

CERESIO 7

MYKONOS

ANTIPASTI / Starter

Culatello riserva e melone <i>Culatello ham 24 months aged and melon</i>	€ 36'00
Burrata e acciughe <i>Burrata, anchovies, tomato and bread crumble</i>	€ 28'00
Carpaccio di manzo alla norcina <i>Beef carpaccio, parmigiano and black truffle</i>	€ 30'00
Tartare di ricciola <i>Raw amberjack, celery and mullet bottarga</i>	€ 39'00

PRIMI / First courses

Spaghetti 'cacio e pepe' <i>Spaghetti with pecorino, black pepper, lime and bottarga</i>	€ 26'00
Paccheri all'astice <i>Paccheri, lobster, zucchini and basil</i>	€ 80'00
Ravioli di bufala <i>Buffalo ricotta, spinach and black truffle ravioli</i>	€ 36'00
Tagliatelle al ragù <i>Tagliatelle 'bolognese', parmigiano and green peas</i>	€ 30'00

CERESIO 7

MYKONOS

INSALATE / Salad

Catalana di astice <i>Lobster salad, tomatoes and peaches</i>	€ 58'00
Caprese di tonno <i>Raw tuna carpaccio, mozzarella and aubergine confit</i>	€ 26'00
Gamberi e salmone <i>Prawns, rocket, sweetcorn and marinated salmon</i>	€ 38'00
Ceresio7 greek salad <i>Feta, cucumber, roasted pepper and capers</i>	€ 22'00
Pane e focaccia <i>Bread and focaccia selection</i>	€ 8'00

CERESIO 7

MYKONOS

PESCI / Fish

Branzino all'acqua pazza <i>Apple tarte tatin cinnamon and milk ice-cream</i>	€ 44'00
Triglie e carciofi <i>Toasted red mullet, artichokes and black olives</i>	€ 54'00
Polpo alla diavola <i>Deviled octopus, capers and chickpea puree</i>	€ 46'00
Crudo di mare <i>Assortment of raw fish, soy, lime and olive oil</i>	€ 76'00

CARNI / Meat

Filetto di manzo "Rossini" <i>Beef fillet, foie gras, spinach and black truffle</i>	€ 80'00
Carrè di agnello in caponata <i>Lamb chops, aubergine 'caponata' and mint sauce</i>	€ 54'00
Vitello tonnato e giardiniera <i>Veal sirloin, pickles vegetables and tuna sauce</i>	€ 48'00
La Fiorentina <i>1 kg T-bone steak and its garnishes</i>	€ 220'00

The food served in this restaurant might contain traces of the following substances: Cereals containing gluten / Shellfish or shellfish based products / Egg or egg based products / Fish and fish based products / Peanut or peanut based products / Soy e soy based products / Milk and milk based products (including lactose) / Nuts: almond, hazelnut, walnut, acagiù nut, Pecan, Macadamia, Queensland and pistachio / Celery and celery based products / Mustard and mustard based products / Sesame seed and sesame seed based products / Sulphites in concentration higher than 10mg/kg / Lupin e lupin based products.

In case of allergies or intolerance to any of the allergen listed above* o for further information do not hesitate to ask our staff. *As per All. II del Reg. CE 1169/11.

The following ingredients present in the recipes could be frozen or deep-frozen at origin depending on the availability of the market: crab/ red prawns/ langoustine/cuttlefish/ foie gras/ scallops.

Raw fish is preserved and processed when fresh according to CE Regulations 853/2004.

CERESIO 7

MYKONOS

DOLCI / Dessert

Tiramisu – salted caramel <i>Traditional Italian Tiramisu with salted caramel</i>	€ 22 '00
Kataifi -fig- mascarpone and lime <i>Served with fig ice-cream</i>	€ 22 '00
Strawberry and pistachio <i>Combination of pistachio and cloudy strawberries</i>	€ 22 '00
Dark chocolate with mango and ginger <i>Three different chocolate textures</i>	€ 22 '00
Cherry – chocolate (vegan) <i>Served with cherry sorbet</i>	€ 22 '00