



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

ON REQUEST

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

Tuna tartare €16,00

Salmon tartare €16,00

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

ALLERGENI

- Potato Millefeuille with smoked Silano-cheese and Beef-jus €16,00 7, 8
- Crunchy Shrimps with Lemon Ricotta, Chives and lemon and Bittersweet sauce  €16,00 2, 7
- Coupelle with Cantabrian-Sea Anchovies, smoked Stracciatella and Confit-tomato €16,00 1, 7, 4
- Grilled octopus with Potato-spume and Sautèed Courgettes with Mint €18,00 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...

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

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OUR FIRST COURSES

ALLERGENI

- Raviolo filling Burrata, Datterino-tomato, dried-Speck, Stracciatella-cheese **€18,00** 1, 3, 7
- Valdoro selection Linguine, Clams, Mullet, Bottarga di Muggine **€18,00** 1, 4, 8, 14
- Rice reserve Carnaroli, Prawns, Lime and Pantelleria Capers **€20,00 (min. 2 pax)** 2, 4, 8
- ½ Pacchero with Squids, Mantis Shrimp and Baked Tomatoes **€18,00** 1, 2, 4, 8, 14
- Cuttlefish ink-Tagliolini, Lime, Red-Prawn Tartare **€18,00** 1, 2, 4, 8
- Valdoro selection Spaghetti with Sea urchins Pulp **€18,00** 1, 4, 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

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

- | | | |
|---|----------------------|-------------|
| • 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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