



## Starters

<b>Bao Buns Consolini</b> <small>(1,8,7)</small>	<b>15,00€</b>
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Steamed Gourmet Sandwiches	
<b>Vegetable Fritters</b> <small>(1, 6)</small>	<b>12,00€</b>
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<b>Ham and Buffalo mozzarella</b> <small>(8)</small>	<b>13,00€</b>

## Our Tradition

<b>Fantasy of Seafood Appetizers 5 courses</b> <small>(minimum for 2 people)</small>	<b>20,00€ p. p.</b>
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Seafood Salad <small>(5,10)</small>	
Salmon Meatballs with Cream of Prawns <small>(2,4,8)</small>	
Pureed Chickpeas with Salt Cod <small>(1,5,9)</small>	
Fried Moscardini <small>(1,5,9)</small>	
Sicilian Style Swordfish Bites <small>(4)</small>	
<b>Roasted Octopus with Mashed Beans and Chestnuts</b> <small>(5)</small>	<b>18,00€</b>
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<b>Soutè of Mussels and Clams and Cannolicchi</b> <small>(5)</small>	<b>20,00€</b>
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<b>Tegamaccio</b> <small>(2, 5)</small> <b>( recommended for 2 people)</b>	<b>35,00€</b>
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soutè of mussels, clams, scampetti, calamari, shrimp	
<b>Tuna Ham with White Melon and Long Pepper</b> <small>(4)</small>	<b>22,00€</b>



## Our Crudes

Oysters Poema <sup>(5)</sup>	5,00€ cad
Raw Scampi <sup>(2)</sup>	11,00€ x 100g
Raw Red Prawns <sup>(2)</sup>	11,00€ x 100g
Carpaccio of Sea Bass with smoked apple and currants <sup>(4)</sup>	20,00€
Scampi Tartare Strawberries and Champagne <sup>(2)</sup>	20,00€
Red Prawn Tartare with Blueberries <sup>(2)</sup>	20,00€
Tartare of Sea Bass Caviar and Lime <sup>(4)</sup>	35,00€
Raw Grand Plateau <sup>(2,4,5)</sup>	38,00€

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

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 <small>(1,8)</small>	16,00€
Amatriciana <small>(1,8)</small> Carbonara <small>(1,3,8)</small> or Cacio and Pepper <small>(1,8)</small>	13,00€
Cordicelle or Sea Scent Risotto <small>(1,2,5)</small>	16,00€
Spaghetti with Clams <small>(1,5)</small>	16,00€
Paccheri Sea Bass Shrimps and Lemon <small>(1,2,4)</small>	16,00€
Scampi Cream Risotto <small>(2,5,8)</small>	16,00€
Spaghetti Fumè "Verrigni" Red Prawns and Pachino Cherry Tomatoes <small>(1,2)</small>	22,00€
Gnocchi Clams and Bottarga <small>(1,3,4,5)</small>	18,00€
Tagliolini with Lobster <small>(1,2,3)</small>	35,00€
Fettuccine Red Prawns and artichokes <small>(1,2,3)</small>	22,00€



## Main Dishes

### Fish

Sea Bass in Salt or Baked with Potatoes Soutè Pachino and Olives <sup>(4)</sup>	8,00€ x 100g
Tracina alla Mugnaia with Caviar <sup>(1, 4, 8)</sup>	8,00€ x 100g
Redfish or Gallinella al Guazzetto <sup>4)</sup>	8,00€ x 100g
Turbot Fillet with Carrot Puree and Vanilla <sup>(4,8)</sup>	25,00€
Fried Calamari and Shrimp <sup>(1,2,5,6)</sup>	20,00€
Black Cod <sup>(7)</sup>	28,00€
Catalan or Grilled Prawns <sup>(2,10)</sup>	12,00€ x 100g
Catalan or Grilled or Salt Scampi <sup>(2,10)</sup>	12,00€ x 100g
Slice of Amberjack in Citrus Sauce <sup>(4,8)</sup>	25,00€
Lobster Catalan Autumn Style <sup>(2, 10)</sup>	11,00€ x 100g



## Main Dishes

### Meat

Larded Beef Fillet with Onion Fondue	25,00€
Filet Slices with Artichokes	25,00€
Foie Gras Duck Breast and Raspberry Sauce <sup>(10)</sup>	28,00€
Honey Lacquered Tomahawk with Sautéed Garden Vegetables	8,00€ x 100g
Pork Belly Mustard Apple and Cinnamon <sup>(10, 11)</sup>	23,00€
Chanterelle in Miso Sauce <sup>(7)</sup>	20,00€
Smoked Sakura Yoza Rib Eye with New Potatoes 300g	28,00€
Lamb Loin with Coconut and Peanuts <sup>(6, 7, 9, 10)</sup>	28,00€



## Dessert

Chocolate Cake with Berries and Vanilla Ice Cream <sup>(3, 8, 9)</sup>	9,00€
Tiramisù <sup>(1, 3, 8)</sup>	7,00€
Assorted Ice Cream Fruits <sup>(8)</sup>	10,00€
Vanilla Creme Broulè <sup>(8)</sup> or pistachio <sup>(8, 9)</sup>	7,00€
Strawberry and Berries Cheese Cake <sup>(1,8)</sup>	9,00€
Ricotta and Orange Chocolate Sphere <sup>(1,8)</sup>	9,00€
Tozzetti with Passito di Pantelleria Ben Rye Donna Fugata <sup>(1,3,9)</sup>	8,00€
Natural Strawberries or with Ice Cream <sup>(1, 3, 8)</sup>	8,00€/10,00€
Natural or maraschino pineapple	7,00€/10,00€
Berries natural or with Ice Cream <sup>(1, 3, 8)</sup>	10,00€/12,00€

# Allergens

Dear customers, if you have any food allergies and/or intolerances please ask for information so that we can advise you in the best possible 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 spirits, 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 SO<sub>2</sub>, such to be calculated for products as proposed ready-to-eat or reconstituted in accordance with the manufacturers' instructions**