



## DINNER

La Sponda is an enchanted space illuminated each evening by hundreds of candles, a place for friends, for romance, for music. It is a charmed cocoon dedicated to authentic southern Italian cuisine, to fine wines, classic cocktails, convivial company.

The dishes created by our chef Gennaro Russo derive in great part from this fertile region, from its farms, market gardens and from the azure Mediterranean that glitters here below.

Gennaro believes in distilling what his native land offers to its purest essence. It's easy to do fancy, he likes to say.

The really difficult thing is to do simple.

CHEF  
GENNARO RUSSO

# VIAGGIO

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## Seared Tuna

*Citrus, green beans and chili pepper*

(4.12)

## Sicilian Red Prawns

*'Giagiù' yellow Datterino tomatoes and buffalo Stracciata*

(2.5.6.7.8.9.10)

## 'Da Vinci' Seafood Pasta

*Prawns, langoustines, squid, mussels and clams*

(1.2.9.12.14)

## Herb-Crusted Sea Bass

*Clams, leeks and potatoes*

(1.4.7.9.12.14)

## Lamb Rump

*Eggplant and peaches*

(7.9.12)

## Tiramisù

*Marsala and coffee*

(1.3.7.12)

# TRADIZIONE

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## **Braised Baby Octopus**

*Escarole, olives and capers*

(7.8.9.12.14)

## **Elicoidali alla Genovese**

*Beef Ragù, black truffle  
and salted sheep milk Ricotta*

(1.7.9.12)

## **Roast Veal**

*Potatoes, onion and spinach*

(7.9.12)

## **Neapolitan Babà**

*Chantilly cream and raspberries*

(1.3.7.12)

## GRAN CRUDO LA SPONDA

*A refined selection of four oysters, two langoustines, four Sicilian red prawns, four Sicilian red shrimps, two fish tartares, one carpaccio, and a squid julienne. A luxurious tasting experience celebrating the sea, served with classic condiments.*

(2.4.12.14)

## OSTRICHE

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**Gillardeau, Fin d'Eclair, Regal'Or**

Plateau of six oysters

(12.14)

## CAVIALE

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**Calvisius Oscietra Royal**

30gr

10gr

(1.3.4.7.12)

**Calvisius Beluga Royal**

30gr

10gr

(1.3.4.7.12)

# ANTIPASTI

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## **Seared Tuna**

*Citrus, green beans and chili pepper*

(4.12)

## **Sicilian Red Prawns**

*'Giagiù' yellow Datterino tomatoes  
and buffalo Stracciata*

(2.5.6.7.8.9.10)

## **Marinated Yellowtail**

*Tomato gazpacho*

(4.9.12)

## **Braised Baby Octopus**

*Escarole, olives and capers*

(7.8.9.12.14)

## **Mediterranean Crab**

*Fennel and romaine lettuce*

(2.9.12)

## **Podolica Beef Carpaccio**

*Arugula, Chiodini mushrooms  
and Parmigiano*

(1.3.5.7.8.12)

# PRIMI

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## Summer Risotto

*Sweet green Friggiteli peppers and grilled mussels*

20 MINUTES

(7.9.12.14)

## 'Da Vinci' Seafood Pasta

*Prawns, langoustines, squid, mussels and clams*

(1.2.9.12.14)

## BLUE LOBSTER RAVIOLI

*Ricotta, zucchini and lemon*

(1.2.3.7.9.12)

## Elicoidali alla Genovese

*Beef Ragù, black truffle  
and salted sheep milk Ricotta*

(1.7.9.12)

## Spaghettone with Red Prawns

*Sea asparagus and Amalfi lemon*

(1.2.7.9.12)

## 'Mezzaluna' Tortelli

*Filled with eggplant Parmigiana*

(1.3.5.7.8.9.12)

## SECONDI

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### PESCE

#### Herb-Crusted Sea Bass

*Clams, leeks and potatoes*  
(1.4.7.9.12.14)

#### Mediterranean Red Snapper

*Tomatoes, baby zucchini, capers and olives*  
(4.7.9.12)

#### Grilled Blue Lobster

*Medley of summer vegetables*  
(2.7.12)

### CARNE

#### Free-Range Chicken Cacciatore

*Carrots, spring onions and sweet peppers*  
(1.5.7.8.9.12)

#### Roast Veal

*Potatoes, onion and spinach*  
(7.9.12)

#### Lamb Rump

*Eggplant and peaches*  
(7.9.12)

## GRILLED RIBEYE STEAK

*Served with wilted greens, golden roasted potatoes,  
assorted grilled vegetables, and a selection of house-made sauces.*

FOR TWO  
(3.5.8.12)

## CONTORNI

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#### Gattò di Patate

*Neapolitan potato cake layered with cheese,  
zucchini and baked until golden* (1.3.7.12)

#### Crispy Zucchini Hash Brown

*Parmigiano and zucchini  
blossoms* (1.7.12)

#### Caponata-stuffed Eggplant

*Seared eggplant filled with  
summer Caponata* (12)

#### Sautéed Sweet Green Peppers

*With garlic, basil and yellow and  
red Datterino tomatoes* (5.8.12)

# ALLERGENS

1. Cereals containing gluten and products thereof
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soyabeans and products thereof
7. Milk and products thereof (including lactose)
8. Nuts: almonds, hazelnuts, walnuts and products thereof
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites
13. Lupins and products thereof
14. Molluscs and products thereof

In compliance with legislative requirements, fish intended to be eaten raw has been pre-processed. It may also have been stored at below-zero temperatures ( $\leq -20^{\circ}\text{C}$  for 24 hrs and/or  $\leq -35^{\circ}\text{C}$  for 15 hrs) and it may have been frozen. If you have a food allergy and/or intolerance, please ask our staff for information about the food and drinks we serve.

