

Marco Polo 1960

TASTING MENU

5 courses served for the whole table

70

STARTERS

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| <i>Seafood</i> bulghur wheat salad with Parisian mushrooms and herb sauce | 20 |
| <i>Puff pastry</i> cases with our famous Sanremo prawns | 22 |
| Chilled <i>spaghetti</i> with peppers, raw langoustine, salami “finocchiona” and rocket seasoning | 18 |
| <i>Fried oysters salad</i> with truffle vinaigrette | 20 |

PASTA

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| Roasted <i>gnocchi</i> with clams, sage, lemon and pecorino cheese | 22 |
| Rabbit <i>ravioli</i> with pink pepper and fresh mint | 20 |
| <i>Spaghetti</i> with local anchovies and butter from France | 20 |

MAINS

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| <i>Catch of the day</i> with white wine sauce, fried cabbage, sweet, spicy mayonnaise and seasonal vegetables | 26 |
| <i>Turbot</i> in herb breadcrumbs, Champagne, caramel sauce and pumpkin flowers stuffed with almonds | 28 |
| <i>Daurade</i> and foie gras with sea food sauce and Genoese Pesto | 28 |
| Rack of <i>lamb</i> with Provençal sauce and local zucchini | 32 |

FAMILY SECRETS

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| <i>Lobster fricassée</i> with fresh tagliolini and basil, my father Marco’s signature dish | 32 |
| My grandmother Maria’s <i>risotto</i> with octopus and herbs | 24 |
| <i>Fried calamari and shrimps</i> in extra-virgin olive oil | 25 |

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marcopolo1960.com