

Dinner at the "Rotonda sul Mare"

Plateau Royal and Champagne

€ 100,00 p.p.

*Red prawns and scampi from Mazara,
oyster cockles and razor clams,
amberjack and tuna tartare
lime delight on peach and mint sauce*

Our sommelier recommends:

Terrazze dell'Etna Cuvée Brut

€ 75,00

Cà del Bosco Franciacorta Cuvée Prestige Rosé

€ 120,00

Laurent Perrier La Cuvée Brut

€ 150,00

Crustaceans and Champagne

€ 360,00 p.p.

Raw seafood: scampi and red prawns

Linguine with crayfish

Lobster Catalan style

Creamy berry fruit with a mango heart and salted almond crumble

Our sommelier recommends:

Ferrari Maximum Rosé

€ 160,00

Taittinger Cuvée Prestige

€ 190,00

Dom Perignon Brut Millésimé

€ 410,00

Rotonda sul mare exclusively € 200,00 p.p.