

STARTERS

Vegetable Fries⁽¹⁾

€ 12

Prosciutto and Buffalo Mozzarella⁽⁸⁾

€ 13

Consolini Bao Buns^(1,7,8)

€ 15

Assorted Seafood Starters 5 dishes (for a minimum of 2 people)^(1,2,4,5,6,10)

€ 20 p.p.

Roasted octopus on truffled potato mousse⁽⁵⁾

€ 18

Sauté of mussels and clams⁽⁵⁾

€ 16

Seafood Salad⁽⁵⁾

€ 16

Chickpea puree with cod⁽⁴⁾

€ 16

Fried Octopus^(1,5,6)

€ 18

Octopus with Tomato and Olives⁽⁵⁾

€ 18

“Tegamaccio” (recommended for 2 people)^(2,5)
(sauté of mussels, clams, prawns, shrimp and squid)

€ 30

OUR RAW DISHES

Gillardeau Oysters⁽⁵⁾
€ 5 p.p.

Raw Scampi⁽²⁾
€ 9 x 100 g

Raw Red Prawns⁽²⁾
€ 9 x 100 g

Sea Bass Carpaccio with Orange sauce⁽⁴⁾
€ 20

Scampi Tartare with Pomegranate and Pine Nuts⁽²⁾
€ 20

Red Prawn Tartare with Berries⁽²⁾
€ 20

Tartare of the fish catch of the day⁽⁴⁾
€ 16

Large Raw Seafood Platter⁽⁵⁾
(4 Oysters, 2 Scampi, 2 Red Prawns and Carpaccio of the day)
€ 35

*Our raw products have been subjected to blast chilling as required by REG 853/04
Dear Customer, if you have any food allergies and/or intolerances, please ask for
information so that we can advise you in the best possible way.*

FIRST COURSES

"Verrigni" Smoked Spaghetti with Ricotta, Saffron and Crispy Pork Cheek^(1,8)
€ 16

Bucatini Amatriciana⁽¹⁾
or Spaghetti Carbonara^(1,3)
or Spaghetti Cacio Pepe^(1,3,8)
€ 13

Cordicelle or Risotto with the Scent of the Sea^(1,2,5)
€ 16

Spaghetti alla Vongole (with clams)^(1,5)
€ 16

Paccheri Sea Bass, Prawns and Lemon^(1,2,4)
€ 16

Risotto with Scampi Cream^(2,5,8)
€ 16

"Verrigni" Smoked Spaghetti with Red Prawns and Pachino Tomatoes^(1,2)
€ 22

"Verrigni Trafila Oro" Calamarata (mixed seafood in tomato sauce)^(1,5)
€ 18

Tagliolini with Lobster^(2,3)
€ 35

SECOND COURSES

Seafood

Sea Bass in salt or baked with potatoes⁽⁴⁾
€ 7,5 x 100 g

Sole in a “Mugnaia” Style or in “Cacciatora” style^(4,8)
€ 8 x 100 g

Catch of the day with a light tomato sauce⁽⁴⁾
€ 8 x 100 g

Fried Squid and Prawns^(1,2,5,6)
€ 20

Catalan-style or Grilled King Prawns^(2,10)
€ 11 x 100 g

Catalan-style or Grilled or Salted Scampi^(2,10)
€ 12 x 100 g

Amberjack Steak in Citrus Sauce^(4,8)
€ 25

Lobster in a Catalana style^(2,5)
€ 11 x 100 g

Meat

Grilled Beef Tenderloin or Beef fillet in a 4 pepper sauce^(8,10)
€ 23

Strips of fillet with Artichokes⁽⁵⁾
€ 22

Lamb Chops with Artichokes
€ 27

Short Ribs
(slow-cooked for 24 hours at low temperatures)
Pork Belly Mustard Apple and Cinnamon
€ 25

Pork Belly Mustard, Apple and Cinnamon⁽¹¹⁾
€ 23

Thai Cockerel with Citrus Fruit
€ 20

Consolini Bao Buns large size^(1,7,8)
€ 18

DESSERTS

*Chocolate Cake with Wild Berries and Vanilla Ice Cream*_(3,8,9)
€ 9

*Tiramisù*_(1,3,8)
€ 7

Assorted Fruttini Ice Cream₍₈₎
€ 10

*Creme Brulé with Vanilla or Pistachio*_(8,9)
€ 7

*Cheese Cake with Strawberries and Wild Berries*_(1,8)
€ 9

*Tozzetti with Passito di Pantelleria Ben Rye Donna Fugata*_(1,3,9)
€ 8

*Strawberries, with ice cream*_(3,6,8)
€ 8/10

Pineapple, with maraschino
€ 7/10

*Wild Berries, with ice cream*_(3,6,8)
€ 10/12