COURSE MENU

GILLARDEAU OYSTER,
SEA FLOOR E ICED CUCUMBER POWDERS

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

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

"TRIBUTE TO POLLOCK"
PASTA WITH SMOKED POTATOES, CHIVES, CAVIAR

COLORFIELD
ZITI PASTA WITH "GENOVESE" RAGOUT, SALTED RICOTTA CHEESE

ZEUS FABER
JHON DORY, SMOKED LEMON, POTATOES SCENTED WITH GALANGA, BLACK OLIVES

PIGEON BREST
PUMPKIN, ORANGE, COCOA BEANS, TAURASI REDUCTION

CITRUS HERBES SORBET, GREEN APPLE, CELERY
PROVOLONE DEL MONACO MOUSSE, WHITE CHOCOLATE, PEAR, PEPPER

PETITS FOUR

EURO 135.00

TASTING MENU INCLUDING CHEESE

EURO 145.00

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

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, INDEPENDENT OF MY
CREATION, AND THAT LEAVE A PARTICULAR EMOTION IN THEIR WAKE.”*

ANTONINO MONTEFUSCO

EXECUTIVE CHEF