



OUR RAW SEAFOOD



Vista Mare

Tasting of: Amberjack tartare with smoked salt, Salmon ingot with mango cream, Red tuna sashimi with balsamic vinegar caviar €20,00

Subject to Availability:

Fillets of Bass/gilt-head bream €18,00

Tartare of tuna €16,00

Tartare of salmon €16,00

SEAFOOD

Our selection of products may vary depending on availability and seasonality, and so unit prices are subject to change.

Plateau Royal Shellfish and Crustaceans 1pax €18,00

Plateau Royal Shellfish and Crustaceans 2pax €36,00

Plateau Royal Shellfish and Crustacean 3pax €54,00

Oyster €3,00

Warty venus clam €3,00

Hairy Mussel €2,00

Cockle €2,00

Langoustine €2,00

Red shrimp €3,00

Cuttlefish's noodles €40,00 al Kg

ON REQUEST (according to availability and seasonality)

Cuttlefish €5,00

Musky octopus €5,00

Sea Urchin €2,00

OUR COOKED SEAFOOD

Roasted Catalan octopus with Cous cous salad €16,00

Cannolo with creamed Cod with quenelles of Roasted Potato €14,00

Crunchy Cuttlefish with Cream of Peas and Pecorino Flakes €15,00

Scalded shrimps on gazpacho, stracciatella and crunchy vegetables €16,00

Steamed Mussels with pepper and Bread crust €10,00

"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"

Alcuni prodotti potrebbero essere congelati o essere stati acquistati freschi e congelati da noi per la conservazione, nel rispetto della normativa sanitaria

OUR FIRST COURSES

Fusillo with Zucchini, Mint, Marzotica Cheese and Tarallo powder	€16,00
Tubettone with Confit tomato, Clams and Monkfish	€18,00
Sardinian gnocchetto with seafood	€18,00
Tortello filled with buffalo mozzarella, langoustine its bisque and Datterino	€20,00
Spaghetti with Sea Urchins	€20,00
Risotto, shrimp, lime and stracciatella	€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

Tuna tataki with Tomato sauce, Olives and Capers	€20,00
Curly squid with apple sauce and curry	€18,00
Grilled fish: octopus, cuttlefish and shrimps	€20,00
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	€45,00 al kg
Imperial Prawns	€75,00 al kg
Clawed Lobster (<i>according to seasonal availability</i>)	€70,00 al kg
Spiny Lobster (<i>according to seasonal availability</i>)	€140,00 al kg

MENU' DEGUSTAZIONE...

IL MARE D'AMARE

VISTA MARE

Tasting of:

Amberjack tartare with smoked salt, Salmon ingot with mango cream,
Red tuna sashimi with balsamic vinegar caviar

PLATEAU ROYAL SHELLFISH AND CRUSTACEANS

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

FIRST COURSES

Tortello filled with buffalo mozzarella, langoustine its bisque and Datterino

Spaghetti with Sea Urchins

MAIN COURSE

Tuna tataki with Tomato sauce, Olives and Capers

Sorbetto

Water and Caffè

Cover charge

€90

MENU' DEGUSTAZIONE

“SGUARDI TURCHESI”

STARTERS

Roasted Catalan octopus with Cous cous salad

Crunchy Cuttlefish with Cream of Peas and Pecorino Flakes

FIRST COURSES

Tubettone with Confit tomato, Clams and Monkfish

Fusillo with Zucchini, Mint, Marzotica Cheese and Tarallo powder

MAIN COURSES

Curly squid with apple sauce and curry

Sorbetto

Water and Caffè

Cover charge

€70