

SEGRETO

— ITALIAN RESTAURANT & BAR —

STARTER CLASSICO

- VITELLO TONNATO ALLA PIEMONTESE

POACHED VEAL WITH TUNA-MAYO SAUCE AND CAPERS 🌿🥚🥛
- FRITTO DI CALAMARI E GAMBERI

FRIED SQUID AND PRAWNS, SALSA VERDE 🥛
- CARPACCIO DI MANZO , FUNGHI E RUCOLA

BEEF CARPACCIO, ROCKET, MUSHROOM, PARMESAN 🌿🥚🥛
- MOZZARELLA DI BUFALA ALLA CAPRESE

BUFFALO MOZZARELLA, BEEF TOMATO, BASIL PEARLS 🌿🥚
- SALMONE MARINATO CON UOVO MIMOSA

MARINATED SALMON WITH HARDBOILED EGG 🌿🥚🥛🥚🥚

PASTA AND SOUP CLASSICO

- MINISTRONE ALLA MILANESE

MIXED VEGETABLE SOUP, RISONI PASTA, SAFFRON OIL 🥚🥛
- TAGLIATELLE ALLA BOLOGNESE

HAND CRAFTED TAGLIATELLE WITH BEEF RAGOUT 🥚
- SPAGHETTI ALLA CARBONARA **

SPAGHETTI, VEAL BACON, EGG YOLK, PECORINO AND BLACK PEPPER
- GNOCCHI DI PATATE ALLA SORRENTINA

POTATO GNOCCHI, FRESH DATTERINO AND MOZZARELLA 🥚🥚
- RISOTTO AI FUNGHI PORCINI

CARNAROLI RISOTTO WITH PORCINI MUSHROOM 🌿🥚

MAIN COURSES CLASSICO

- TAGLIATA DI MANZO, RUCOLA E GRANA

BEEF STRIPLOIN, ROCKET, WALNUT AND PARMESAN
- BRANZINO CON CAPONATINA

SEABASS FILLET WITH VEGETABLE CAPONATA
- POLLO ALLA DIAVOLA

GRILLED CORN FED CHICKEN, ROSEMARY AND DIAVOLA SAUCE
- LASAGNE ALLA BOLOGNESE

LASAGNA PASTA LAYERED WITH BOLOGNESE AND BÉCHAMEL SAUCE

STARTER MODERNO

- 72

SOTTILE DI POLPO, PATATE DOLCI, CRUMBLE DI OLIVE

OCTOPUS CARPACCIO, SWEET POTATO AND OLIVES CRUMBLE 🌿
- 62

BURRATA CON POMODORI MISTI

BURRATA, HEIRLOOM TOMATO, BALSAMIC AND OLIVES 🌿🥚
- 78

INDIVIA BELGA, PERE E GORGONZOLA

ENDIVE SALAD WITH PEAR, GORGONZOLA AND SHALLOT DRESSING 🌿🥚🥛
- 75

BATTUTO DI MANZO, MAIONESE DI NOCCIOLE, TUORLO CROCCANTE

BEEF TARTARE WITH HAZELNUT MAYO, CRISPY EGG YOLK 🥚🥚
- 68

LISTARELLE DI SEPPIA, AVOCADO E MELA VERDE

CUTTLEFISH STRINGS WITH AVOCADO AND GREEN APPLE 🌿🥚🥛

PASTA AND SOUP MODERNO

- 48

BURRIDA LIGURE CON PORCINI E DATTERINO

LIGURIA SEAFOOD SOUP, PORCINI AND DATTERINO 🌿🥚🥛🥚
- 68

PAPPARDELLE, DOLCELATTE E SPINACI

BEETROOT PAPPARDELLE, GORGONZOLA SAUCE AND BABY SPINACH 🥚🥚
- 75

FUSILLI CON FUNGHI E SUGO DI VITELLO

FUSILLI PASTA WITH WILD MUSHROOM AND VEAL JUS 🌿
- 62

MEZZELUNE DI BACCALA, GUAZZETTO DI VONGOLE

COD STUFFED MEZZELUNE WITH CLAMS’ SAUCE 🥚🥛
- 82

RISOTTO AL LIMONE, CAPPERI E GAMBERI

LEMON RISOTTO WITH SHRIMPS AND CAPERS 🌿🥚

(**) WE CAN PREPARE YOUR FAVORITE SAUCE WITH GLUTEN FREE PASTA

MAIN COURSES MODERNO

- 160

COSTA DI MANZO BRASATA, INDIVIA ALL`ACETO

BRAISED SHORT RIBS WITH BAKED RED ENDIVE 🌿
- 148

SCAMONE DI AGNELLO, PUREA DI CAROTE, ARANCIO

LAMB RUMP, ANISEED-CARROT PUREE, CARAMELIZED ORANGE ZEST 🌿
- 135

PLATESSA AL BURRO NOCCIOLA, CREMA DI PATATE

PLAICE FILLET WITH BROWN BUTTER, SMOKED POTATO CREAM 🌿🥚
- 68

SALMONE AL MIELE, SPINACI ED AMARETTO

HONEY GLAZED SALMON, WILTED SPINACH, AMARETTO CRUMBLE 🥛🥚🌿

CHEF’S SPECIALTY

NOT INCLUDED IN HALF BOARD PACKAGE

- 75

FILETTO DI MANZO ALLA ROSSINI

PAN SEARED BEEF TENDERLOIN, FOIE GRAS, BLACK TRUFFLE, VEAL JUS

230
- 75

ASTICE ALLA GRIGLIA, TAGLIOLINO AL NERO DI SEPIA

GRILLED WHOLE CANADIAN LOBSTER WITH BLACK INK TAGLIOLINO

360
- 62

BISTECCA DI WAGYU, PATATE FONDENTI, SALSA DI PORCINI

WAGYUA SIRLOIN, POTATO FONDANT, PORCINI MUSHROOM SAUCE

275

SIDE DISHES

- PATATE NOVELLE ARROSTO

ROSEMARY ROASTED POTATOES 🌿🥚

28
- INSALATA MISTA

MIX SALAD 🌿🥚🥚🥚🥛

25
- VERDURE GRIGLIATE

MIX GRILL VEGETABLES 🌿🥚🥚🥚🥛

28
- PURE’ DI PATATE

MASHED POTATOES 🌿🥚

28

ITALY IN A GLASS

- CAPRI WATER

ROBERTO CAVALLI, AMALFI LIMONCELLO,BASIL LEAVES PINEAPPLE JUICE, SECRET CAPRI WATER

88
- SPRITZ

APEROL OR CAMPARI, PROSECCO, ORANGE, DASH OF SODA

63
- BELLINI / ROSSINI

FRESH WHITE PEACH PURÉE / FRESH STRAWBERRY PURÉE, PROSECCO

63
- RHUBARB

HOMEMADE RHUBARB, FRESH STRAWBERRY, TOP-UP WITH PROSECCO

63
- SEGRETO HUGO

ELDERFLOWER SYRUP, FRESH MINT LEAVES, WHITE WINE TOP-UP WITH LEMONADE

63
- BRAMBLED

BOMBAY SAPPHIRE GIN, CHAMBORD,TONIC WATER, ELDERFLOWER SYRUP

63
- SEGRETO AMORE

CAPTAIN MORGAN SPICED RUM, AMARETTO DI SARONNO PINEAPPLE JUICE, HOMEMADE SPICED AGAVE SYRUP

63
- MR. NEGRONI

(SECRET INFUSION AND AGED IN – HOUSE) TANQUERY GIN CAMPARI, MARTINI ROSSO

73

MOCKTAIL OPTIONS AVAILABLE

🥚 ALCOHOL 🥚 NUTS & SEEDS 🌿 GLUTEN FREE 🥚 VEGETARIAN 🥚 DAIRY FREE 🥚 SHELLFISH 🥛 VEGAN 🥚 CONTAINS EGG 🥚 CONTAIN SOY 🥚 CONTAIN FISH 🥚 DIABETIC FRIENDLY DISH
PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING. MANAGEMENT ADVISES THAT FOOD PREPARED HERE MAY CONTAIN OR HAVE COME IN CONTACT WITH NUTS, FISH, EGGS, MILK OR GLUTEN.
THEREFORE, IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT PLEASE INFORM A MEMBER OF THE STAFF.