

LASARTE & ULIASSI

Two Italian souls, two destinations, one unmissable dinner: Casagrande & Uliassi in Lasarte

Paolo Casagrande & Mauro Uliassi | December 20th 2025

CARABINERO	- LASARTE -	Tomato, <i>Kalamansi</i>
AJÍ AMARILLO	- LASARTE -	Iberian Pork Castañeta, Ají Amarillo, Kimchi
WAFER	- ULIASSI -	Hazelnut, Foie Gras
SILK DELIGHT	- LASARTE -	Butter, Caviar
CURED SCALLOP	- LASARTE -	Sliced, with its Coral, Seabed, Vegetables
PASTA	- ULIASSI -	Calamarata with Sea Urchin, Juniper, Mandarin, Bitter Olive Powder, Shiso Oil
TURBOT	- LASARTE -	Grilled with Chard, Chicory, Fisherbone pil-pil
OSSOBUCO	- ULIASSI -	Alla "Marinara"
VIRREY FISH	- LASARTE -	Iodized Sauce, Saffron with sauce made from the heads
COLOMBACCIO	- ULIASSI -	Potato and "Sherry" wine foam, Smoked Paprika, Black Garlic, <i>Umeboshi</i> , "Crusco" Pepper
SPEHERES	- LASARTE -	Baba Spheres, Orange Blossom, Angostura
PRALINÉ	- LASARTE -	Almond, Miso, Caramel, Rum

LASARTE ULI
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www.restaurantlasarte.com