



YARD RESTAURANT



# YARD RESTAURANT

---

Spring \ Summer

# STARTERS

---

## **DOVE DORME IL POLPO (\*)**

Mediterranean octopus, parsley foam, seaweed in two consistencies and caper emulsion.

[ 1 - 3 - 7 - 8 - 9 - 14 ]

21,50 - 

## **OVETTO ESTIVO**

Potato mousse with lemon and rosemary, egg cooked at 68 degrees, crunchy celery and citrus zest.

[ 3 - 7 - 9 ]

16.-

## **L'ÈTÈ ET LE FOIE GRAS**

Flambéed foie gras escalope, coffee icing, crispy rice wafer, cucumber air and buttered onion.

[ 6 - 7 ]

19,50.- 

## **COZZE DELLA COSTIERA**

Low temperature cooked Sorrento mussels, cooking water mousse, sweet and sour onion, Provence mayonnaise and fried parsley.

[ 1 - 3 - 7 - 14 ]

14.-

## **I TRE HUMMUS**

Hummus; cannellini beans and rosemary, chickpeas and sweet paprika, peas and cardamom, served with crunchy chips and vegetable crudité.

[ 9 - 11 ]

10.-  

## **LE CRUDITÈ (\*)**

Raw seafood, 2 oysters, 1 wild salmon tartar, 1 tuna tartar and 2 blue shrimp from New Caledonia.

[ 1 - 2 - 4 - 6 - 11 - 14 ]

29,50.-

## **PARMIGIANA**

Eggplant flan with tomato, basil, Grana Padano DOP, burrata and grapefruit pepper.

[ 1 - 7 ]

10.- 

## FIRST COURSES

---

### SE FOSSI UN FLAMINGO

Risotto with hibiscus, seasonal pears, pink shrimp powder and its emulsion.  
(Min. two people/Waiting time 20 min.)

[ 2 - 7 - 9 - 13 ]

17,50.-



### SICILIA CACIO & PEPE (\*)

Spaghetti di Gragnano PGI with cheese and pepper with Mazara del Vallo red prawn tartare and tonka bean.

[ 1 - 2 - 3 - 4 - 7 - 9 ]

19.-

### GYOZA DE NOIALTRI

Goat ragout stuffed raviolo, steamed in basil water.

Served with two sauces: Mediterranean red peppers and sweet and sour radish.

[ 1 - 8 - 9 - 12 ]

17,50.-

### AMATRICIANA

Durum wheat neapolitan rigatoni, Sauris bacon, braised onion, fresh tomato and pecorino romano DOP.

[ 1 - 3 - 7 - 9 ]

14.-

.....

### AMATRICIANA HUNGRY

Our Amatriciana, served in a pan with homemade white bread for a mandatory bread-dipping.

[ 1 - 3 - 7 - 9 ]

22,50.-

.....

### IL FLAMINGO

Linguina di Gragnano PGI, creamed with sauerkraut sour butter, avocado mousse and licorice powder.

Vegan version also available

[ 1 - 7 - 9 ]

16,50.-



## SOUP & SALAD

---

### COLAZIONE A MARATEA

Raw tomatoes and strawberries cold gazpacho with basil emulsion, aromatic oil and crunchy fresella.

[ 1 - 8 ]

14,50.-



### TORO SALAD (\*)

Lettuce, arugula and cabbage with cherry tomatoes and confit tuna, crispy capers and teriyaki sauce.

[ 1 - 4 - 6 - 7 - 11 ]

16.-

### SUMMER SALAD

Gentle salad, green apple, fennel, orange and fresh cucumber and yogurt dressing.

[ 7 - 8 - 10 ]

15.-



## MEAT MAIN COURSES

Tutte le nostre carni provengono da pascoli italiani controllati di prima scelta.

### ANATRA YEMENITA

Duck breast, arugula and almond pesto, za'atar sauce, soft celeriac and orange glazed endive.

[ 7 - 8 - 9 - 11 ]

24.-

### TUTTO FUMO E NIENTE ARROSTO

Suckling pig with crispy rind, blue prawns, roasted shiitake mushrooms, pak-choi and wasabi mayo.

[ 2 - 3 - 5 - 7 ]

22,50.-

### DUMBO

Real Milanese veal cutlet with bone, cooked in clarified butter. Served with roasted potatoes and cherry tomatoes.

[ 1 - 3 - 7 ]

40.-

### TOMAHAWK

Our 1.6 kg American cut of heifer from Lessinia.  
(recommended for two people)

Also available with in real 24 carat gold leaf

6 all'etto.-



250

### FILETTO

Premium quality heifer fillet.

Also available with in real 24 carat gold leaf

26,50.-



55.-

it's better with

#### SAUCES AND CREAMS

- Lessinian Black truffle 8.-
- Amarone Sauce [ 9 ] 7.-
- Shellfish Sauce [ 2-9 ] 8.-

### YARD BURGER

130g selected beef burger, with grilled bacon, fresh tomato, gentle salad, cheddar and burger sauce.

Served with french fries and sauces.

Also available with Lessinia black truffle

[ 1 - 3 - 7 - 10 ]

16,50.-

8.-

... RECOMMENDED PAIRING: OUR GIN TONIC ...

# SUSHI

---

## **SPICY TUNA ROLL (\*)**

Tuna tartare, tempura courgette, tobiko eggs and spicy sauce. 8 pcs.

[ 1 - 3 - 4 - 6 - 10 ]

16,50.-



## **SUSHI VEG**

Vegan maki with colored soy leaf, purple cabbage, avocado vegan mayo, steamed carrot and crunchy almond. Served with teriyaki sauce. 8 pcs.

**Also available gluten-free with gluteen-free soy sauce**

[ 1 - 6 - 8 ]

14,50.-



## **SALMON E AVOCADO ROLL (\*)**

Salmon, avocado and crème fraîche. 8 pcs

**Also available gluten-free with gluteen-free soy sauce**

[ 1 - 4 - 6 - 7 - 11 ]

16.-

## **LOBSTER SUSHI (\*)**

Steamed lobster, tempura courgettes and caramel cherry tomatoes with avocado, served with teriyaki sauce and colored tobiko. 8 pcs.

[ 1 - 2 - 3 - 4 - 6 - 10 ]

29,50.-

## **ROYAL NIGIRI (\*)**

Salmon, rice, fresh cheese and chives - red tuna, rice and spicy sauce - sea bass, rice and sesame. 9 pcs.

**Also available gluten-free with gluteen-free soy sauce**

[ 1 - 3 - 4 - 6 - 7 - 10 - 11 ]

19.-

## **SALMON TARTARE (\*)**

Wild salmon tartare topped with sesame, chives, soy sauce, and diced avocado.

**Also available gluten-free with gluteen-free soy sauce**

[ 1 - 4 - 6 - 11 ]

22.-

## FISH MAIN COURSES

---

### IL MOSAICO (\*)

Croaker fillet, BIO spirulina powder, dashi beurre blanc, celeriac and crunchy scales, yoghurt emulsion and lime gel.

[ 1 - 3 - 4 - 6 - 7 - 9 ]

26.-

### LOBSTER CHICKEN (\*)

Whole American lobster and selected chicken topped with coconut milk. Served with turmeric basmati rice, rocket and crispy potatoes.

[ 2 - 3 - 4 - 7 - 10 ]

32,50.-



### SPIGOLA AI MARONTI (\*)

Sea bass fillet, pepper emulsion, marsala gel, parsley extra virgin olive oil mousse and deep-fried tomatoes.

[ 1 - 3 - 4 - 9 ]

24.-

### LOBSTER ROLL (\*)

Lobster salad sandwich with homemade mayonnaise, avocado and diced tomato. Served with potato chips.

Also available with Lessinia black truffle

[ 1 - 2 - 3 - 4 - 7 - 10 ]

29.-

8.-

## SIDES

---

### ROASTED POTATOES

Roasted potatoes, flavoured with herbs.

7.-



### VEGAN WOK

Sauteed vegetable julienne with soy sauce and sesame.

[ 1 - 5 - 6 - 11 ]

7,50.-



### EDAMAME (\*)

Steamed soy beans sprinkled with Maldon salt.

[ 1 - 6 - 11 ]

6,50.-



### ALGA WAKAME

Wakame seaweed salad, ideal to enhance your favorite sushi.

[ 1 - 11 ]

6.-



### FRENCH FRIES

Thin and crunchy potato sticks served with sauces.

Also available with Lessinia black truffle

[ 3 - 5 - 10 ]

6.-



6.-

# DESSERTS

Our pastry proposals are entirely made with selected ingredients and fresh fruit.

---

## MILLEFOGLIE CRUNCHY

Crunchy almond pastry with white mascarpone cream and red fruits.

[ 3 - 7 - 8 ]

8.- 

## LEMON TART TRA LE NUVOLE

Salty crumble, soft lemon cake and licorice powder under a cloud of spun sugar. Served with citrus sauce.

[ 1 - 3 - 7 - 8 ]

16,50.-

## IL THE NEL DESERTO

Original Berber silver tray with a selection of ours small pastry, served with Moroccan mint tea.

**(Recommended for two people)**

**For each additional person there will be a surcharge of**

[ 1 - 3 - 5 - 7 - 8 ]

15.-

3.-

## LUNA PARK

Chocolate and pistachio tronchetto, frizzy pазzy, caramelized popcorn and seasonal fruit in various forms.

[ 1 - 3 - 5 - 7 - 8 ]

16.-

## BELLINI

White peach and prosecco brut semifreddo with a hint of mint.

[ 6 ]

9.-  

## NAPOLI BABBÀ

Typical Neapolitan dessert with Rum, served with sac à poche of white cream and red fruits.

**(Recommended for two people)**

[ 1 - 3 - 7 ]

26.-

## KOPI LUWAK COFFEE AND PASTRIES

100% authentic Kopi Luwak Arabica espresso, **served for 2 people** accompanied by a small pastry.

[ 1 - 3 - 5 - 7 - 8 ]

35.-

## HARAKIRI

Almond and mirin mousse, candied ginger and matcha tea meringue.

[ 3 - 7 - 8 ]

9,50.-

# BEVERAGE

---

## SOFT DRINKS

• Still water 0.75 cl / Sparkling water 0.75 cl	3.-
• Still water 0.75cl Panna / Sparkling water 0.75 cl San Pellegrino	4.-
• Coca Cola 0,33 cl / Coca Cola Zero 0,33 cl Sprite 0,33 cl / Fanta 0,33 cl	4.-
• Premium Tonic Water / Lemon	3,50.-
• Red Bull	4.-

## COFFEE

• Espresso / Espresso macchiato	1,50.-
• Decaffeinato	1,60.-
• Macchiato	1,60.-
• Cappuccino	2,00.-
• Orzo / Ginseng	1,60.-

## TEA

• Black tea	5.-
From the Dimpula district (Sri Lanka) with a fresh and delicate aroma.	
• Green Tea	5.-
Long jade-colored leaves, slightly sour taste, yellow and clear color.	
• Marrakesh notes	5.-
Organic tea with Moroccan dwarf mint leaves.	
• Organic chamomile	5.-

---

Gluten Free



Vegetarian



Vegan



Spicy



COVER CHARGE 3,50.-

(\* ) In accordance with law provisioning, the fish intended to be eaten raw has been subjected to preventive remediation treatment. It may also have been kept at negative temperatures (-20 ° C for 24 hours / -35 ° C for 15 hours) and have undergone freezing treatment.

(\* ) Some products, if not available fresh, may be frozen at origin.

---

### List of substances or products that must be indicated on the label according to Annex II of the Regulation (EU)

- 1.- Cereals containing gluten as wheat, rye, barley, oats, spelled, kamut (or their hybridized strains) and derivatives;
- 2.- Crustaceans and derived products;
- 3.- Eggs and derived products;
- 4.- Fish and derived products;
- 5.- Peanuts and derived products;
- 6.- Soy and derived products;
- 7.- Milk and derived products (including lactose and dairy)
- 8.- Nuts i.e. almonds (*Amigdalus communis* L.), hazelnuts (*Corylus avellana*), common walnuts (*Juglans regia*), cashew nuts (*Anacardium Ovest*), pecans [*Carya illinoiesis* (Wangenh) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), Queensland nuts (*Macadamia ternifolia*) and derived products;
- 9.- Celery and derived products;
- 10.- Mustard and derived products;
- 11.- Sesame seeds and derived products;
- 12.- Sulfur dioxide and sulphites in concentrations above 10 mg / kg or 10 mg / l expressed as SO<sub>2</sub>;
- 13.- Lupine and lupine-based products;
- 14.- Shellfish and shellfish products;





#EXPLORE  
#TASTE  
#CELEBRATE  
#SHARE