



OUR RAW SEAFOOD

Cover charge 5€

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

- Red Tuna with Teriyaki sauce
- Salmon marinated in Citrus fruits and Gin with Mango Sauce
- Pink shrimp with Citron and Ginger
- Catch of the day Carpaccio, Salmon eggs and Glasswort
- Red Shrimp with 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 HOT APPETIZERS

“Our Chef 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”. It is Possible to choose the Dishes as individual portions.

€16,00

ALLERGENI

- Potato Millefeuille with Beef-jus and truffle €16,00 3
- Grilled Cuttlefish with Turnip cream and Cardoncello Mushroom €16,00 4, 14
- Crunchy Shrimps with potatoes flavored with lemon and Bittersweet sauce  €16,00 2
- Coupelle with Cantabrian-Sea Anchovies, smoked Stracciatella and Confit-tomato €16,00 1, 7, 4
- Grilled octopus on Polenta hoof and Caciocavallo-fondue €16,00 7, 14
- Creamed Cod with Potatoes au gratin with Panko Bread, semi-dried tomato dressing, Basil-pesto and toasted Almond €16,00 4, 8, 13

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

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OUR FIRST COURSES

ALLERGENI

- | | | |
|---|---------------------|----------------|
| • Tagliolino with black truffle | €18,00 | 1, 7 |
| • Spaghetti with Clams, Anglerfish and Concassè Tomato | €18,00 | 1, 4, 8, 14 |
| • Rice reserve Carnaroli with Prawns,Lime and Pantelleria Capers | €20,00 (min. 2 pax) | 2, 8 |
| • ½ Pacchero with Squids, Mantis Shrimp and Baked Tomatoes | €18,00 | 1, 2, 4, 8, 14 |
| • Raviolo filling Burrata with Crustacean Bisque and Scampi tartare | €18,00 | 1, 2, 3, 4, 8 |
| • Large Spaghetti with Sea urchins Pulp | €18,00 | 1, 8, 14 |
| • Pasta with Clawed Lobster | €30,00 (min. 2 pax) | 1, 2, 4, 8 |
| • Pasta with Spiny Lobster | €45,00 (min. 4 pax) | 1, 2, 4, 8 |

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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

• Entrecôte with baked potatoes	€18,00	
• 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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