



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

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

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

Gillardeau, Fin d'Eclair, Regal'Or

Plateau of six oysters

(12.14)

CAVIALE

Calvisius Oscietra Royal

30gr

10gr

(1.3.4.7.12)

Calvisius Beluga Royal

30gr

10gr

(1.3.4.7.12)

ANTIPASTI

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

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)

Spaghettoni 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

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 Cacciatora

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

Gattò di Patate

*Neapolitan potato cake layered with cheese
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.

