



menu
spring 2024



Due to the new European legislation “regulation of European Union 1169/2011”, we are attaching below here for you the “leaflet of allergens”. It is in fact mandatory to inform customers that the dishes we prepare might contain one or more of the products listed below. Our waiting staff will be at your disposition for every doubt or information you might ask.

Consider that celery, allergenic n°9 and shellfish, allergenic n °2 are present in many of our preparations, as we use a broth made by infusion of celery, carrot, onion and shellfish in boiling water. Don't hesitate and ask to our staff, if it is possible, to remove any allergenic from your dish, still knowing that all ingredients are employed in the same kitchen, therefore crossed contaminations are possible.

We would also like to inform our guests that the preparation of every dish grants our highest attention for the ingredients not to be mixed

SUBSTANCES OR PRODUCTS WHICH CAN CAUSE ALLERGIES OR INTOLERANCES

1. Cereals containing gluten, that are: wheat, rye, barley, oats, spelt and kamut or their hybrid stocks and derived products.
2. Shellfish and products of shellfish derivation.
3. Eggs and products of egg derivation
4. Fish and product of fish derivation
5. Peanuts and products of peanut derivation
6. Soya and products of soya derivation
7. Milk and products of milk derivation (lactose included)
8. Nuts
9. Celery and products of celery derivation.
10. Mustard and products of mustard derivation.
11. Sesame seeds and products derived from sesame seeds.
12. Sulfur dioxide and sulfite
13. Lupins and products of lupin derivation
14. Mollusk and products of mollusk derivation

Whether fresh products are missing, we use frozen substitutes of the highest quality.

COVER CHARGE € 6



TASTING MENU

The menu is served exclusively if all the table companion chooses it, and, for service reasons, at 21.00 the latest (13.00 for lunch).

" OUR CLASSICS "

Sea Aquarium
or
Marecotto

Golden Shrimps 2024 edition

Blue crab and morel filled ravioli with asparagus foam

Dry-aged grilled coraker with white asparagus, parsley,
anchovy mayonnaise, black garlic pistachio sauce

Tiramisù

€ 70 per person including cover charge, excluding beverage.



TASTING MENU

The menu is served exclusively if all the table companion chooses it,
and, for service reasons, at 21.00 the latest (13.00 for lunch).

We kindly ask you to book this menu in advance in case of a reservation for more than 4 people.

" MEDI(TERRA)NEO "

Raw Adriatic squillas with its demi-glace, lard and sunomono dandelion

Adriatic blue crab salad with leek and wild garlic sauce,
pickled asparagus, walnuts and herring caviar

Alien pescatora risotto:
fish stock risotto with almonds, blue crab and Scigno di Venere

Cappelletti filled with fish financier, cheese crusts broth and celery oil

Dry-aged Lotregano mullet with mushroom brown stock, pomelo and agretti

"Cuttlefish, artichoke, Jerusalem artichoke"
Jerusalem artichoke foam and crumble, vanilla artichoke icecream,
raw cuttlefish and confit kumquat

€ 90 per person, including cover charge and excluding beverage.



OYSTERS

Speciale "Hamel et Fils" cal. 2 Normandie, France
€ 7

Speciale "Gillardeau" cal. 2 Marennes Oleròn, France
€ 9

Speciale "Louet Feisser" cal. 2 Carlingford, Ireland
€ 8

SHELLFISH

Porcupine Langoustines
€ 3

Mazara del Vallo (Sicily) Red Shrimps
€ 2

Mediterranean Mazzancolla (king prawn)
€ 2

CARPACCI

Biologic Smoked Salmon
€ 14

Adriatic Sea Ikejime red Tuna
€ 18

Adriatic Sea Ikejime Kingfish
€ 18

Red Tuna Prosciutto (40 gr)
€ 15



RAW STARTERS

Sea Aquarium
(raw fish selection, excluding oysters)
€ 30

Raw Adriatic squillas with its demi-glace, lard and sunomono dandelion
€ 24

COOKED STARTERS

Marecotto
(selection of cooked fish)
€ 20

Golden Shrimps 2024 edition
€ 16

Adriatic blue crab salad with leek and wild garlic sauce,
pickled asparagus, walnuts and herring caviar
€ 22

FIRST COURSES

Alien pescatora risotto:

fish stock risotto with almonds, blue crab and Scigno di Venere
(min. 2 people)

€ 20

Gragnano spaghetti with mussels, onion, pinenuts and smoked paprika

€ 18

Cappelletti filled with fish financier, cheese crusts broth and celery oil

€ 18

Blue crab and morel filled ravioli with asparagus foam

€ 16

SECOND COURSES

Lobster cooked with butter, braised artichoke

€ 35

Dry-aged Lotregano mullet with mushroom brown stock, pomelo and agretti

€ 30

Dry-aged grilled coraker with white asparagus, parsley,
anchovy mayonnaise, black garlic pistachio sauce

€ 25

Dry-aged fish of the day

Fish types and prices vary according to availability.

NOT ONLY FISH

STARTERS

Prosciutto di Parma D.O.P. 30 months
with pickled vegetables and bread croutons

€ 14

Mushroom pot pie with morlacco fondue

€ 10

FIRST COURSES

Homemade tagliolini with pheasant ragout

€ 14

Burrata filled ravioli with asparagus foam and smoked ricotta

€ 14

SECOND COURSES

Rib-eye or sliced beef (Scottona Veneta)

€ 6 / hg.

DESSERTS

Tiramisù
("get me up")

€ 6

 We suggest a glass of: Torcolato D.O.C. 2021 € 8

Beignet filled with almond chantilly, coconut,
strawberries and salted caramel

€ 8

 We suggest a glass of: Vin Santo di Gambellara D.O.C. 2015 € 8


Hazelnut foam with chocolate sorbet, cherries and crunchy cocoa puff

€ 8

 We suggest a glass of: Recioto della Valpolicella D.O.C.G. € 8

"Cuttlefish, artichoke, Jerusalem artichoke"
Jerusalem artichoke foam and crumble, vanilla artichoke icecream,
raw cuttlefish and confit kumquat

€ 15

 We suggest a glass of: Verduzzo friulano D.O.C. 2021 € 7

ICE CREAMS AND SORBETS

Passion fruit sorbet € 4

Apple and cinnamon sorbet € 4

Pistacchio di Bronte ice cream € 6

Cream and vanilla ice cream with confit strawberries € 6