

STARTERS

Bao Buns Consolini (1,8,7)

Steamed Gourmet Sandwiches

€ 15

Vegetable Fritters(1)

€ 13

Ham and Buffalo (8)

€ 13

Our Tradition

Fantasy of Seafood Appetizers 5 courses (minimum for 2 people)

Seafood Salad (5,10)

Salmon Meatballs with Cream of Prawns (2,4,8)

Pureed Chickpeas with Salt Cod (1,4,9)

Fried Moscardini (1,5,9)

Sicilian Style Swordfish Bites (4)

€ 20 per person

Roasted Octopus on Creamed Peas and Burrata Mousse (5,8)

€ 18

Soutè of Mussels and Clams and Cannolicchi (5)

€20

Tegamaccio (recommended for 2 people) (5;2)

(soutè of mussels, clams, scampetti, calamari, shrimp)

€ 35

Our Crudes

Ostriche Poema (5)

€ 5.00 cd

Raw Scampi (2)

11.00 x 100g

Raw Red Prawns (2)

11.00 x 100g

Carpaccio of Sea Bass with smoked apple and currants (4)

€ 20

Tartare of Prawns pomegranate and pine nuts (2)

€ 20

Red Prawn Tartare with Strawberries (2)

€ 20

Tartare of Sea Bass Caviar and Lime (4)

€ 35

Raw Grand Plateau (2,4,5)

(4 Oysters, 2 Shrimps, 2 Red Prawns and Carpaccio of the day)

€ 38

*Our raw food have been subjected to slaughter 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*

FIRST DISHES

Smoked Spaghetti "Verrigni" Ricotta, Saffron and Crispy Guanciale (1,8)
€ 16

Amatriciana or Carbonara or Cacio Pepe (1) (1;3)(1,3,8)
€ 13

Cordicelle or Sea Scent Risotto (1,5,2)
€ 16

Spaghetti with Clams (1,5)
€ 16

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

Scampi Cream Risotto (2,5,8)
€ 16

Spaghetti Fumè "Verrigni" Red Prawns and Pachino Cherry Tomatoes (1;2,)
€ 22

Fusilli with Eggplant Cream and Swordfish (1,4)
€ 16

Gnocchi Clams and Bottarga (1,3,5)
€ 18

Tagliolini with Lobster (2,3)
€ 35

Fettuccine Red Prawns and Galletti (1,2,3)
€ 22

MAIN DISHES

Sea Bass in Salt or Baked with Potatoes Soutè Pachino and Olives (4)

€ 8.00 l'etto

Sole "alla Mugnaia" or "alla Cacciatora" (1,8,4)

€ 8.00 l'etto

Redfish or Gallinella al Guazzetto (4)

€ 8.00 l'etto

Turbot Fillet with Carrot Puree and Vanilla (4,8)

€ 25

Fried Calamari and Shrimp (1,2,5,6)

€ 20.00

Catalan or Grilled Prawns (2,10)

€ 12.00 l'etto

Catalan or Grilled or Salt Scampi (2,10)

€ 12.00 l'etto

Slice of Amberjack in Citrus Sauce (4,8)

€ 25.00

Black Cod (7)

€ 28

Lobster Catalan Style(2)

11.00 l'etto

Beef Fillet with 4 Peppers (8,10)

€ 23.00

Strips of Filet with Porcini Mushrooms

€ 25.00

Fillet of Veal with Peppers and Brown Bottom (10)

€ 25.00

Honey Lacquered Tomahawk with Sautéed Garden Vegetables

€8.00 l'etto

Pork Belly Mustard Apple and Cinnamon (11)

€ 23.00

Chanterelle in Miso Sauce (7)

€ 20.00

Rack of Lamb with Mushroom Composition and Lamb Bottom (10)

€ 28

Smoked Sakura Yoza Rib Eye with New Potatoes (300 g)

€ 28

Roasted Porcini (circa 250 g)

€ 20

DESSERT

Chocolate Cake with Berries and Vanilla Ice Cream (8,3,9)

€ 9.00

Tiramisù (1,8,3)

€ 7.00

Assorted Ice Cream Fruits (8)

€ 10.00

Vanilla or pistachio Creme Broulê (8;9)

€ 7.00

Ricotta and Orange Chocolate Sphere (1,8)

€ 9.00

Berry Cheese Cake (1,8)

€ 9.00

Tozzetti with Passito di Pantelleria Ben Rye Donna Fugata (1,3;9)

€ 8.00

Natural Strawberries or with Ice Cream (1,8)

€ 8.00 / 10.00

Natural or maraschino pineapple

7.00 / 10.00

Berries natural or with Ice Cream

€ 10.00 / 12.00

Allergeni

Dear customers, if you have any food allergies and/or intolerances please ask for information so that we can advise you in the best way

List of allergens given in Annex II of EC Regulation 1169/11

Allergens have been indicated next to each dish with numerical symbols to which correspond to the allergenic substances listed in the following table

1 cereals containing gluten (wheat, rye, barley, oats, spelt, khorasan wheat and their hybridized strains) and derived products except:

- (a) wheat-based glucose syrups, including dextrose
- (b) wheat-based maltodextrins
- (c) Barley-based glucose syrups
- d) Grains used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin

2 Crustaceans and products derived therefrom

3 Eggs and products thereof

4 Fish and products except:

- a) Fish gelatin used as a carrier for vitamin and carotenoid preparations
- b) Gelatin or isinglass used as a clarifying agent in beer and wine

5 Shellfish and shellfish products

6 Peanuts and peanut products

7 Soybeans and soybean products

- a) Refined soybean oil and fats
- b) Natural mixed tocopherols (E306), natural D alpha tocopherol, natural D alpha tocopherol acetate, natural D alpha tocopherol succinate natural soy-based
- c) Plant oils derived from soybean-based phytosterols and phytosterol esters
- d) Plant stanol ester produced from soybean-based plant oil sterols

8 Milk and milk products (including lactose) except:

- a) Whey used in the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin
- b) Lactool

9 Nuts i.e. almonds, hazelnuts, walnuts, cashew nuts, pecans, brazil nuts, pistachios, except for nuts used in the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin

10 Celery and derived products

11 Mustard and products thereof

12 Sesame seeds and products thereof

13 Lupin and products thereof

14 Sulfur dioxide and sulfites in concentrations exceeding 10mg/kg or 10mg / L expressed as SO₂, such to be calculated for products as proposed ready-to-eat or reconstituted in accordance with the manufacturers' instructions

