

cove
CLIFF RESTAURANT BAR

Menu





Starters

Raw Seafood

Gillardeau Oyster *(14)	pz.	€ 7
Red Shrimp from Mazara del Vallo *(2)	pz.	€ 7
Langoustine *(2)	pz.	€ 7

Yellowfin Tuna Tartare € 20
with citrus gel *(4)

Sea Bass and Samphire Carpaccio € 22
with finger lime and red fruit gel *(4)

Gazpacho with Burratina or Tofu € 16
*(6 7 9 12)

Beef Tartare with Mustard € 20
with honey mustard and caper buds *(10)

Zucchini Flowers € 16
stuffed with herb ricotta and mustard *(7)

Signature pasta dishes

Saffron Gnocchi with Red Prawn € 28
with Sea Asparagus, Red Prawn
and Sichuan Pepper *(1 2 7)

Squid Ink Tagliolini with Bottarga € 26
with Clams and Lemon Cream *(1 4 14)

Pistachio Spaghettoni with Tuna € 24
with Pistachio Cream and Tuna Tartare *(1 4 8)

Cavatelli with Clams and Mussels € 22
*(1 12 14)

Orecchiette with Broccoli Rabe € 18
with Fried Bread and Anchovies *(1 4 7)





Main courses

Tuna Tataki in Pistachio Crust € 30
with lime mayonnaise and sweet
and-sour onions *(4 6 8 12)

Slow-Cooked Pork Fillet € 29
with sautéed chicory, cooked grape must,
and mashed potatoes *(12)

Twice-Cooked Octopus € 26
on bell pepper and cumin mousse *(6 12 14)

Northern Cod on Almond Gazpacho € 28
with marinated cabbage and green oil *(4 8 12)

Slow-Cooked Squid € 24
on pea cream and sun-dried tomato mousse *(12 14)

Vegan Bites € 18
with basil mousse and tomatoes *(1 6 12)

Fried selection

Mixed Tempura *(1 2 4) € 26
Vegetable Tempura *(1 2 4) € 16

Dessert

Raindrops € 12
Butterfly pea tea raindrop with coconut
and lime cream *(8)

Chef's Tiramisu *(1 3 7 8) € 10

Ricotta and Chocolate Cannolo € 10
Crunchy homemade shell with ricotta
and chocolate chips *(1 3 7)

White Chocolate and Matcha Mousse € 11
with soft carob sponge *(3 7 8)

Mandarin Gelée € 10
with almond granita *(8)



*Allergeni

1 Gluten
2 Crustaceans
3 Eggs and products
4 Fish
5 Peanuts and products

6 Soy
7 Milk and products
8 Tree nuts
9 Celery
10 Mustard

11 Sesame
12 Sulphur Dioxide
13 Lupin
14 Molluscs

