



Appetizers

Bao Buns Consolini <small>(1,8,7)</small>	15,00€
Steamed Gourmet Sandwiches	
Crispy Fried Vegetables <small>(1,6)</small>	13,00€
Ham and Buffalo mozzarella <small>(8)</small>	13,00€

Our Tradition

Fantasy of Seafood Appetizers 5 courses (minimum for 2 people)	20,00€ p. p.
Seafood Soup <small>(2,5)</small>	
Salmon Meatballs with Cream of Pistachio <small>(1,4,8,9)</small>	
Chickpea Pure with Cod fish <small>(1,4)</small>	
Fried baby Octopus <small>(1,5,6)</small>	
"Beccafico" Anchovies Croquettes <small>(1,4,6,9)</small>	
Roasted Octopus on Smoked Potato Cream and Spring Onion <small>(5,8)</small>	18,00€
Soutè of Mussels and Clams and Cannolicchi <small>(5)</small>	20,00€
Tegamaccio <small>(2,5)</small> (for 2 people)	35,00€
Soutè of Mussels, Clams, Prawns, Shrimp and Squid	



Raw Seafood Specialties

Oysters Poema ⁽⁵⁾	5,00€ cad
Scampi ⁽²⁾	11,00€ x 100g
Red Prawns ⁽²⁾	11,00€ x 100g
Carpaccio of Sea Bass with Pear gel & Passion Fruit ⁽⁴⁾	20,00€
Scampi Tartare with Strawberries and Champagne ^(2,14)	20,00€
Red Prawn Tartare with Blueberries ⁽²⁾	20,00€
Scampi with cucumber, green apple and caviar ⁽²⁾	35,00€
Large Raw Seafood Platter ^(2,4,5)	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 courses

Pasta e Rice

Verrigni" Smoked Spaghetti with Ricotta, Saffron and Crispy Guanciale ^(1,8)	16,00€
Spaghetti Amatriciana ^(1,8) or Carbonara ^(1,3, 8) or Cacio e Pepe ^(1, 8)	13,00€
“Cordicelle” or Risotto with Profumo di Mare ^(1, 2, 5)	16,00€
Paccheri with Sea Bass, Prawns and Lemon ^(1, 2, 4)	16,00€
Risotto with Scampi Cream ^(2,8)	16,00€
“Verrigni” Smoked Spaghetti with baby Octopus sauce ^(1,5)	18,00€
Cuttlefish Ink Risotto with Lime Scented Cuttlefish Julienne ^(5,8)	18,00€
Gnocchi with Lobster ^(1, 2, 3)	35,00€
Strozzapreti Gurnard and Clams ^(1,4,5)	20,00€



Main courses

Fish

Baked Sea Bass or with Sauté Pachino Potatoes and Olives ⁽⁴⁾	8,00€ x 100g
Redfish or Gallinella al Guazzetto ⁴⁾	8,00€ x 100g
Turbot Fillet with Carrot Puree and Vanilla ^(4,8)	25,00€
Fried Calamari and Prawns ^(1,2,5,6)	20,00€
Black Cod ^(4,7)	28,00€
Catalan-style with citrus or Grilled King Prawns ^(2,10)	12,00€ x 100g
Catalan-style with citrus or Grilled or Salted Scampi ^(2,10)	12,00€ x 100g
Slice of Amberjack in Cuttlefish Ink with Garlic Sauce ^(1,4,8)	25,00€
Lobster with “nduj”a and almonds ^(1,2,8,9)	11,00€ x 100g



Main courses

Meat

Larded Beef Fillet with Onion Base <small>(10)</small>	25,00€
Filet Slices with Artichokes	25,00€
Venison Fillet with Blueberry Sauce	35,00€
Pluma of Iberian Pork with Spicy Salt	28,00€
Rack of Lamb with Herbs and brown sauce <small>(1,6)</small>	23,00€
Smoked Sakura Yoza Rib Eye with New Potatoes 300g	28,00€
Duck Breast Foie Gras and Raspberry Sauce	28,00€



Dessert

Chocolate Cake with Wild Berries and Vanilla Ice Cream <small>(3, 8, 9)</small>	9,00€
Tiramisù <small>(1, 3, 8)</small>	7,00€
Assorted Ice Cream Fruits <small>(8)</small>	10,00€
Vanilla Creme Broulè <small>(8)</small> or pistachio <small>(8, 9)</small>	7,00€
Ricotta and Orange Chocolate Sphere <small>(1,8)</small>	9,00€
Cheese Cake with Strawberries and Wild Berries <small>(1,8)</small>	9,00€
Tozzetti with Passito di Pantelleria Ben Rye Donna Fugata <small>(1, 3, 9)</small>	8,00€
Strawberries, with or without ice cream <small>(1,8)</small>	8,00€/10,00€
Pineapple, with or without maraschino	7,00€/10,00€
Bluberries, with or without ice cream <small>(1,8)</small>	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 SO₂, such to be calculated for products as proposed ready-to-eat or reconstituted in accordance with the manufacturers' instructions