

La Spiaggia

BY LAPLAJ

THE ART OF SPRITZ

A cocktail born in Italy, the spritz is a celebration of simplicity and refreshment. Its vibrant hues and effervescent bubbles capture the essence of La Dolce Vita.

Our carefully crafted spritz variations blend classic Italian ingredients with innovative twists, each a work of art in its own right. From the traditional Aperol Spritz to unique creations featuring fresh fruits and botanical infusions, our spritz menu offers a taste of pure joy.



Cin Cin!



Creazioni

BERGAMOTTO TONIC 23
Lemon gin, bergamot liquor, peach purée, tonic
Gin citron, liqueur de bergamote, purée de pêche, tonic

AMALFI MOJITO 23
Limoncello, lime juice, fresh mint, sparkling water, cane sugar syrup
Limoncellon, jus de citron vert, menthe fraîche, eau gazeuse, sirop de sucre de canne

ST. GERMAIN - VENEZIA 23
Dry vermouth, elderflower liquor, fresh mint, sparkling water
Vermouth sec, liqueur de fleur de sureau, menthe fraîche, eau pétillante

AMORE MIO 23
Lemon gin, bergamot liquor, blueberry and raspberry purée
Gin citron, liqueur de bergamote, purée de myrtille et de framboise

LA SPIAGGIA TRAMONTO 23
Tequila, Aperol, mango purée, lime juice, honey, egg white, tabasco
Tequila, Aperol, purée de mangue, jus de citron vert, miel, blanc d'œuf, tabasco

Classici

AMERICANO 23
Sweet vermouth, orange bitter, sparkling water
Vermouth doux, bitter à l'orange, eau pétillante

ESPRESSO MARTINI 23
Vodka, coffee liquor, espresso coffee
Vodka, liqueur de café, café espresso

APEROL SPRITZ 18
Aperol, Prosecco, sparkling water
Aperol, Prosecco, eau pétillante

LA SPIAGGIA BELLINI 29
Champagne, peachtree liqueur, peach purée
Champagne, liqueur de pêche, purée de pêche

AMARETTO SOUR 23
Amaretto, lemon, egg white
Amaretto, citron, blanc d'œuf

NEGRONI 23
Gin, red vermouth, orange bitters
Gin, vermouth doux, bitter à l'orange

Senza Alcol

LIMONATA DELLA NONNA 11
Sparkling water, lemon, ginger, mint
Eau pétillante, citron, gingembre, menthe

RIFRESCANTE 15
Watermelon juice, peach purée, lime juice, sparkling water, fresh basil
Jus de pastèque, purée de pêche, jus de citron vert, eau pétillante, basilic frais



Lista Vini



BOLLICINE/SPARKLING WINE

Prosecco Superiore di Valdobbiadene, Santa Margherita	-	60
Prosecco Superiore Rosé, Santa Margherita	-	65
Cuvée Prestige Franciacorta, Ca'Del Bosco	-	110

VINO BIANCO/WHITE WINE

Albizzia, Frescobaldi, Chardonnay, Toscana	15	60
Santa Margherita, Pinot Grigio, Veneto	16	65
Livio Felluga, Sauvignon, Friuli	17	75
Gavi, Batisiolo, Gavi di Gavi, Piemonte	-	80
Planeta Cometa, Fiano, Menfi, Sicilia	-	125

ROSATO/ROSE WINE

Planeta, Syrah & Nero d'Avola, Sicilia	15	55
--	----	----

VINO ROSSO/RED WINE

Montessu, Agricola Punica, Carignan Blend, Sardegna	18	55
Allegrini, Valpolicella Classico, Corvina Ver and Rondinella Blend, Veneto	17	60
Barone Ricasoli, Brolio Chianti, Sangioveses & Colorino, Toscana	19	70
Batisiolo, Barolo, Nebbiolo, Piemonte	-	85
Promis, Ca' Marcanda, Gaja, Merlot & Syrah Blend, Toscana	-	160
Frescobaldi, Castel Giocondo, Brunello di Montalcino, Sangiovese, Toscana	-	240
Allegrini, Amarone Della Valpolicella Classico, Blend, Veneto	-	310
Tignanello, Antinori, Sangiovese Blend, Toscana	-	420

CON IL DOLCE/WITH YOUR DESSERT

Limoncello Giori	10	-
Grappa Alexander	10	-
Tremontis Mirto Di Sardegna	10	-
Crema di Limoncello Bottega	10	-

BIRRA/BEER

Menabrea / Menabrea 0% Alcohol		11
--------------------------------	--	----



Insalate

INSALATA MEDITERRANEA (8, 9, 15)

29

Spring mix, Taggiasca olives, cucumber, feta, cherry tomato, red onions, jumbo shrimp, lemon vinaigrette
Mesclun, olives Taggiasca, concombre, feta, tomates cerises, oignons rouges, crevettes, vinaigrette au citron

INSALATA DI CAPRI (7, 15)

28

Mixed heirloom tomatoes, arugula, mozzarella di bufala campana, balsamic glaze
Mélange de tomates anciennes, roquette, mozzarella de bufflonne, glaçage balsamique

INSALATA DI GORGONZOLA (3, 7, 8, 12)

23

Arugula, pear, walnuts
Roquette, poire, noix

Primi Piatti

TAGLIOLINI ALLE VONGOLE (1, 4, 12, 14)

39

Squid ink tagliolini, clams, garlic, parsley, white wine
Tagliolini à l'encre de seiche, palourdes, ail, persil, vin blanc

LASAGNA BOLOGNESE (1, 3, 7, 9, 12)

35

Homemade lasagna, beef ragu Bolognese style
Lasagnes maison, sauce bolognaise au bœuf

PACCHERI ALL'ARAGOSTA (1, 2, 9, 12)

49

Paccheri pasta, lobster, white wine, cherry tomatoes
Paccheri à la langouste, vin blanc, tomates cerises

PAPPARDELLE PORCINI (1, 7, 9, 12)

49

Pappardelle pasta, creamy Porcini sauce, truffle oil
Pappardelle, sauce crémeuse aux cèpes, huile de truffe

GNOCCHI SORRENTO (1, 7, 9, 12)

32

Cherry tomato sauce, garden basil, mozzarella
Sauce tomate cerise, basilic du jardin, mozzarella

Antipasti / Starter

BRUSCHETTE MISTE (1, 7)

22

Assortment of bruschette: tomato-basil, pear-gorgonzola, ricotta-pepperonata
Assortiment de bruschette : tomate-basilic, poire-gorgonzola, ricotta-pepperonata

CARPACCIO DI POLPO (2)

29

Octopus, caperberry, cherry tomato, arugula, lemon vinaigrette
Poulpe, câpres, tomates cerises, roquette, vinaigrette au citron

BRESAOLA E BURRATA (7, 8)

31

Arugula, truffle oil, balsamic vinaigrette
Roquette, huile de truffe, vinaigrette balsamique

POLPETTE DELLA NONNA (1, 7)

29

Granny's meatballs, marinara sauce, Parmigiano
Boulettes de viande de Mamie, sauce marinara, parmesan

TARTARE DI TONNO (4, 8)

30

Tuna tartare, sundried tomato, shallot, capers, olives, lemon, fennel, basil
Tartare de thon, tomates séchées, échalotes, câpres, olives, citron, fenouil, basilic

FRITTURA MISTA (1, 2, 3, 4, 12, 14)

25

Fried baby calamari, prawns, vegetables with lime aioli
Petits calamars frits, crevettes, légumes avec aioli au citron vert



Secondi Piatti

Fish & Meat

CIOPPINO DI MARE (2, 4) **45**
Snapper, prawns, mussels, white wine, olives, tomato concassé, fresh parsley
Vivanneau, crevettes, moules, vin blanc, olives, concassé de tomates, persil frais

PESCE ALLA GRIGLIA (4) **45**
Chargrilled branzino, salmoriglio, salsa verde
Branzino grillé, salmoriglio, sauce verte

POLLO SALTIMBOCCA (2, 12) **39**
Bone-in chicken breast, sage, prosciutto di Parma, Fontina cheese, white wine
Filet de poulet avec os, sauge, prosciutto di Parma, Fontina, vin blanc

ORECCHIO DI ELEFANTE PER DUE (1, 3, 7) **95**
Veal chop for two, arugula, sundried tomato, lemon
Côte de veau à partager, roquette, parmesan, tomates séchées, citron

PARMIGIANA DI MELANZANE (1, 7) **35**
Baked eggplant, mozzarella, pomodoro sauce, fresh basil, Parmigiano
Aubergines au four, mozzarella, sauce tomate, basilic frais, parmesan

SIDES / GARNITURES

POLENTA FRITTA CON SALSIA VERDE (15) **9**
Fried polenta with salsa verde
Polenta frite, sauce verte

PATATE ARROSTO (15) **9**
Rosemary and garlic roasted baby potatoes
Pommes de terre rôties à l'ail et au romarin

VERDURE GRIGLIATE (V6) **9**
Grilled vegetables
Légumes grillés

PICCOLA INSALATA (15) **9**
Petit salad
Petite salade

Dolci della Casa

Homemade Desserts

TIRAMISÙ (1, 3, 7) **17**
Mascarpone mousse, coffee biscuit, coffee glaze, coffee chantilly, and coffee praline
Mousse de mascarpone, biscuit au café, glaçage au café, chantilly au café et praliné au café

EXOTIC BABÀ NAPOLETANO AL RUM (1, 7, 8, 12) **17**
Rhum soaked baba brioche, passion fruit syrup, vanilla ganache, mango caramel
Baba brioché imbibé de rhum, sirop de fruit de la passion, ganache vanille, caramel à la mangue

SEMIFREDDO ALLA NOCCIOLA (3, 7, 8, 12, 15) **17**
Gianduja, candied hazelnuts, chocolate sauce
Gianduja, noisettes confites, sauce chocolat

TORTA CAPRESE (3, 7, 8) **17**
Vegan chocolate and almond flourless cake, candied orange
Gâteau végétalien sans farine chocolat-amande, orange confite

Our extra-virgin olive oil is certified organic, slow food, farm-to-table from a family boutique estate in Apulia, Italy. Our coffees and teas are sustainably sourced. All our meats are sourced from France or the EU.
Notre huile d'olive extra vierge est certifiée biologique, Slow Food, issue d'une exploitation familiale des Pouilles, en Italie. Nos cafés et thés proviennent de sources durables. Toutes nos viandes sont d'origine française ou européenne.

All rates are indicated in USD - 4% TGCA included. Service is included, gratuity at guests' discretion.

Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No.1169/2011.
Certains plats et boissons peuvent contenir un ou plusieurs des 14 allergènes désignés par le règlement européen n°1169/2011.
(1) Cereals containing gluten/Céréales contenant du gluten
(2) Crustaceans/Crustacés
(3) Eggs/Œufs
(4) Fish/Poisson
(5) Peanuts/Arachides
(6) Soybeans/Soja
(7) Milk/Lait
(8) Nuts/ Fruits à coque
(9) Celery/Céleri
(10) Mustard/Moutarde
(11) Sesame seeds/Graines de sésame
(12) Sulphur dioxide and sulphites/Anhydride sulfureux et sulfites
(13) Lupin beans/Graines de lupin
(15) Vegan/Végétalien

