



Appetizers

Bao Buns Consolini <small>(1,8,7,10,4)</small>	15,00€
Steamed Gourmet Sandwiches	
Pork Skewer with Sweet and Sour Sauce <small>(7,12)</small>	16,00€
Crispy Beef Carpaccio with Tuna Sauce <small>(3,4)</small>	20,00€
Prosciutto and Buffalo Mozzarella <small>(8)</small>	15,00€
Vaccinara Tail Gyoza with Cocoa <small>(1,11)</small>	15,00€

Sea Fantasy

Fantasy of Seafood Appetizers 5 courses (minimum for 2 people)	23,00€ p. p.
Tuna Tataki with Sweet and Sour Spring Onions <small>(4)</small>	
Tacos with Umbrine <small>(1,4,7,9,12)</small>	
Chickpea Puree with Cod Fish <small>(1,4)</small>	
Spicy Octopus and Mussels <small>(4,5)</small>	
Anchovies Croquettes with Garlic Sweet and Sour Sauce <small>(1,4,6,9)</small>	
Roasted Octopus with Pumpkin <small>(5)</small>	18,00€
Fried baby Octopus	16,00€
Sauté of Mussels with Clams and Grooved Razor Shell <small>(5)</small>	22,00€
Tegamaccio <small>(2,5)</small> (for 2 people)	45,00€
Sauté of Mussels, Clams, Prawns, Shrimp and Squid	



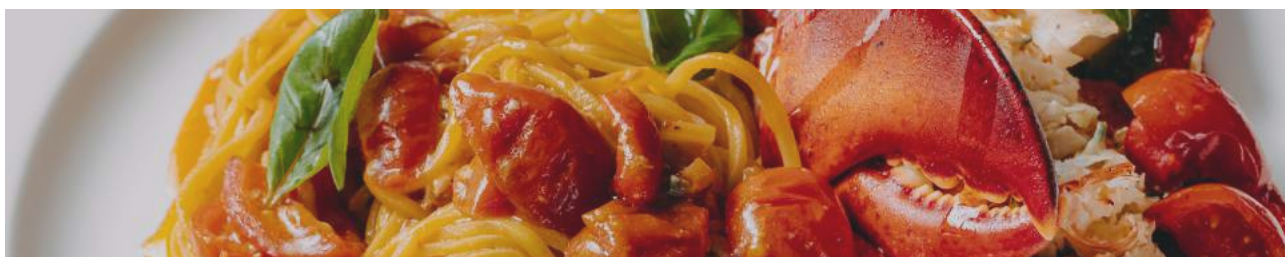
Raw Seafood Specialties

Oysters Poema ⁽⁵⁾	6,00€ cad
Scampi ⁽²⁾	11,00€ x once
Red Prawns ⁽²⁾	11,00€ x once
Carpaccio of Sea Bass with Mojito Gel ⁽⁴⁾	20,00€
Scampi Tartare with Lychee Gel ⁽²⁾	25,00€
Salmon Carpaccio with Apple Gel, Celery and Walnuts ^(4,9,10)	20,00€
Sea Bass Tartare with Pineapple and Mint ⁽⁴⁾	20,00€
Red Prawn Carpaccio with Passion Fruit Gel ⁽²⁾	22,00€
Amberjack Carpaccio with Yuzu ^(4,7)	20,00€
Scallop Carpaccio with Lemon Gel ⁽⁵⁾	20,00€
Chilled Seafood Platter ^(2,4,5)	40,00€

4 Oysters, 2 Shrimps, 2 Red Prawns

Our raw food has 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



First courses

Pasta and Rice

Verrigni Smoked Spaghetti with Ricotta, Saffron and Crispy Pork Cheek	(1,8)	16,00€
Spaghetti Amatriciana (1,8) or Carbonara (1,3, 8)		13,00€
Duck Ravioli (1,3,10)		25,00€
“Cordicelle” Sea Fantasy (1, 5)		18,00€
Strozzapreti with Amberjack, Cherry Tomatoes, Olives and Basil (1, 4)		18,00€
Risotto with Scampi Cream (2,5,8)		16,00€
Paccheri with Sea Bass, Prawns and Lemon (1,4)		16,00€
Risotto with Cardamom, Prawns and Lime (2)		22,00€
Verrigni Smoked Spaghetti with Red Prawn and Pachino (1, 2)		25,00€
Strozzapreti with Lobster (1, 2)		37,00€
Spaghetti, Clams and Bottarga (1,4,5)		22,00€



Main courses

Fish

Flambé Salt Bass ⁽⁴⁾	8,00€ x ounce
Baked Catch of the Day with Potatoes, Pachino, Tomatoes and Taggiasche Olives Or Potatoes and Artichokes ⁽⁴⁾	8,00€ x ounce
(John dory, Snapper, Bream, Turbot, Sole)	
Fried Squid and Prawns ^(1,2,5,6)	20,00€
Catalan or Barbecued King Prawns ^(2,10)	12,00€ x once
Catalan or Barbecued or Salt Shrimps ^(2,10)	12,00€ x once
Black Cod ^(4,7)	30,00€
Larded Monkfish with Cacciatora Sauce ^(4,10)	25,00€



Main courses

Meat

Beef Fillet "Yakiniku Consolini" <small>(1,4,7)</small>	30,00€
Filet Stracetti with Cardoncelli Mushrooms <small>(8)</small>	30,00€
Smoked Sakura Yoza Rib with Baked Potatoes <small>(350/400g) (10)</small>	32,00€
Pork Short Ribs <small>(400/500g) (1,7,11)</small>	25,00€



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 sweet wine Passito di Pantelleria-Ben Rye by 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 more information, so that we may 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 corresponding 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

5. Shellfish and shellfish products

6. Peanuts and peanut products

7. Soybeans and soybean products

- a. Refined soybean oils 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