

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 Grilled bread slice pre-salted and anchovies from the Cantabrian sea €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
Millefeuille made of potatoes and creamed Cod with Bouillabaisse sauce €15,00
Crispy Cuttlefish with Cacio e pepe Cream, Egg yolk and Crispy bacon €15,00
Scalded shrimps on gazpacho, stracciatella and crunchy vegetables €16,00
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	€16,00
Tagliolini with Cuttlefish ink, Red shrimps and lime emulsion	€18,00
Tubettone with Confit tomato, Clams and Monkfish	€18,00
Raviolo 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	€35,00(min. 2 pax)
Pacchero with Spiny lobster	€45,00(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	€16,00
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 Grilled bread slice pre-salted and anchovies from the Cantabrian sea

PLATEAU ROYAL SHELLFISH AND CRUSTACEANS

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

FIRST COURSES

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

Cuttlefish ink Tagliolino with red shrimps and lime emulsion

MAIN COURSE

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

Sorbetto

Water and Caffè

Cover charge

€80

MENU' DEGUSTAZIONE

“SGUARDI TURCHESI”

STARTERS

Roasted octopus with Potatoes Cream, Smoked Paprika and Black
Garlic

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

FIRST COURSES

Tubettone with Confit tomato, Clams and Monkfish

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

MAIN COURSES

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

Sorbetto

Water and Caffè

Cover charge

€60