



OUR RAW SEAFOOD



“Vista Mare”^{2, 4, 6, 9, 11, 14} Tasting : €20,00

- Red Tuna Sashimi with Teriyaki sauce
- Marinated Salmon with dill and sweet-strong sauce, Pear and Mustard
- Pink shrimp with Potatoes, Citron and Ginger, Wakame seaweed
- Catch of the day Carpaccio, Salmon eggs and Oyster Mayo
- Red Shrimp with Bergamot, poppy seed and candied Lemon zest

ON REQUEST

“Our Chef proposes to order the same plates individually or with different recipes.”

SEAFOOD^{2, 4, 14}

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	€16,00
Plateau Royal Shellfish and Crustaceans 2pax	€32,00
Plateau Royal Shellfish and Crustacean 3pax	€48,00
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

“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 COOKED SEAFOOD

“Our Chef, Felice Lasorsa, is always researching different recipes to meet your requirements; He everyday selects 4 Starters that you can order in the same plate in little portions”.

ALLERGENI

It is Possible to choose the Dishes as individual portions.

€16,00

- Marinated Amberjack with Red Datterino Tomato and Strawberry with Critmo and Peppers €16,00 4,5,6
- Cuttlefish Noodle CBT, broad Beans puree and black pepper €16,00 4, 11
- Crunchy Shrimps with potatoes flavored with lemon and Bittersweet sauce 🌶️ €16,00 2, 11
- Mullet in crust of bread with Seasonal vegetables and Caper's Mayo €16,00 3, 4
- Roasted octopus with Salad, Basil pesto and Spinach €16,00 4, 11, 13
- Grilled Calamaro with Lettuce and Anchovies sauce €16,00 4, 11, 13
- Cod with Asparagus' lamellae and smoked Almonds €16,00 4, 3, 13
- Red Tuna in Bread Crust, tomatoe sauce with parsley and garlic with Basil dressing €16,00 1, 4, 8
- Bass nuggets with Pistacho, pine nuts and sour cream €16,00 3, 4, 13
- Creamed Cod and Potatoes, semi-dried tomatoe dressing and Katsuobushi €16,00 4, 7

it is possible to ask for non-seafood dishes...

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OUR FIRST COURSES

ALLERGENI

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|---|---------------------|---------------|
| • Spaghetti with Clams, Squids, Candy Citron and Powder of Tarallo | €18,00 | 1, 4, 8, 14 |
| • Tagliolini with Langoustine, Fennel and wild Fennel | €18,00 | 1, 2, 4, 8 |
| • Rice reserve San Massimo with Crustaceans, Capers and Lime | €20,00 min. 2 pax | 4, 8, 14 |
| • ½ Pacchero with Squids, Mantis Shrimp and Baked Tomatoes | €18,00 | 1, 4, 8, 14 |
| • Valdoro Linguine, Clams and Mullet Bottarga | €18,00 | 1, 4, 8, 14 |
| • Large Spaghetti with Sea urchins Pulp | €18,00 | 1, 4, 8 |
| • Gnocchetto Sardo with Spot Prawns, yellow datterino Tomato, Broad beans and Pecorino Cheese | €18,00 | 1, 2, 4, 7, 8 |
| • Pasta with Clawed Lobster | €30,00 (min. 2 pax) | 1, 2, 4, 8 |
| • Pasta with Spiny Lobster | €45,00 (min. 2 pax) | 1, 2, 4, 8 |

it is possible to ask for non-seafood dishes...

OUR MAIN COURSES

We decided not to write the Recipes of our Main Courses because of the seasonality and availability of the raw matters. Our Waiters will direct you to the perfect matching!

ALLERGENI

• Catch of the Day	€50,00 al Kg	2, 4, 14
• Fried Fish (Bones free)	€18,00	1, 2, 4, 14
• Fried Spid and Shrimps	€16,00	1, 2, 4, 14
• Crustaceans (Prawns and Blue Shrimps)	€70,00 al Kg	2, 4, 14
• Clawed Lobster	€70,00 al Kg	2, 4, 14
• Spiny Lobster	€140,00 al Kg	2, 4, 14

the cost may vary depending on market developments

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