

Classé

LA DOGANA RESTAURANT

Starters

aperitifs, oysters, caviar & bubbles

by the glass

ITALY

BORG DEI TRULLI

Salento - Traditional method brut | 9

TENUTE CHIAROMONTE

Apulia - Brut - Brut - Rosé Ancestral Method | 18

CABOCHON FUORISERIE

Franciacorta - Brut | 18

BELLAVISTA VITTORIO MORETTI

Franciacorta - D.Zero | 24

FRANCE

LOUIS ROEDERER COLLECTION

Champagne - Brut | 22

LOUIS ROEDERER CRISTAL

Champagne - Brut | 75

VIGNERON DELLA SETTIMANA

Please consult our sommelier

US

RACINES

Sta. Rita Hills Chardonnay - Brut | 26

CAVIAR SELECTION

Selection of Italian caviar served with blinis, salted
Normandy butter, and crème fraîche épaisse
(2, 4, 14)

CALVISIUS - TRADITION

Royal | 10g/38 - 30g/95
Elite | 10g/62 - 30g/170

CALVISIUS - BELUGA

Royal | 10g/75 - 30g/220

ARS ITALICA - DA VINCI

Classic | 10g/32 - 30g/76
Royal | 10g/38 - 30g/96

ARS ITALICA - OSCIETRA

Classic | 10g/34 - 30g/90
Imperial | 10g/65 - 30g/170

ARS ITALICA - SEVRUGA

Royal | 10g/46 - 30g/120
Imperial | 10g/68 - 30g/180

ARS ITALICA - ALBINO 24K

999.99 | 30g/190

OYSTERS SELECTION

A selection of special oysters, shucked to order.
They can be paired with Tabasco and vinaigrette,
but we highly recommend enjoying them in their
purest form.

GILLARDEAU OYSTERS

France - Nouvelle Aquitaine | 6/pc

LUCREZIA OYSTERS

Italy - Emilia Romagna | 7.5/pc

BRIAN PRIEUR OYSTERS

France - Étang de Thau | 7/pc

MAMER OYSTERS

Italy - Sardinia | 6,5/pc

DIVINE OYSTERS

France - Normandy | 6/pc

LOUET FESSIER OYSTERS

Ireland - Limestone/Mourne | 6/pc

LA MIGNON OYSTERS

Italy - Sacca di Goro | 4/pc

IMPERIAL RED OYSTERS

Italy - Apulia | 4,5/100g

As per Puglian tradition, we serve our raw seafood in its purest form.
With no added condiments.

We choose not to mask the splendid raw materials of our sea.

TO SHARE

UPSTREAM GOLD SMOKED SALMON

crispy bread - crème fraîche - Normandy butter

125g/39

250g/84

KING CRAB IN PANKO

king crab* - lime mayo - wasabi mayo - teriyaki sauce | 28

(1,2,3,6,7)

CATALINA CANTABRIAN ANCHOVIES

crispy bread - salted Normandy butter

reserva 110g/38

110g/30

90g/20

OTORO FLAMBÉ NIGIRI (2PCS)

white rice - seared tuna belly - aburi sauce | 10

(4,6,7,11)

WAGYU FLAMBÉ NIGIRI(2PCS)

white rice - Japanese wagyu - teriyaki | 16

(1,3)

WAGYU BURGER BAO

bao bun - wagyu - yuzu mayo - crispy pata negra - lettuce | 25

(1,3,7,8)

PATANEGRA JAMÓN 100% IBÉRICO DE BELLOTA - ETIQUETA NEGRA

served with pan con tomate | 28

(1,3)

IBERIAN CURED MEAT BOARD

chorizo - salchichón - cecina - wagyu caviar - pata negra chips - sobrassada | 35

(1,3)

PREMIUM CECINA

served with mixed baby greens and crispy bread

spanish wagyu | 48

rubia gallega (30days) | 25

(1,3)

DRY-AGED VACA GALLEGA PICANHA

served with arugula - salt and olive oil | 25

(1,3)

CHEESE TASTING

served with Voghera fruit mostarda and Dijon mustard | 4pc/15 - 8pc/28

(10)

COVER & SERVICE

LAURETANA STILL WATER

4

LAURETANA SPARKLING WATER

4

PERRIER EXTRA SPARKLING WATER

6

COVER CHARGE

4

ALLERGEN LIST



1 Cereals containing gluten and derivatives
(wheat, rye, barley, oats, spelt, kamut)



2 Crustaceans and crustacean-based products



3 Eggs and egg-based products



4 Fish and fish-based products



5 Peanuts and peanut-based products



6 Soybeans and soy-based products



7 Milk and dairy products



8 Tree nuts and products thereof (almonds,
hazelnuts, walnuts, cashews, pecans, Brazil nuts,
pistachios, macadamia nuts)



9 Celery and celery-based products



10 Mustard and mustard-based products



11 Sesame seeds and sesame-based products



12 Sulphites in concentrations of more than
10mg/kg



13 Lupin and lupin-based products



14 Molluscs and mollusc-based products