

SALOTTO SIGNATURES

Blue Fin Tuna Tartare

Caviar, cucumber, lemon, chili gel and rice crackers.

Beef eclair

Marinated beef carpaccio, smoked paprika, scallion sauce and cheese eclair.

Shrimp pillow

Black ink pasta pillow, Gambero Rosso, lemon confit, mint yogurt sauce.

Toro carpaccio

toro slices, chickpeas cream, basil and sherry dressing.

Ricciola

Amberjack slices, pomegranate dressing, salmon roe, shizo leaf, sesame seed.

King Crab bowl

King crab tartare, lemon confit, celery, steam rice and caviar.

Cacio e Vitello

Slow cooked sliced veal tenderloin, asparagus, beetroot gel and caciocavallo foam.

Crispy Duck

Balsamic vinegar, spinach, apricots, and Pecorino Toscano.

Panino e Cotoletta

bun with breaded wagyu, fresh salad and tomatoes, plums chutney and mustard.

Beef Rosti

Potato Rosti, marinated egg yolk sauce, beef tartare and Beluga caviar.

Riso al Salto

Eggplant cream, dried tomatoes, Parmigiano and dry Pesto.

Lamb Stracotto

pomegranate gel, smoked potato foam and black truffle.

PIZZETTE

Tartufo nero

Black truffle, Wagyu bresaola and buffalo mozzarella.

Gamberi di Mazara

Red prawns tartare, stracciatella cheese, pistachio.