

# OUR RAW SEAFOOD

## Vista Mare

Tasting of: Prawn tartare with Maldon salt, Salmon ingot with mango cream, Red tuna sashimi with balsamic vinegar caviar and amberjack carpaccio with candied lemon. €24,00

### Subject to Availability:

Fillets of the catch of the day €35,00 al Kg  
Tartare of tuna €16,00  
Tartare of salmon €16,00

## SEAFOOD

(according to seasonal availability)

Oyster €4,00 al pz  
Warty venus clam €2,00 al pz  
Cockle €2,00 al pz  
Langoustine €2,00 al pz  
Red shrimp €3,00 al pz  
Cuttlefish €5,00 al pz  
Musky octopus €5,00 al pz  
Cuttlefish's noodles €40,00 al Kg  
Plateau Royal Shellfish and Crustaceans 1pax €16,00  
Plateau Royal Shellfish and Crustaceans 2pax €32,00  
Plateau Royal Shellfish and Crustacean 3pax €48,00

"Trattamento di bonifica preventive del pesce crudo con forme alle prescrizione del regolamento (CE) 853/04, al III, sez. VII cap. 3, lett. D, punto 3"

# OUR COOKED SEAFOOD

Roasted octopus with Potatoes Cream, Smoked Paprika and Black Garlic €16,00  
Fried Cod Morels, Pumpkin Cream, Roasted Chestnuts and Figs mulled Wine €16,00  
Crispy Cuttlefish with Cacio e pepe Cream, Egg yolk and Crispy bacon €15,00  
Artichoke filled with Shrimps, on Red and Yellow Tomatoes Cream €14,00  
Grilled Scallop with Thyme breading, Katsuobushi and Carrot and Ginger Cream €17,00

## OUR FIRST COURSES

Typical Trani's dish: Spaghetti with baked tomatoes and capers	€14,00
Tagliolini with Cuttlefish ink, Red shrimps and lime emulsion	€18,00
Tubettone with Confit tomato, Clams and Monkfish	€16,00
Tortello filled with buffalo mozzarella, langoustine its bisque and Candy lemon	€20,00
Spaghetti with Sea Urchins	€20,00
Risotto with Potatoes, Confit Tomato and Fried Mussels	€20,00(min. 2 pax)
Tagliolino with Clawed lobster	€30,00(min. 2 pax)
Pacchero with Spiny lobster	€40,00(min. 4 pax)

## OUR MAIN COURSES

Ombrina's fillet with sauteed seasonal vegetables and smoked potato foam	€18,00
Squid fillet with bread, olives, capers, basil, parmisan and eggs, with Black Garlic, Yellow Tomato and Fried Capers	€18,00
Fried Calamari and Shrimps	€16,00
Fried musky octopus and squid	€20,00
Catch of the day ( <i>according to seasonal availability</i> ) Type of cooking: roasted, stewed, mediterranean (tomato sauce, capers, olives and potatoes) in a sault crust	€60,00 al kg
Imperial Prawns	€75,00 al kg
Imperial Langoustines	€45,00 al kg
Clawed Lobster ( <i>according to seasonal availability</i> )	€70,00 al kg
Spiny Lobster ( <i>according to seasonal availability</i> )	€150,00 al kg

# **MENU' DEGUSTAZIONE...**

## **IL MARE D'AMARE**

### **VISTA MARE**

Tasting of:

prawn tartare with maldon salt;  
Salmon ingot with mango cream; Red tuna sashimi with balsamic  
vinegar caviar and amberjack carpaccio with candied lemon

### **PLATEAU ROYAL SHELLFISH AND CRUSTACEANS**

(Oyster, Bearded clams, cockles, red prawns, langoustines, cuttlefish noodles)

### **FIRST COURSES**

Cuttlefish ink Tagliolino with red shrimps and lime emulsion

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Tubettone with confit tomato, monkfish and Clams

### **MAIN COURSE**

Ombrina's fillet with sauteed seasonal vegetables and  
smoked potato foam

**Sorbetto or dessert**

**Water and Caffè**

**Cover charge**

**€80**

# **MENU' DEGUSTAZIONE**

## **“SGUARDI TURCHESI”**

### **STARTERS**

Roasted octopus with Potatoes Cream, Smoked Paprika and Black  
Garlic

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Crispy Cuttlefish with Cacio e pepe Cream, Egg yolk and Crispy  
Bacon

### **FIRST COURSES**

Typical Trani's Dish: Spaghetti with baked tomatoes and capers

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Tortello filled with buffalo mozzarella, with langoustine, its bisque and  
Candy lemon

### **MAIN COURSES**

Squid fillet with bread, olives, capers, basil, parmisan and  
eggs, with Black Garlic, Yellow Tomato and Fried Capers

**Sorbetto or dessert**

**Water and Caffè**

**Cover charge**

**€60**