



V E S T A

F I O R I C H I A R I

RAW BAR

PLATEAU ROYAL

Steamed King Crab, 2 poached prawns, crab salad, 4 Special de Claire oysters, 4 Gillardeau oysters, 2 razor shells, 2 langoustines, 2 red shrimps, 2 purple shrimps, scallop tartare, red tuna sashimi and mantis shrimp salad ^(2, 4, 14, *) . €260

PLATEAU

4 Special de Claire oysters, 2 Gillardeau oysters, 2 razor shells, 2 langoustines, 2 red shrimps, 2 purple shrimps, scallop tartare, red tuna sashimi and mantis shrimp salad ^(2, 4, 14, *) . €130

CAVIAR VOLZHENKA

Caviar served with blinis, whipped butter e sour cream	30g	50g	125g
Oscietra V20 ^(4, *)	. €95	. €170	. €390
Beluga ^(4, *)	. €180	. €310	. €730

OYSTERS	Gillardeau ^(14, *)	each	. €8	FRUITS OF THE SEA	Red Prawn ^(2, 14, *)	each	. €9
	Regal Selection Or ^(14, *)	each	. €8		Langoustine ^(2, 14, *)	each	. €9
	Bora ^(14, *)	each	. €8		Scallop ^(2, 14, *)	each	. €7
	David Hervé Royale ^(14, *)	each	. €8		Violet Prawn ^(2, 14, *)	each	. €7

CREATIONS

Tuna tartare with capers, lemon, and sweet-and-sour red onion ^(4, 12, *)	. €29
Amberjack tartare, peach variations, basil ^(4, 6, 12, *)	. €31
Scallop ceviche, leche de tigre, passion fruit, seasonal salad greens ^(4, 9, 14, *)	. €33
Sashimi selection ^(2, 4, 14, *)	. €50
Tartare selection ^(2, 4, 14, *)	. €50

TO SHARE

Fish Tacos: Tacos with catch of the day, avocado, tomato concassé, lime ^(1, 4, 5, *)	. €24
Crispy rice, tuna tartare, tomato, capers, olives, lemon ^(1, 3, 4, 5, 7, *)	. €27
Tuna-Sando: Mini sandwich with tuna tartare, light wasabi mayonnaise, caviar ^(1, 3, 4, 6, 7, 8, 11, *) 	. €28
Crispy focaccia, langoustines, datterini tomatoes, basil, lemon ^(1, 2, 3, *)	. €28
Red prawns pop corns, spicy mayo ^(1, 2, 3, 5, *)	. €35
Wagyu Gyoza: Wagyu beef dumplings, Parmigiano Reggiano, caramelized onion ^(1, 3, 6, 7, 12, *)	. €35
Tempura of red prawns, langoustines, calamari, and fresh catch of the day with citrus mayonnaise and wasabi mayonnaise ^(1, 2, 3, 4, 5, 10, 14, *) 	. €36
The Vesta Catalana (for 2 people): ^(2, 9, 12, *)  Blue lobster, camoni tomatoes, celery, Tropea onion, tomato and basil vinaigrette	. €95

STARTERS

Warm seafood salad with red prawns, mazzancolle prawns, cacciaroli squid, and octopus, crunchy vegetables, citronette ^(2, 14, *) 	. €27
Cuttlefish tagliatelle, mediterranean gazpacho, squid ink crumble ^(1, 9, 12, 14, *)	. €31
Grilled octopus skewer, friggittelli peppers, pineapple, green apple, celery, ginger, and jalapeño ^(9, 12, 14, *)	. €33
Tomato variations, its own jus, basil ^(9, *)	. €23
Baby spinach salad, radishes, cucumbers, green apple, tenkasu, miso dressing ^(1, 3, 6, *)	. €23

CHARCOAL GRILL

SEA ^(1, 2, 4, 6, 12, 14, *)

Hamachi Kama	p.p.	. €28
Squid	p.p.	. €30
Royal Langoustines	each.	. €30
Carabineros	each.	. €35
King Crab	hg	. €60

LAND

Chicken supreme, sautéed friggiteli peppers,	. €33
paprika jus ^(12, *)	
Veal fillet with carrots, snow peas, and its jus ^(7, 12, *)	. €39
Wagyu beef, seasonal vegetables, mustard jus ^(10, *)	. €70

MAIN COURSES

Chargrilled red snapper, zucchini variations, lemon, mint ^(4, 12, *)	. €37
Red mullet, tomatoes, finger lime, basil ^(4, 9, *)	. €39
Dover sole à la Meunière (for 2 people) ^(1, 4, 7, *) <>	. €80
Catch of the day (per kg/in various preparations) ^(4, *)	. €130
Raw – sashimi served with paired sauces	
Salt-cured	
Mediterranean style	

PASTA

Eggplant parmigiana-filled button pasta, confit tomatoes, basil ^(1, 3, 5, 7, 12, *)	. €31
Spaghetti with clams, bottarga ^(1, 4, 14, *) <>	. €35
Linguine, razor clams, datterini tomatoes, mediterranean crumble, parsley ^(1, 14, *)	. €37
Ridged gnocchetti, langoustines, zucchini, lemon, crusco pepper ^(1, 2, 3, 5, 12, *)	. €37
Half paccheri with lobster, basil, lemon ^(1, 2, *) <>	. €45

SEASONAL SPECIALS - PORCINI

Prawn tempura, porcini mushrooms, garlic, oil and chili mayonnaise ^(1, 2, 3, 5, 12, *)	. €31
Seabass carpaccio, porcini salad, parsley citronette ^(4, 12, *)	. €33
Fresh tagliatelle, red prawns, porcini, lemon ^(1, 2, 3, 7, *)	. €37
Charcoal-grilled scallop skewer, porcini mushrooms, guanciale, pumpkin, spicy aioli ^(3, 6, 12, 14, *)	. €39

VEG GARDEN

Roasted baby potatoes	. €9	Roasted Pumpkin	. €12
Field greens	. €9	Vegetables from the garden	. €15
Sautéed friggiteli	. €12	Charcoal-Grilled Porcini	. €18

<> Signature

Based on local market availability some products are frozen or deep-frozen at the origin.
Fish served raw or not fully cooked has undergone preventive treatment
in accordance with EC Regulation 853/2004.
Kindly inform our colleagues about any of your allergies or intolerances.

Cover charge . €5

dove il mare è di casa.

Allergens

- ⁽¹⁾ Cereals containing gluten
- ⁽²⁾ Crustaceans and crustacean-based products
- ⁽³⁾ Eggs and egg-based products
- ⁽⁴⁾ Fish and fish-based products
- ⁽⁵⁾ Peanuts and peanut-based products
- ⁽⁶⁾ Soy and soy-based products
- ⁽⁷⁾ Milk and milk-based products (including lactose)

- ⁽⁸⁾ Tree nuts: almonds, hazelnuts, walnuts
- ⁽⁹⁾ Celery and celery-based products
- ⁽¹⁰⁾ Mustard and mustard-based products
- ⁽¹¹⁾ Sesame seeds and sesame seed-based products
- ⁽¹²⁾ Sulfur dioxide and sulfites
- ⁽¹³⁾ Lupins and lupin-based products
- ⁽¹⁴⁾ Mollusks and mollusk-based products

Customers or users sensitive to specific allergens are encouraged to contact the staff.
However, for all items on the menu, the absence of allergens cannot be guaranteed due to potential cross-contamination.