

TRA DI NOI

EXECUTIVE CHEF THOMAS BRASLERET

Our Local Producers

Our fishmonger, **Ange Marie Palmieri**

Our butcher, **Antoine Gandolfi**

Our baker, **Straboni Sisco** « best Corsican bakery 2021 »

Our icecream artisan, **Didier Paoli**

Our jams, **Charles Antona**

Our charcuterie maker, **Anthony Domestici**

Our cheesemonger, **fromagerie Pierucci**

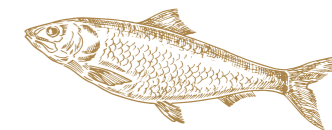
Our beekeeper, **APA & MELE Monsieur Torre**

Our fresh Herbs, **les jardins du Misincu**

Generous dishes to share, locavore ingredients,
the best of Corsican delicacies, a perfect atmosphere
to go on a discovery of the culinary secrets of the island.

Welcome to the Tra di Noi





Nos Poissons

The Red Tuna • 38€

Locally sourced Red Tuna served pink, half cooked zucchini and basil from our garden

The Red Mullet • 38€

Snacked Red Mullet fillets, around fennel and roasted fish bone stock

The Lobster • 25€/100gr

Lobster grilled with lemon tree served with grilled vegetables or tagliatelle with creamy bisk

Our Meats

The Veal • 36€

Veal steak, Pomme Macaire with olives, artichokes and thyme reduced stock

The Lamb • 38€

48hrs confit Lamb Shoulder, textured turnips, blueberries ketchup and concentrated stock

The Beef for 2 • 82€

Smoked Rib steak, with grilled vegetables and homemade fries

The Green • 22€

Creamy risotto with local vegetables and Corsican Tomme Cheese

Our Desserts

The Apricot • 13€

Roasted Apricots, Creamy rosemary and Olive biscuits

The Strawberry • 14€

Strawberry Pavlova with creamy Basil

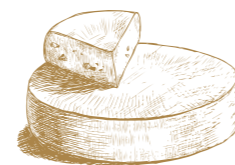
The Chocolate • 15€

Delicate chocolate dome with melted caramel insert

The Exotic • 14€

Mango and passion fruit, black pepper topping

FOR SHARING



Charcuterie Platter, from Anthony Domestici's • 16€

Coppa, Lonzu, Salicci, Prizzuttu

Cheese Platter • 16€

Saveur du Maquis, Ewe milk Tomme, A Casinca - Pierucci Cheesemonger

Mixed Platter • 18€

Variety of AOP Corsican charcuteries and cheeses

Prizzuttu Platter (80gr) • 12€

18 months AOP Corsican cured ham from Anthony Domestici



Our Starters

The Lean Fish • 16€

Local fish Tartar refreshed with olives, lemon and grilled celery

The Green Asparagus • 20€

Hot and Cold Asparagus with Cervione hazelnut and creamy burratina

L'Aziminu • 18€

Fish soup from our fisherman friend Ange-Marie

The Octopus • 16€

Like an Octopus Ceviche, cucumber, sesame seeds and fresh kiwi

The Foie Gras • 18€

« mi-cuit » Foie gras with fig tree leaf, chutney and Cap Mattei reduction



Prices are including taxes and service.

An allergy sheet for all served dishes is available upon request to a member of staff as per April 17th 2015 decree in place since July 1st 2015