

TERRAZZA

Celè

RESTAURANT



EXECUTIVE CHEF

Tommaso Santaniello

RESTAURANT MANAGER & SOMMELIER

Bonny Ferrara

STARTERS

Double cooked Vespoli style lobster

*Tomato, potato, lobster bisque, wasabi
and caramelized onion*

€ 36

Contemporary calamari

*Kombu seaweed, Beluga caviar, soy,
soy milk kefir and rice chips*

€ 30

Amberjack ceviche

*Coconut kombucha, passion fruit, green sauce, chili,
burnt lemon and hazelnuts*

€ 28

Roasted puttanesca style octopus

Tomato, olives, capers, garlic and purple potatoes

€ 26

Duck

*Red wine marinated duck tataki, duck foie gras,
blueberries, red wine ice cream and pan brioche*

€ 32

“Terrazza Cele” Raw Seafood Platter x 2

Crustaceans, oysters, una tartare, amberjack sahimi

€ 80



PASTA AND RISOTTO

Risotto with tomato variations

*Roasted San Marzano, fermented corbarino tomatoes,
basil and parmesan cheese*

€ 32

Spaghettoni

*Mussels, river chili peppers cream, razor clams,
and buckwheat bread*

€ 30

Cannellone, but not quite... Alla pescatora “fisherman’s style”

*Red shrimps and its bisque, sea bream tartare
and parsley pesto*

€ 32

Calamarata pasta with beef genovese sauce

*Buffalo mozzarella foam and caramelized
union powder*

€ 30

Linguine

*Celery pesto, clams, pine nuts
and fermented celery*

€ 30



MAIN COURSES

Scabbard fish stewed

*Royal sauce with clams, zucchini soufflé
and pickled vegetables*

€ 38

Tuna

*Soy glazed tuna bella with nori seaweed,
marinated carrots*

€ 40

Classic fish soup

*Basil brioche, raw prawn
and lemon gel*

€ 44

Beef cheek

*Mushroom and potatoes tart, egg yolk,
beef jus and red cow parmesan*

€ 38

Double cooked lamb

*Herb mousse, mango chutney, Jerez vinegar
béarnaise and thyme*

€ 40



VEGETARIAN PROPOSALS AT TERRAZZA CELÈ

Zucchini carpaccio

*Tangy carrot pearls, olive oil crumble,
zucchini sorbet*

€ 26

Carrots mousse

Basil soft cream, pine nut pesto, carrots sorbet

€ 26

Risotto mantecato with basil cream

Toasted pine nuts, and lemon zest

€ 30

Gnocchi with roasted red onion cream

Thyme, and almond slivers

€ 30

Stuffed escarole with potatoes and olives

Caper broth, and caper mayonnaise

€ 26



ALLERGEN INFORMATION

*Please inform our staff if you have
any food allergies or intolerances.
Our dishes may contain allergenic substances.
For a detailed overview of the allergens
present in our dishes, our dining room staff is
available to provide you
with the food allergen manual informations*

OUR POLICY

DRESS CODE

Smart casual

GRATUITY

Any tips for our staff are left at your discretion
and are not included in the bill

NO SMOKING RESTAURANT

