

# Ristorante La Terrazza & Lounge Bar

*Symphony of Taste and Style*

A sensory journey through authentic flavors and refined atmospheres. Every dish is created with care from fresh seasonal ingredients, for a truly unforgettable dining experience.

[OUR MENU](#)

# Seafood Appetizers

A selection that celebrates the freshness and delicacy of the sea. Fish and seafood, prepared with care and respect for the ingredients, create elegant and harmonious dishes, where flavor and lightness meet to open the gastronomic journey with balance and refinement.

**Trio of salmon tartare, sea bream carpaccio, and shrimp salad — € 26**

**Octopus and potato salad with Taggiasca olives and Pantelleria capers — € 22**

**Trio of grilled octopus, calamari, and shrimp — € 26**

# Land and Vegetarian Appetizers

A selection dedicated to the authentic flavors of the land and the richness of vegetarian offerings. Seasonal vegetables, genuine ingredients, and careful preparation create balanced and refined dishes, where simplicity and creativity come together to highlight every ingredient.

**Cured meats and cheeses board — € 22**

**Eggplant parmigiana with basil sauce — € 20**

**Grilled vegetables — € 18**

**Mixed greens with corn and Taggiasca olives — € 20**

# Seafood First Courses

Italian tradition comes alive in our first courses, where pasta and sauces bring out the most authentic flavors of the region.

**Linguine with almond pesto, datterini tomatoes, and seared calamari fillets — € 22**

**Sea bass and zucchini tortelloni with confit cherry tomatoes and a hint of mint — € 22**

**Spaghettoni with fresh clams and candied lemon — € 22**

**Spinach gnocchi with arugula, pachino cherry tomatoes, and shrimp — € 22**

**Green risotto with shrimp and zucchini chips — € 22**

# Land Pasta Dishes

Our selection of land-based pasta dishes celebrates the rich Tuscan culinary tradition, using carefully selected ingredients and recipes passed down from generation to generation to offer authentic, deep flavors.

**Tuscan picci with wild boar ragù — € 22**

**Bigoli with Tuscan ragù — € 20**

**Mezzemaniche alla carbonara with crispy guanciale and pasteurized egg — € 20**

# Second Courses

Between land and sea, our second courses celebrate the richness of Italian ingredients with careful cooking and presentations curated down to the finest detail.

## Sea Second Courses

**Sea bream with candied cherry tomatoes, capers, and olives — € 28**

**Grilled salmon fillet with sesame seeds, grey salt, and steamed green beans — € 30**

**Sea bass with oven-baked potatoes, rosemary mayonnaise, and crispy chips — € 32**

**Fried shrimp and calamari — € 24**

**Catch of the day (baked with potatoes, grilled, salt-crusted, or acqua pazza style) — 100 gr./€ 9**

## Land Second Courses

**Layered slices of Chianina beef strips with mushrooms and cheese cream — € 30**

**Beef tagliata with black pepper and Senese caciotta with spinach — € 30**

**Chianina beef tenderloin with green pepper and Morellino wine — € 36**

# Our Salads

Our salads are a celebration of freshness and flavor, prepared with carefully selected ingredients to offer balanced, light dishes rich in taste.

**Crispy** — Salad, double-breaded chicken, bacon, croutons, parmesan, crispy sauce — € 24

**Apple and ham** — € 24

**Salmon and peach** — € 28

**Caesar salad** — Salad, chicken, bacon, parmesan, croutons, caesar sauce — € 24

**Mediterranean** — Salad, cherry tomatoes, capers, anchovies, buffalo mozzarella, oregano, croutons — € 20

**Shrimp with melon and cucumber** — Shrimp, almonds, cucumber, melon, paprika — € 28

# Desserts

Ending a meal with the perfect dessert is an art. Our artisanal pastry shop turns every dessert into a moment of pure joy, prepared with premium ingredients and lots of passion.

**Classic tiramisu** with dark chocolate shavings and coffee gelato — € 16

**Berry crostino** buttercream and bourbon vanilla gelato — € 16

**Pineapple carpaccio** marinated with mint, lemon sorbet, and blueberries — € 12

**Hazelnut praline** drowned in aged Marsala zabaglione — € 12

**Seasonal fruit platter** — € 10

**Selection of gelato** assorted flavors — € 12

# Lounge Bar

Beyond the kitchen, La Terrazza features an exclusive Lounge Bar where sunset takes center stage. Classic cocktails and our mixology creations, paired with a selection of fine Italian and international wines.



Signature Cocktails



Wine List



Bubbles & Champagne



Herbal Teas & Spirits



## Reservations & Information

# Reserve Your Evening

To ensure a tailored experience, we recommend booking your table in advance. Our staff will be delighted to assist you with menu selections and accommodate any special dietary requirements.

### → Opening Hours

Dinner: every day from 7:30 PM to 10:30 PM — Lounge Bar: from 10:30 AM to midnight

### → Tasting Menu

Available by reservation: 5-course journey with selected wine pairings

### → Allergies & Intolerances

Our staff is available to address any specific dietary needs