

CRUDITÉS

OYSTERS

La Perla del Delta Tarbouriech

*Italia - Sacca degli Scardovari,
Veneto*

8 / each

Gillardeau Guiffant

*France – Marennes Oléron,
Nouvelle Aquitaine*

7 / each

Fin de Claire

*France - Le Château d'Oléron,
Marennes-Oléron*

7 / each

CAVIAR

*Served with blinis
and whipped butter*

Beluga

480 / 50 gr

920 / 100 gr

Osetra

260 / 50 gr

520 / 100 gr

RAW SHELLFISH

Red Sicilian prawns

9 / each

Sicilian langoustines

9 / each

Gobbetti shrimps

8 / each

SALADS

CAESAR SALAD

*Herb roasted chicken breast,
hard-boiled egg, baby lettuce,
parmesan, piparras, anchovies*

26

MARECHIARO

*Roasted tomato,
mozzarella and
balsamic vinegar*

23

ESTIVA

*Endive, apples, walnuts,
pickled shallots, honey
and balsamic vinegar*

20

GIACOMO'S SIGNATURES

CONVIVIALITY

Pizzetta Giacomo
*tomatoes, mozzarella
and anchovies*
12

Pizzetta Margherita
12

**Deep-fried prawns,
langoustines, calamari and
vegetables**
35

Mimosa
*apple and egg with
mayonnaise, prawns and puff
pastry bread*
28

STARTERS

**Red prawn tartare and
mandarin sorbet**
35

Roast veal in tuna sauce
24

Seafood salad
35

**Gobbetti shrimps,
gazpacho and caviar**
68

**Amberjack carpaccio
ceviche style**
32

French style tuna tartare
30

FIRST COURSES

**Tortelli filled with cheese and
black pepper, raw red prawns,
lime and bottarga**
36

**Datterino tomato risotto with
Cantabrian anchovies
crumble**
34

Linguine with blue lobster
48

**Spaghetтини with arselle
clams**
32

**Traditional stuffed pasta
from Lucca with ossobuco**
28

**Giacomo style potato
dumpling with langoustines,
shrimps and calamari**
36

Spaghetti with tomato sauce
24

SECOND COURSES

Veal cutlet Milanese style
served with baked potatoes

52

Catch of the day
*Giacomo style, salt baked
or Ligurian style*
130 / kg

CHARCOAL GRILL

LAND

Florentine steak

*Dry-aged, bone-in beef steak,
grilled over charcoal.
With an intense flavor and
tender texture*
130 / kg

Beef diaphragm

*A premium cut with a bold
flavor and tender texture.
Charcoal-grilled to enhance
its juiciness*
44

Spring chicken

*Marinated in aromatic herbs
and spices. Charcoal-grilled
for perfectly crispy skin and
tender, flavorful meat*
34

GARDEN

Sicilian avocado

*Greek yogurt and
Mediterranean chop*
22

Trombetta zucchini

*buffalo mozzarella
and pine nuts*
26

Sweet potato

*blue cheese, walnuts and
spicy honey*
22

Potatoes

rosemary and Maldon salt
12

Eggplant

*babaganoush and
piadina*
24

SEA

Octopus

*chickpea hummus and Cinta
Senese vinaigrette*
40

Lobster

*flat peach, datterini tomatoes,
basil and balsamic vinegar*
120

Mussels sauté

28

Gilthead bream, sea bass, turbot, John Dory, sole

130 / kg

Blue lobster, spiny lobster

200 - 250 / kg

Royal langoustines, carabineros prawns

38 / each

Royal Catalan style seafood

180 per person
min. for 2

SAUCES

Chimichurri

Salmoriglio

Ginger and chili pepper

Wasabi kizami