



Appetizers

Bao Buns Consolini <small>(1,8,7)</small>	15,00€
Steamed Gourmet Sandwiches	
Chicken Chunks in Thai Sauce	15,00€
Spicy Braised Beef Fillet Tataki	18,00€
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>	
Tuna Tataki with Sweet and Sour Spring Onions	
Calvados-Lacquered Octopus Skewer with Leek Mousse <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€
Souté of Mussels, Clams, Prawns, Shrimp and Squid	



Raw Seafood Specialties

Oysters Poema ⁽⁵⁾	5,00€ cad
Scampi ⁽²⁾	11,00€ x once
Red Prawns ⁽²⁾	11,00€ x once
Carpaccio of Sea Bass with Mohito Gel ⁽⁴⁾	20,00€
Scampi Tartare with Amarena Cherry Gel ^(2,14)	20,00€
Red Prawn Tartare with Pina Colada Gel ⁽²⁾	20,00€
Scampi with cucumber, Strawberry 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 <small>(1,8)</small>	16,00€
Spaghetti Amatriciana <small>(1,8)</small> or Carbonara <small>(1,3, 8)</small> or Cacio e Pepe <small>(1, 8)</small>	13,00€
“Cordicelle” or Risotto with Profumo di Mare <small>(1, 2, 5)</small>	16,00€
Paccheri with Sea Bass, Prawns and Lemon <small>(1, 2, 4)</small>	16,00€
Risotto with Scampi Cream <small>(2,8)</small>	16,00€
Spaghettone "Verrigni" with prawns, mint and crispy Paprika bread <small>(1,2,9)</small>	22,00€
Cuttlefish Ink Risotto with Lime Scented Cuttlefish Julienne <small>(5,8)</small>	18,00€
Strozzapreti with Lobster <small>(1, 2)</small>	37,00€
Strozzapreti Gurnard and Clams <small>(1,4,5)</small>	20,00€
Lemon and Coffee Risotto with Sea Bass Tartare <small>(4)</small>	22,00€



Main courses

Fish

Sea Bass in Salt or Baked with Soutè, Pachino, Potatoes and Olives ⁽⁴⁾	8,00€ x ounce
Redfish or Gallinella or Mullet al Guazzetto ⁴⁾	8,00€ x ounce
Turbot Fillet with Carrot Puree and Vanilla ^(4,8)	25,00€
Fried Calamari and Prawns ^(1,2,5,6)	20,00€
Catalan-style with citrus or Grilled King Prawns ^(2,10)	12,00€ x once
Catalan-style with citrus or Grilled or Salted Scampi ^(2,10)	12,00€ x once
Larded Monkfish with Cacciatora Sauce ⁽⁴⁾	25,00€ x 100g
Black Cod ^(4,7)	28,00€
Slice of Amberjack in Cuttlefish Ink with Garlic Sauce ^(1,4,5,8)	25,00€



Main courses

Meat

Larded Beef Fillet with Onion Base <small>(10)</small>	25,00€
Grana Cheese and Balsamic Vinegar Beef Strips <small>(8)</small>	25,00€
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 baked potatoes 300g	28,00€
Duck Breast Foies Gras and Raspberry sauce <small>(10)</small>	28,00€
Grilled Orange-Lacquered Picagna <small>(10)</small>	38,00€



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€
Blubberies, 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