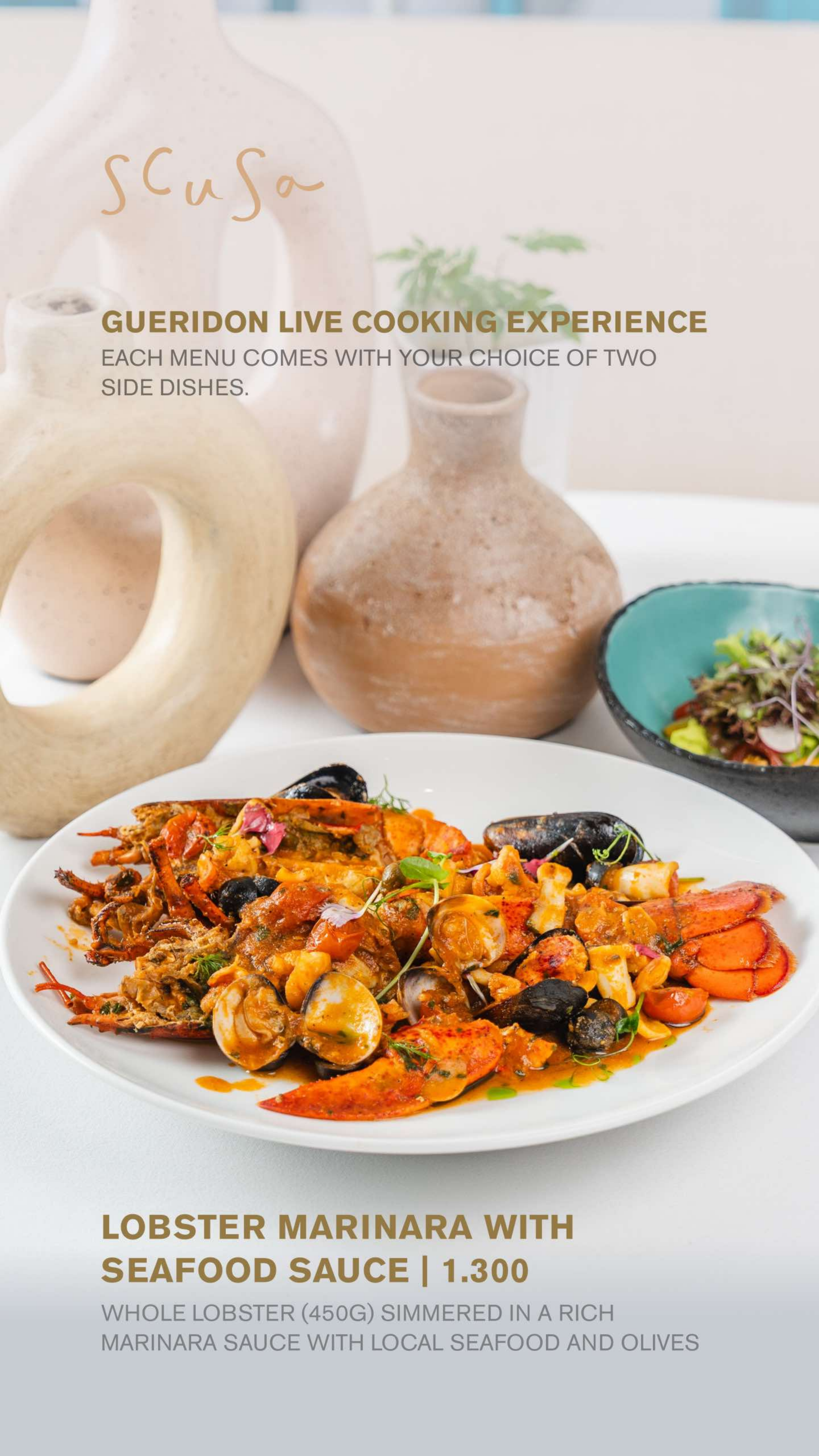




SCuSa

M E N U



Scusa

GUERIDON LIVE COOKING EXPERIENCE

EACH MENU COMES WITH YOUR CHOICE OF TWO
SIDE DISHES.

LOBSTER MARINARA WITH SEAFOOD SAUCE | 1.300

WHOLE LOBSTER (450G) SIMMERED IN A RICH
MARINARA SAUCE WITH LOCAL SEAFOOD AND OLIVES

The background of the top half of the image features several light-colored, textured ceramic vessels. On the left is a large, rounded vessel with a circular opening. To its right is a smaller, bulbous vessel. Further back and to the right is a white, ribbed cylindrical container holding a small green plant with delicate leaves. The overall aesthetic is minimalist and modern.

Scusa

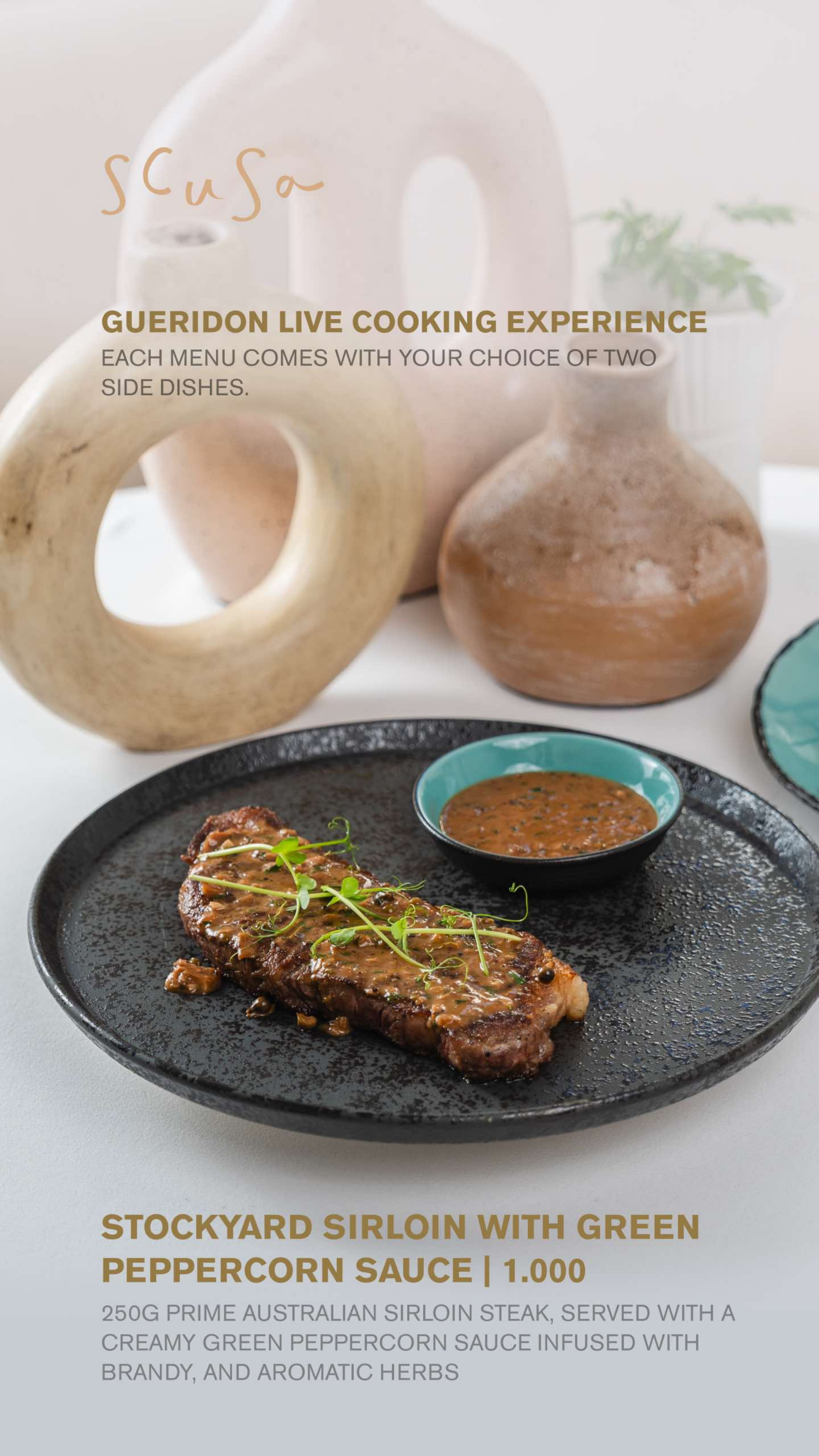
GUERIDON LIVE COOKING EXPERIENCE

EACH MENU COMES WITH YOUR CHOICE OF TWO
SIDE DISHES.



LOBSTER MEDITERRANEAN THERMIDOR | 1.300

WHOLE LOBSTER (450G) IN A LIGHT HERBED
CREAM SAUCE, AND FINISHED AU GRATIN



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GUERIDON LIVE COOKING EXPERIENCE

EACH MENU COMES WITH YOUR CHOICE OF TWO SIDE DISHES.



STOCKYARD SIRLOIN WITH GREEN PEPPERCORN SAUCE | 1.000

250G PRIME AUSTRALIAN SIRLOIN STEAK, SERVED WITH A CREAMY GREEN PEPPERCORN SAUCE INFUSED WITH BRANDY, AND AROMATIC HERBS

SCUSA

APPETIZERS & SOUPS



TUNA TARTARE WITH STRAWBERRY GAZPACHO | 200

FRESH STRAWBERRIES, CAPERS, PINK
RADISH, AND BALSAMIC AGED BASIL OIL



BEEF CARPACCIO | 250

SCUSA PARMESAN DRESSING, ARUGULA LIGHT PESTO, BOILED EGG YOLK, AND BLACK TRUFFLE



CROQUETAS DE JAMON Y QUESO | 210

SPANISH CHEESE AND HAM CROQUETTES, CRISPY HAM, AND TRUFFLED MAYO



LOBSTER WITH PURPLE POTATO | 270

LOBSTER TARTARE, SMASHED PURPLE POTATO, AND WHITE ITALIAN WINE SAUCE



OYSTER | 320

FOUR OYSTERS SERVED FRESH OR GRILLED,
WITH TOMATOES, MANGO, LEMON MAYO, AND
CRISPY SEAWEED TEMPURA



TEMPURA SCALLOPS CATALANA | 300

CRISPY TEMPURA-BATTERED SCALLOPS SERVED WITH A REFRESHING CATALANA-STYLE SALAD OF CHERRY TOMATOES, RED ONIONS, AND SEASONAL VEGETABLES, DRESSED WITH OLIVE OIL AND LEMON.

*IDEAL FOR SHARING

APPETIZERS & SOUPS

SCUSA



CONCHIGLIE VEGAN CRUDAIOLA | 220

SEMOLINA WHEAT PASTA TOSSED
WITH PUMPKIN, GARLIC, AND CHILI
BROCCOLI, FINISHED WITH VEGAN
BÉCHAMEL AND ARTICHOKE.



CHAR GRILLED SPANISH OCTOPUS | 295

SMOKED POTATO FOAM, ROASTED
BELL PEPPERS, AND PAPRIKA



BURRATA | 300

DATTERINO TOMATO JUS, ANCHOVIES, AND BASIL OIL
CRUNCHY BREAD

APPETIZERS & SOUPS

Scusa



FUSILLONE WITH BASIL PISTACHIO PESTO BURRATA CREAM | 220

BASIL, PISTACHIO, PECORINO,
AND TOMATO CRUMBLE



BABY ROMAINE SALAD | 200

CRISP BABY ROMAINE LETTUCE
TOSSED IN CAESAR DRESSING,
TOPPED WITH PROSCIUTTO CHIPS
AND SHAVED PARMESAN.



CRETAN SALAD | 170

TOMATO, CUCUMBER, AVOCADO,
OREGANO, KALAMATA OLIVES
AND FETA CHEESE



POTATO LEEK SOUP | 190

PECORINO, CHIVES, CRISPY
BRESAOLA AND CROSTINI

MAIN COURSES & GRILL

DIJON MUSTARD BABY MARINATED CHICKEN | 290

CARAMELIZED ONIONS AND
ROASTED BELL PEPPER



ANGUS SURF AND TURF | 450

SEARED ANGUS
SIRLOIN, TIGER PRAWN,
PICKLED WILD
MUSHROOMS, POTATO
MILLEFOGLIE, AND
RED WINE JUS



SALMON WITH BALSAMIC GAZPACHO AND QUINOA | 350

PAN-SEARED SALMON SERVED WITH
GREEN GAZPACHO, QUINOA, CHERRY
TOMATOES, KENYA BEANS, AND A
TOUCH OF BALSAMIC DRESSING.

SCUSA



CRISPY PORK BELLY AND SICILIAN CAPONATA | 450

250 G SLOW-ROASTED CRISPY PORK BELLY WITH MIXED
VEGETABLE CAPONATA AND PUMPKIN PURÉE

*IDEAL FOR SHARING

MAIN COURSES & GRILL

SCUSA



BLACK SEA BASS WITH PEPERONATA | 365

BELL PEPPERS STEW, KALAMATA OLIVES CREAM, TOMATO CONFIT, AND TOMATO CRUST



ANGUS RIBEYE STEAK | 750

GRILLED ANGUS RIBEYE STEAK (260 G), WITH CRUNCHY POTATO WEDGES, PARMESAN SPINACH, AND SALSA VERDE



EGGPLANT MOUSAKKA | 290

EGGPLANT, MINCED SPICED BEEF, POTATO, TOMATO, AND CHEESY BÉCHAMEL

VEGETARIAN | 210

VEGETARIAN GRILLED EGGPLANT LAYERED WITH MIXED VEGETABLES, AND FINISHED WITH A RICH CHEESY SAUCE.

PASTA



CRAB RAVIOLI | 365

CRAB STUFFED RAVIOLI, CRAB SHELL BISQUE, FRESH ASPARAGUS, TOMATO CONCASSE, AND DILL LEAVES



PAPPARDELLA WITH LAMB RAGOUT | 335

BRAISED LAMB SHANK, SAGE LEAVES, AND PECORINO FONDUE

PASTA

SCUSa



ARROZ "SALSA AL NERO" | 290

SQUID INK RISOTTO, STUFFED BABY CALAMARI, GARLIC MAYO TUNA BOTTARGA, AND CONFIT TOMATO



TAGLIOLINI MARINARA | 280

BABY CALAMARI, CLAMS, MUSSELS, PRAWNS TOMATO SAUCE, GARLIC, AND CHILI

SCUSA



BEEF CHEEKS STEW WITH ORZO | 400

BRAISED BEEF CHEEKS STEW, ASPARAGUS, ORZO CREAM
PARMESAN, CONFIT TOMATO, AND FETA THYME CHEESE SAUCE

Scusa



**PIDE WITH SPICY
BEEF AND SPINACH | 255**

SPINACH, SPICY BEEF SAUSAGES, MOZZARELLA,
PECORINO, AND ROCKET LEAVES WHITE TRUFFLE OIL

PIZZAS

**PIZZA SALSICCIA
BROCCOLINI | 230**

HOME MADE PORK SAUSAGES,
SPICY BROCCOLINI, MOZZARELLA,
AND BASIL



PIZZA ANCHOVIES | 295

PIZZA WITH MOZZARELLA,
ANCHOVIES, FRESH BURRATA,
MARINATED ZUCCHINI, AND
ZUCCHINI FLOWERS



PIZZAS

SCUSA



BUFALA PIZZA | 210

BUFFALO MOZZARELLA, TOMATO SAUCE, BASIL



SPICY SALAMI | 250

TOMATO SAUCE, SPICY SALAMI, MOZZARELLA



SMOKED SALMON PIZZA | 295

SMOKED SALMON, GOAT CHEESE, ZUCCHINI, WALNUTS



SCuSa

DOLCI & DESSERTS

MANGO LAVA | 185

MANGO COMPOTE, SALTED CARAMEL, COCONUT ICE CREAM, PISTACHIO, AND HOT CHOCOLATE SAUCE

DOLCI & DESSERTS

Scusa



CHOCOLATE LAVA CAKE AND FIORDILATTE GELATO | 180

WARM CHOCOLATE CAKE, CAPPUCCINO MOUSSE,
VANILLA ICE CREAM, AND CHERRY COULIS



CITRON MERINGUE | 190

LEMON CREAM TARTELET WITH MERINGUE, AND SALTED CARAMEL ICE CREAM

THE APPLE | 180

CARAMELIZED APPLE STUFFED
WITH RAISINS, WHITE CHOCOLATE
MOUSSE, CINNAMON CRUMBLE,
AND GREEN GLAZE





TIRAMISU | 190

SAVOIARDI BISCUITS, COFFEE, MASCARPONE CREAM,
AND COCOA POWDER



CHEESE TART WITH STRAWBERRY | 165

RICOTTA, HAZELNUT BISCUIT, VANILLA, AND FRESH STRAWBERRIES

SCuSa

D R I N K

SCUSA

APERITIVO



ELDERFLOWER GIN TONIC | 220

DRY GIN, ELDERFLOWER NECTAR,
LEMON JUICE, TONIC WATER



APERITIVO

SCUSA



NEGRONI SBAGLIATO | 220

CAMPARI, SWEET VERMOUTH,
PROSECCO



APEROL SPRITZER | 220

APEROL, SODA WATER, PROSECCO,
ORANGE



BASIL AND CUCUMBER | 220

DRY GIN, VERMOUTH,
BASIL CUCUMBER CORDIAL



IMPROVED SANGRIA | 220

ROSE WINE, DRY ORANGE LIQUEUR,
WHEY BERRY FERMENTED, CITRUS,
CARBONATED LEMON

SCUSA

SIGNATURE COCKTAIL



SCUSA CLUB | 220

DRY GIN, YUZU, OLEO SACCHARUM, WHEY BERRY FERMENTED

SIGNATURE COCKTAIL

SCUSA



BOURBON AND COFFEE | 220

BOURBON INFUSED AYANA BLENDED COFFEE, AMARENA VERMOUTH, CAMPARI, SMOKED KINTAMANI COFFEE WOOD



SKY HIGH | 220

BOURBON, PEAR JASMINE SODA



SCUSA GINGER SPLASH | 220

VODKA, DRY ORANGE LIQUEUR, ORANGE, GINGER BEER, HONEY GINGER LEMON CORDIAL



SCUSA PUNCH | 220

SPICED RUM, SCUSA FALERNUM LIQUEUR, LEMON, PINEAPPLE, PASSION, AROMATIC BITTER

SCUSA

CLASSICS



ESPRESSO MARTINI | 210

VODKA, COFFEE LIQUEUR,
AYANA ESPRESSO BLEND

CLASSICS

SCUSA



NEGRONI | 210

DRY GIN, CAMPARI, SWEET VERMOUTH



PALOMA | 210

TEQUILA, GRAPEFRUIT, SODA



DARK AND STORMY | 210

BACARDI CARTA NEGRA,
LEMON, GINGER BEER



OLD FASHIONED | 210

BOURBON, SUGAR,
AROMATIC BITTERS

SCUSA

SIGNATURE MOCKTAIL



SCUSA SENSATION | 85

THE GRANNY SMITH, ROSEMARY,
PEAR, CORIANDER AND HONEY



DRAGON COOLER | 85

FRESH RED DRAGON FRUIT, CRANBERRY, LYCHEE



SUMMER BERRY | 85

KINTAMANI TANGERINE JUICE, KINTAMANI ORANGE JAM, RASPBERRY AND BLUEBERRY

SCUSA

AFTER DINNER COCKTAIL

TIRAMISU MARTINI | 220

VODKA LADYFINGERS, COFFEE
LIQUEUR, MASCARPONE CREAM,
AYANA ESPRESSO BLEND

SCUSA

AFTER DINNER
COCKTAIL



MATCHA CUP | 220

WHITE RUM, CREAM
CHEESE MATCHA, CITRUS,
SALTED CARAMEL