

APPETIZERS

TRILOGY OF TARTARE

Obesus Tuna, ponzu sauce, pink shrimp from Gallipoli, mango and ginger, amberjack, bottarga mayonnaise

€ 26

SEVEN SEAFOOD CRUDITÉS

Oyster, half lobster, red shrimp, bass carpaccio, Obesus tuna, langoustine, capasanta giradito

€ 38

PORCUPINE LANGOUSTINE

€ 20 each (130 grams)

PORTO S.SPIRITO CUTTLEFISH

Grilled, slightly spicy chard, pine nuts, lemon

€ 24

BLUE CRAB SALAD

Passion fruit, sweet paprika crumble, dill mousseline

€ 25

SCALLOPS

Cooked on the griddle, green apple agresta, aromatic herbs, plankton

€ 24

PINZIMONIO

Seasonal vegetables, extra virgin olive oil, Cervia salt, tzatziki sauce

€ 12

KALA OSCIETRA CAVIAR

Served with toasted brioche bread, salted Normandy butter

€ 40 (10 g) - € 110 (30 g)

ESPERIA DELTA DEL PO OYSTER

Raised in open sea, refined in the Scardovari sack, vegetable with undergrowth notes,

half a dozen € 26 (each € 5)

REGAL IRLANDA OYSTER

Raised in northern Ireland, refined in southern Ireland, delicate and enveloping taste, crispy and shiny,

half a dozen € 26 (each € 5)

PASTA

VIALONE NANO "RISERVA S.MARIA"

Red shrimp, basil pesto,
San Marzano tomato juice

€ 26

LINGUINE "PASTIFICIO GENTILE"

Shellfish and oyster crudaiola,
mozzarella, sea asparagus

€ 26

MEZZA MANICA

Fresh pasta, lobster, eggplant,
tomato, basil, Andria burrata cheese

€ 26

CHITARRINA

Clams, zucchini flowers, smoked eel

€ 24

TORTELLI

Potatoes and lettuce, langoustines, garlic, chili oil

€ 26

PASSATELLO

Baby octopus stew, cuttlefish ink, capers,
corn cream, sea herbs

€ 25

SEAFOOD DISHES

TRIGLIA (RED MULLET)

Parmigiana-style, basil and pistachio
€ 24

SAN PIETRO (JOHN DORY)

Gewurztraminer beurre blanc,
hen of the woods mushrooms, summer truffle
€ 28

RICCIOLA (AMBERJACK)

From the Adriatic Sea, hazelnut and coffee crust,
oyster sauce, baby fennel
€ 26

SALMONE ORA KING (KING SALMON)

With its caviar, lime cucumbers,
avocado cream, balsamic herbs
€ 26

ASTICE (LOBSTER)

Fried, sweet and sour fresh fruit,
horseradish, vanilla, licorice
€ 35

FRITTO (FRIED SEAFOOD)

Mediterranean prawns, calamari, crispy vegetable chips
€ 22

B.B.Q. DI PESCE (SEAFOOD BARBECUE)

Our open-grilled selection of the day's best catch,
seasonal baby vegetables
€ 35

SPIEDINI (SKEWERS)

Mediterranean prawns, baby cuttlefish,
parsley breadcrumbs and mixed greens
€ 22

OUR PASTRY DELIGHTS

SPHERA AL LEMON CURD

Crushed strawberries and rosemary
€ 12

FIOR DI LATTE

With melted chocolate, sour cherries,
toasted hazelnuts, berries
€ 10

CREMA CATALANA

Tarragon, raspberry, crispy meringue
€ 10

COCCOLA (TREAT)

Dark chocolate 64%, passion fruit, salted caramel
€ 12

FICHI (FIGS)

Star anise, Noto almond gelato,
balsamic syrup, chocolate wafer
€ 12

SORBET

Pink grapefruit, syrup-soaked grapefruit,
gin foam, lime
€ 10

TUTTA FRUTTA

Selection of exotic and seasonal fruits
€ 10

Cover charge € 5,00

Information on substances and allergens is provided by the service staff.
Customers are informed that some products may be frozen in the absence of fresh ones.

THE VEGETARIAN OPTIONS

Summer freshness, black tomato, fruit mignon,
mixed greens, oily seeds
€ 15

Egg paccheri, eggplant, cherry tomatoes, burrata cheese
€ 16

Squacquerone flan, tomato cream,
crispy basil
€ 15

THE VEGAN OPTIONS

Pea velouté, baby spinach, sunflower seeds,
sprouts, ginger
€ 15

Gragnano paccheri, cherry tomatoes, eggplant,
basil chlorophyll
€ 16

Mixed vegetables, cooked and raw, avocado dressing
€ 16

THE MEAT OPTIONS

Fassona beef carpaccio, mixed greens, sprouts,
and berries
€ 20

Passatello pasta, white meat sauce, pea cream
€ 20

Angus fillet, baby vegetables,
reduced Sangiovese and blueberry sauce
€ 35