



Proposal I

MENU TO SHARE

WELCOME

NACHOS

with melted cheddar, jalapeños, guacamole and lime. (3)(9)

STARTERS

SELECTION

Langhirano prosciutto crudo, buffalo stracciatella, 24-month Parmigiano Reggiano and fried gnocco. (3)(5) *

CROQUETTES

Filled with Jamón Ibérico de Bellota, béchamel and Manchego cheese. (3)(5)(11) *

TARTARE

Uruguayan beef with black truffle and Parmesan bread crostino. (3)(5)(6)(11)

HUMMUS "SMOKY STYLE"

Chickpeas cooked in the Jospir, smoked paprika and pane guttiau. (3)(4)(5)

FIRST OR SECOND COURSE

SINGLE CHOICE

MEZZI PACCHERI

From Mancini pasta factory with three varieties of tomatoes and basil. (5)
(Sauce of datterini tomatoes, San Marzano, and confit yellow datterini)

or

COTOLETTE

The signature "Jazz Café" cutlet with cherry tomatoes and basil. (5)(11)

DESSERT

IL TIRAMISÙ

With espresso coffee and mascarpone cream.

Water & espresso

70 € pp
(Wine excluded)



Proposal 2

MENU TO SHARE

WELCOME

NACHOS

With melted cheddar, jalapeños, guacamole and lime. (3)(9)

STARTERS

SUSHI PLATEAU

Uramaki lobster roll with rice, breaded prawn, lobster, avocado and teriyaki sauce. (4)(5)(9) *

Uramaki flambé salmon with rice, flame-seared salmon, avocado, spicy cream, teriyaki, tempura crunch and sesame seeds. (4)(5)(9) (10)(11) *

IBERIAN SELECTION

Jamón de Bellota, Cecina de León with brioche bread and Manchego cheese. (3)(5)(11)

MISO CAESAR CRUNCH

Heart of lettuce, miso Caesar dressing, flavored panko bread and shavings of Wagyu bresaola. (3)(5)

TARTARE

Uruguayan beef with black truffle and Parmesan bread crostino. (3)(5)(6)(11)

SECOND COURSE

STEAK FRITES “PARISIENNE STYLE”

Grilled beef entrecôte with hollandaise sauce and French fries. (5)(11)

DESSERT

“ICE CREAM SUNDAE”

Homemade fior di latte ice cream served with assorted toppings. (3)(5)(11)

Water & espresso

80 € pp

(Wine excluded)



Proposal 3

MENU TO SHARE

AMUSE BOUCHE

CHEF'S WELCOME

Cantabrian anchovies with shoku pan and Isigny butter. (3)(4)(5)

STARTERS

PLATEAU "GRAN JAZZ"

Assortment of Déesse Blanche oysters, Sicilian red prawns and scampi. (4) *

TUNA CARPACCIO

Seared bluefin tuna with sesame oil and ponzu sauce. (4)(5) (8)(9) *

TEMPURA

Crispy tempura prawns with kewpie mayonnaise and teriyaki sauce. (4)(5)(11)

PLATEAU DI SUSHI

"Lobster Roll" Uramaki with rice, tempura prawn, lobster meat, avocado and teriyaki sauce. (4)(5)(9) *

"Flambé salmon" Uramaki with rice, flame-seared salmon, avocado, spicy cream, teriyaki, tempura crunch and sesame seeds. (4)(5)(9) (10)(11) *

SECOND COURSE

UNAGI SALMON

Salmon fillet marinated in unagi sauce and citrus, served with steamed basmati rice and crunchy vegetables. (1)(3)(4)(6)(7)(8)(10)(11) *

DESSERT

FRUTTINI

Assortment of fruit filled with its own gelato. (1)(2)(11)

Water & espresso

90 € pp
(Wine excluded)