

Cesare
LUXURY LEISURE
Forte dei Marmi

MENU
RESTAURANT

SEAFOOD STARTERS

Farro from Garfagnana and small squid with red cherry tomatoes and fresh basil

Amberjack carpaccio with grilled pineapple sauce and fresh fennel

Grilled octopus with cream of Tuscan squashed tomatoes, fresh arugula, and crispy corn

Marinated cod croquette with zucchini and mint sauce

Cesare's great raw: oysters, langoustines, shrimp (blond, purple, red) with salmon, tuna, and sea bass tartare

Steamed seafood with squid, langoustines, shrimp tails, mussels, octopus, and fresh vegetables

Seared red tuna on Jerusalem artichoke cream and citrus crumble

ANTIPASTI

STARTERS

Cesare's platter: delicacies with raw ham and buffalo mozzarella from Campania

Mille-feuille of grilled aubergines, vegetable brunoise and tofu stracciatella (vegan)

PRIMI PIATTI

MAIN COURSES

Imperial langoustine gnocchi

Whole wheat linguine with three tomatoes, fresh basil, and salted fresh ricotta

Fresh chitarrina with cherry tomatoes, clams, small squid, and basil

Spaghetti with clams

Cuttlefish in zimino paccheri with Taggiasche olive pesto and basil

Red shrimp risotto with its bisque and lime

Crayfish tagliatelle

Lobster tagliatelle

PIATTI DI MARE

SECOND FISH COURSES

The great Cesare's fried fish: calamari, langoustines, shrimp, white fish, octopus, battered vegetables, passion fruit mayonnaise

Catch of the day "isolana" / grilled with grilled vegetables / salted with grilled vegetables

Mixed seafood grill with langoustines, shrimp, red mullet, squid, and grilled vegetables (lobster or lobster can be added)

Red snapper fillet on saffron cream and miso vegetables

PIATTI DI TERRA

SECOND MEAT COURSES

Beef tagliata with potatoes

DOLCI

DESSERT

Tiramisù sbagliato with limoncello

Semi-frozen dessert with wild strawberries, hazelnut sauce, and fresh mint

Cesare's forest cup, with Chantilly cream and berries

Mixed sorbets and fresh fruit

Fresh fruit salad

Information about the presence of substances or products causing allergies or intolerances are available by contacting the staff on duty.

For dishes that include fish intended to be eaten raw or practically raw, this place uses raw materials that have been subjected to preventive reclamation treatment in compliance with the requirements of Reg. EC 853/2004, annex III, section VIII, chapter 3, letter D, point 3.

The dishes on this menu may contain frozen products.