

Marco Polo 1960

*photo de couverture de Giulia Curti*



## HERE AND NOW

The best of our new creations in 6 courses

*75 euro*  
*with wine pairing 120 euro*

*Menu served for the whole table*

## À LA CARTE

### Starters

Caramelized tomato with herbs and truffle	22
Lentil and seafood ragout in foie gras sauce	24
Fantasy of raw pink prawns and creamed peas	24

### Pasta

Spaghetti with crushed anchovies and French butter	24
Linguine in a seafood reduction, monkfish, parsley and lemon	26
Ravioli with rabbit and sea urchins, fresh burrata and thyme	28

### Mains

Roasted fish of the day, shallots with almonds and rocket sauce	29
Sea bream and foie gras, bouillabaisse sauce and Genoese pesto	29
Deboned cockerel, cream of beans with coconut, mint and rosemary	29

### Marco Polo's Great Classics

Fried local seafood in extra-virgin olive oil	28
Risotto 1960 with octopus and herbs from Nonna Maria	25
Lobster fricassee with fresh tagliolini and basil	34

## NOW AND THEN

A perspective in 8 courses

*100 euro*  
*with wine pairing 160 euro*

*D'Agostini*