



c o s m o
restaurant

“Business Lunch”

*Two courses to choose from the menu à la carte
water, glass of wine and cup of coffee*

35

This menu is only available from Tuesday to Friday.

“ Tasting Menus ”

“ Terra ”

A special food journey through the vegetable world

5 Courses

65

“ Acqua ”

A special food journey through the sea world

5 Courses

65

“ Fuoco ”

A special food journey through the meat world

5 Courses

65

“ Aria ”

Let yourself be surprised by Antonio & Barbara

8

Courses

85

The choice of one of our tasting menus must be the same for the whole table, in case of six or more people, the choice of one of our tasting menu is necessary.



Acqua



Fuoco



Terra



Aria

“ À la carte ”

Starters

“ Capasanta ”

Seared scallops, fennel, orange and almond

19

“ Dall'Italia al Medio Oriente ”

Home made smoked and marinate amberjack, kefir coconut milk ,

carp broth and puntarelle

19

“ 1868 ”

Potatoes terrine, carrots, peas and home made mayonnaise

17

“ La frittata ”

Egg 63°, peas, leek, and nduja

19



Acqua



Fuoco



Terra



Aria

“ À la carte ”

First Courses

“ Il Mare ”

*Ravioli stuffed with reduction sauce of champagne, red shrimps,
salicornia e seafood sauce*

21

“Il ricordo ”

Mixed pasta, peas, anchovies e truffle

21

“ No Lattosio ”

Rice creamed with almond butter, broad beans and mint

19

“ Piatto del 2021 ”

*Spaghetti, spinach, podolico sauce, braised beef
and black truffle*

21



Acqua



Fuoco



Terra



Aria

“À la carte ”

Main Courses

“ Baccala ”

Roasted codfish, potatoes, green beans and tomato pil pil

23

“ Primavera ”

Roasted artichoke, peas, broad beans and leek

21

“ Il Volatile ”

Brest, thigh and quail egg, asparagus, annurca apple mustard

And truffle

23

“ Agnello ”

Ribs and fillet of lamb, its “jus”, artichokes and potatoes

23

“ Signature dishes ”

“ Polpo ”

Grilled octopus, peas, leek and wasabi

23

“ Vegan ”

Our own Cesar salad

19

“ Buffalo tonnato ”

Smocked buffalo carpaccio, seared tuna, chef's mayonnaise and sweet and sour vegetables

23

“ La Tradizione ”

Raw and cooked seafood

40



Acqua



Fuoco



Terra



Aria

“À la carte ”

Dessert

“ Aria di Primavera ”

Sacher chocolate and apricot

9

“ Il Tropicano ”

Wild strawberries, pistachio and coconut

9

“ Babà in Zuppetta ”

Babà, black cherry and pastry cream

9

“ La Colomba ”

Apple, caramel and Almond

9

“ Il Fine Pasto “

“ Cheese & Jam “

Cheeses and jams tasting

21

In case of allergies or intolerance guests are kindly requested to inform timely our staff in order to ensure your personal safety

Gluten

Crustaceans

Eggs

Fish

Peanuts

Nuts

Soya

Milk

Celery

Mustard

Sesame

Sulphur dioxide

Lupin

Shellfish



Acqua



Fuoco



Terra



Aria



 *Acqua*  *Fuoco*  *Terra*  *Aria*