

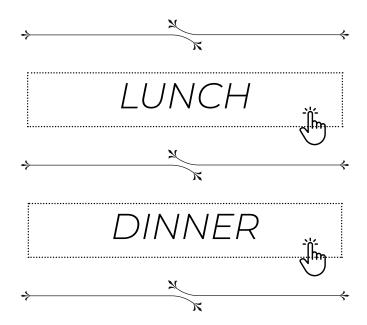
DISCOVER AREADOCKS WORLD



SCROLL DOWN FOR LOFT RESTAURANT MENU



AREADOCKS LOFT RESTAURANT







LUNCH MENU

AREADOCKS LOFT RESTAURANT





Notify your waiter for any food intolerances

Clients free WI-FI: Areadocks

CREATE YOUR BUSINESS LUNCH

35€

Two dishes of your choice from appetizers, first courses, and main courses, plus one dessert

Cover charge included. Raw dishes, steak selection, drinks, and coffee not included



STARTERS

Selection of Gillardeau oysters (6-14)	each	5,5
Selection of Adriatic Sea langoustines (2)	each	6
Selection of Fano mantis shrimp (2)	each	5,5
Selection of Sicilian red prawns (2)	each	6,5
Selection of New Caledonia blue prawns (2)	each	5,5
Selection of Porto Garibaldi mantis shirimp (2)	each	4,5
Scallops in ceviche (6-14)	each	5,5
Grand seafood raw dish - for two people (2-4-6-12-14) Adriatic langoustines, Fano mantis shrimp, Sicilian red prawns, New Caledonia blue prawns, scallops, Porto Garibaldi cicadas, Gillardeau oysters, two types of tartare, cuttlefish julienne, fish carpaccio, berries and avocado	each 1/2 porzione	110 60
All our raw seafood dishes are served with condiments and sauces		
Seared octopus with cherry tomato and strawberry gazpacho, dehydrated olives, tomato oil and powder, basil (4-9-12-14)		16
Roasted beef bone with its marrow, Battuta di scottona juvenca, lemon gremolada and fresh herbs (3-10-12)		14
Modern eggplant parmigiana (6-7-8-12)		13
24-month aged Parma ham with melon carpaccio marinated in mint osmosis		15

FIRST COURSES

P	Spaghetti with tomato sauce, EVO oil and fresh basil (1-9)	*	14
	Riserva San Massimo risotto with lemon, clams, lime and bottarga (4-7-9-12-14)		19
	Fusillone Benedetto Cavalieri carbonara romana (1-7-9)		17
	Traditional seafood paella with saffron (2-4-9-12-14)	0	18
	Made with 100% Italian durum wheat dry pasta	*	
	Some ingredients may have been frozen at the source	0	

MAIN COURSES

Sliced beef with radish salad and Sardinian tomatoes, Amandine potatoes with sweet paprika (9-12)	17
Roasted celeriac with beetroot ketchup, marinated daikon salad and hazelnuts (6-8-9-12)	16
Gargano croaker fish with eggplant and chorizo pesto, sautéed kale (4-6-9-12)	21
200g dry-aged selected beef burger with artisanal bread, Lollo lettuce, glazed figs, Guanciale di Amatrice, and hollandaise sauce (1-3-7-11)	19
Smoked Iberian pork pluma with cabbage and mustard slaw (3-6-9-10-12)	20
Caesar Salad (1-4-7) Romaine lettuce, crispy chicken, Cantabrian anchovies, Parmigiano Reggiano Vacche Rosse shavings, crunchy bread and Caesar dressing	15

SIDE DISHES $\operatorname{\mathbb{Z}}$

Steamed unconventional vegetables	6
Grilled vegetables	6
Radish and Sardinian tomato salad (12)	6
Oven-roasted Amandine potatoes	6
French fries	6
Egaplant Babaganoush, served with pita bread (1-11)	7



CHOOSE YOUR SALAD - 15€

Sicily (1-4-9)

Seared tuna, julienned fennel, crudité vegetables, white celery, green olives, fresh oregano, mint and crispy sliced Pugliese bread

Alicante (1-4-9-11)

Steamed octopus, lamb's lettuce, crudité vegetables, white celery, mixed sprouts, mango and turmeric hummus crostone

Energy (6-8)

Soy-marinated chicken breast, curly endive, avocado, fresh orange fillets, and pecan nuts

Veggie (7)

Buffalo mozzarella, aromatic mixed greens, wild radicchio, mixed sprouts, fresh orange fillets and oilseeds

Salad toppings

Seaweed Gomasio (11)

Sesame, Maldon salt, Hijiki seaweed

Omega Mix (1-11)

Hemp seeds, inactive dry yeast, gomasio, wheat germ, chia seeds, golden flaxseeds, oat bran

Yogurt Sauce (7)

Tzatziki Sauce (7-12)

Greek yogurt, cucumber, EVO oil, dill, rice vinegar, chopped black olives

AREADOCKS Steak Selection

Meat cooked exclusively over olive wood embers.

Our Chef will be delighted to assist you in choosing from our selection of fine meats.

CELTIC IRISH BEEF

Ribeye 7 / hg | min 800g T-bone 8 / hg | min 1,2kg

A selection of Angus and Hereford scottone, featuring scottone beef with ruby-red meat, medium marbling, and a bold flavor.

Origin: Regno Unito Age: 30 mesi

MARCHIGIANA CENTRAL APPENNINE

Ribeye 7,5 / hg | min 800g T-bone 8,5 / hg | min 1,2kg

Lean meat with an extremely low fat percentage. Since these are young cattle, long aging is not required.

Origin: Italia, Marche Age: 18 mesi Aging process
Marbling
Tenderness
Flavor intensity

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SASHI - SECONDA CLASSE SELECTION

Ribeye 7,5 / hg | min 800g T-bone 8,5 / hg | min 1,2kg

Premium marbled female beef, raised exclusively on grass in Finland, Germany, and Poland.

Origin: Europa centrale Age: 66 / 96 mesi

TOMAHAWK

Ribeye 7,5 / hg | min 900g

Its meat is golden with a good tenderness given by maturation and a fair proportion of fat to fiber

Origin: Central Eastern Europe

Age: 30 mesi

Aging process

Marbling

Tenderness

Flavor intensity

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JUVENCA RIBEYE

Ribeye 7 / hg | min 500g

Exceptionally tender meat with a slightly sweet taste and a good fat presence.

Origin: Polonia Age: 26 / 80 mesi Aging process
Marbling
Tenderness
Flavor intensity

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DESSERT

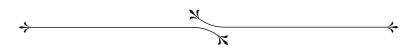
	Provence Essence Lavender-caramelized peaches and apricots, crisp puff pastry, caramel mousse and peach sorbet (1)	6
	Tiramisù in a chocolate shell (3-7)	6
	Red berry cheesecake (3-7)	6
>	Seasonal fruit salad	5
	Selection of artisanal milk-based ice creams: cream (3-7), cremino (7-8), fiordilatte (7), pistachio (7-8)	6
>	Selection of artisanal water-based ice creams:	6

BEVERAGE

Panna water 0.75 still		3
S. Pellegrino water 0.75 l still or sparkling	S.PELLEGRINO	3
Lurisia Bolle Stille water 0.75 still or sparkling	UPSIA TRANSPORTER	3
Bottled soft drinks		5
DRAFT BEERS		
Heineken · small · 5% vol.		4
Heineken · medium · 5% vol.		6
BIRRE IN BOTTIGLIA		
Heineken Silver cl. 33 · 4% vol.		6
Ichnusa Non Filtrata cl. 33 · 5% vol.		6
Ichnusa Ambra Limpida cl. 33 · 5% vol.		6
Messina Cristalli di sale cl. 33 · 5% vol.		6
Lagunitas \cdot IPA \cdot 33 cl \cdot 6.2% vol.		6
Heineken 0.0 cl. 33		6

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DINNER MENU

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TASTING MENU

MEAT

STARTER (3-7-10-12)

Piedmontese beef tartare with hay and chamomile foam, black garlic mayonnaise, grilled Senise IGP horn pepper

FIRST COURSE (1-3-7-9-12)

Genovese-style raviolo, provolone del Monaco, charred fava beans, tomato and wild fennel

MAIN COURSE (7-8-9-12)

Beer-braised beef asado, eggplant parmigiana with chorizo

DOLCE (1)

Stout cherry

Blond Dulcey chocolate crémeux with sour cherry filling, cherry and chocolate compote, and beer sauce

65€ per person

Excludes cover charge and beverages

VEGETARIAN

STARTER (6-7-8-12) Modern eggplant parmigiana

FIRST COURSE (1-7-9)

Zucchini gnocchi with salted ricotta, marinated zucchini and zucchini flowers

MAIN COURSE (1-6-8-9-12)

Roasted celeriac with beetroot ketchup, marinated daikon salad and hazelnuts

DESSERT

Bunny (8-11) A reinterpretatio

A reinterpretation of the classic carrot cake with carrot mousse, thyme caramel and vegan cream cheese sauce

60€ per person

Excludes cover charge and beverages

FISH

STARTER (3-4-9-12-14)

Cuttlefish veil with pea cream, smoked peach tartare and mint

FIRST COURSE (2-4-7-9-12-14)

Riserva San Massimo rice with lemon, selection of shellfish and fish, dill bisque, basil and bottarga

MAIN COURSE (4-6-8-11-12-14)

Meagre fish in thai sauce, soy-glazed pak choy, cashews, marinated coconut and rice popcorn

DESSERT (1-3)

Midnight Snack

Chamomile panna cotta, chocolate chip biscuit, grapefruit salad, chamomile gel and pink grapefruit foam

70€ per person

Excludes cover charge and beverages

The tasting menu must be ordered by all the guests at the table, choosing from the available options.

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Royal Caviar - 10g (1-3-4-7) with our blinis, yolk and cooked egg white, sour cream and mashed potato		32
All our raw seafood dishes are served with condiments and sauces		
Cuttlefish veil with pea cream, smoked peach tartare and mint (3-4-9-12-14)		19
Juvenca beef tartare with hay and chamomile foam, black garlic mayonnaise, grilled Senise IGP horn pepper (3-7-10-12)		20
Modern eggplant parmigiana (6-7-8-12)		17
24-month aged Parma ham with soft Parmesan mousse, balsamic vinegar, and cashews (3)		18
Maldonado Pata Negra Iberian ham, pan y tomate, jamón croquetas (3)		28

FIRST COURSE

Gragnano IGP spaghetti with red shrimp carbonara (1-2-3-4-9)	23
Genovese raviolo (traditional meat-based recipe), provolone del Monaco, grilled fava beans, tomato and fennel (1-3-7-9-12)	22
Zucchini gnocchi with salted ricotta, marinated zucchini and zucchini flowers	20
Warm chitarra spaghetti with caviar, in a bell jar smoked with cedar wood, emulsified lemon butter and chive gel (1-3-4-7-9)	28
Riserva San Massimo lemon rice with mollusk selection, fish, dill bisque, basil and bottarga (2-4-7-9-12-14)	25

MAIN COURSE

Selection of caught fish, sea salt or Mediterranean style (4) (Daily arrivals from the Adriatic, Tyrrhenian, and Ionian Seas)	all'etto 7,5
Beer-braised beef asado, eggplant parmigiana, and chorizo (1-6-7-9-12)	25
Croaker fish in thai sauce, soy-glazed pak choy, cashews, marinated coconut, and rice popcorn (4-6-8-11-12-14)	24
Roasted celeriac with beetroot ketchup, marinated daikon salad, and hazelnuts (1-6-8-9-12)	20
Dry-aged 200g beef burger, artisan bread, Lollo salad, glazed figs, foie gras, and hollandaise sauce (1-3-7-11-12)	25
Thai-style squid (3-4-9-14) with lime, green pepper and ginger sauce	20

OUR CHEESE SELECTION (1-7-8-9-12)

18

Selection of six types of Italian and foreign cheeses with warm toasted bread and homemade jams

Paglina in balsawood box, Vento d'estate, Manchego, Tabaccaio, Pecorino in walnut leaves, and Bleuet de chèvre

SIDE DISHES

Unconventional steamed vegetables	6
Grilled vegetables	6
Oven-baked Amandine potatoes	6
French fries	6
Field radish salad with Camone tomatoes and basil (12)	6
Eggplant babaganoush, served with pita bread (1-11)	7

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DOLCI

Sweet	bomb	parade	(1-3-5-6-7-8	-11-12)
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A selection of desserts from the Areadocks North Department pastry shop: tropical and seasonal fruits, mochi, mini-sticks, bonbons, our red fruit cheesecake, chocolate fondant with a warm center, crunchy puff pastry with Chantilly cream. Accompanying sauces: English cream, hot chocolate and caramel.

Minimo 4 persone Massimo 6 persone	64 86
Stout cherry (1) Dulcey blonde chocolate cream with an acidic cherry heart, cherry and chocolate compote with beer sauce	9
Midnight snack (1-3) Chamomile panna cotta, chocolate chip cookie, grapefruit salad, chamomile gel and pink grapefruit foam	9
Bunny (8-11) A revisited classic carrot cake with carrot mousse, thyme caramel and vegan cream cheese sauce	9
Spring bloom (1-3-6-7) Strawberry semifreddo, honey cream, saffron wafer, hibiscus sauce and syrupy strawberries	9
Areadocks Classic Cheesecake (3-7) Cheesecake with red fruits, raspberry coulis and cassis sauce	9
Bon bons selection by Areadocks North Department (1-3-6-7-8-11) creams and fruit	8
Ice creams and sorbets (7-8) Cream - Cremino - Pistachio	6
Water based ice creams and sorbets (6) Dark chocolate - Lime - Raspberry	6

BEVANDE

Panna water 0.75 still		3
S. Pellegrino water 0.75 l still or sparkling	S.PELLEGRINO'	3
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Messina Cristalli di sale cl. 33 · 5% vol.		6
Lagunitas · IPA · 33 cl · 6.2% vol.		6
Heineken 0.0 cl. 33		6
Cover Charge. Service & Bread Selection	1	3

Dear Customer, For your safety, we wish to inform you that: The dishes served at our establishment may contain traces or

ingredients of the following allergenic substances as recognized by EU Regulation No. 1169/2011 of October 25, 2011:

Some ingredients may be frozen at origin As substances that could generate allergies to sensitive individuals:

- 1. Cereals containing gluten: wheat, rye, barley, oats, spelt, kamut
 - 2. Crustaceans and products thereof
 - 3. Eggs and products thereof
 - 4. Fish and fish products
 - 5. Peanuts and products thereof
 - 6. Soybeans and products thereof
 - 7. Milk, including lactose, and products thereof
 - 8. Nuts: almonds, hazelnuts, walnuts, pistachios
 - 9. Celery and products thereof
 - 10. Mustard and products thereof
 - 11. Sesame seeds and products thereof
- 12. Sulfur dioxide and sulfites at concentrations above 10mg/kg
 - 13. Lupins and products thereof
 - 14. Mollusks and products thereof

Please feel free to ask our staff for further details.