

## OUR SEAFOOD RAW CUTS

### CRUDO TRE NODI

One oyster per person, two scampi\* per person, two red prawns\* from Mazara per person, one red tuna tartare (blast chilled on site) and white fish carpaccio (blast chilled on site).

(Crustaceans, nuts, sulphites, celery).

**€65.00 (for two persons)**

### TARTARE OF:

red tuna (blast chilled on site), confit datterini tomatoes, black olive ash and parsley chlorophyll.

(Fish)

**€16.00**

white fish (blast chilled on site), lime zest, passion fruit and mango dressing

(Fish).

**€14.00**

### OSTRICHE:

Divine

(molluscs)

**6,00 € al pz.**

Gillardeau

(molluscs)

**8,00 € al pz.**

### SCAMPI\*

(crustaceans)

**8,00 €**

### MAZARA RED PRAWNS\*

(crustaceans)

**7.00 €**

\*The product by law is blast chilled and kept frozen.

# S T A R T E R S

## ARANCINO DI MARE

Stuffed with risotto with scampi cream, red shrimp from Mazara and prawns, on a fondue of parmesan, lime and basil.

\*, (sulphites, eggs, shellfish, gluten, lactose, celery)

**€10.00**

## GYOZA SEASIDE

Durum wheat ravioli, with minced pork and shrimp\* served with ponzu sauce and sweet and sour sauce.

(shellfish, gluten, soy, celery, sesame).

**€18.00**

## AMBERJACK IN CUBES

Three cubes of amberjack seared on a bed of celeriac cream with fried rocket and dried tomatoes.

(lactose, fish, celery)

**€16.00**

## COD AND CHICKPEAS

Cod fillet cooked at low temperature (CBT), flaked on a bed of chickpea cream flavored with rosemary, with bread chips.

\*, (Fish, lactose, celery)

**€14.00**

## SCRIGNO ALLA PARMIGIANA

Fried eggplant tart with tomato sauce and parmesan cheese accompanied by a crouton.

(lactose, celery)

**€14.00**

\*\*Frozen product

# F I R S T C O U R S E S

## SPAGHETTI ALLE VONGOLE VERACI

Spaghetti pasta with clams, olive oil and garlic  
(gluten, shellfish).

**19,00€ + € 1,50 mullet roe**

## LINGUINE ALLO SCOGLIO

Linguine with mussels, prawns\*, clams, calamari,  
with yellow and red datterino tomatoes.  
(Crustaceans, molluscs, sulphites, gluten).

**€22.00**

## PACCHERONE TRE NODI

Paccherone fresh pasta made with water and flour,  
with flaked cod, mussels and cream of beech-  
smoked potatoes.

(fish, sulphites, gluten, molluscs, lactose)

**€20.00**

## LINGUINE WITH SCAMPI CREAM

(shellfish, sulphites, celery, gluten, lactose).

**€24.00**

## SPAGHETTI WITH SEA BASS AND DATTERINO TOMATO RAGOUT

Long pasta with sea bass ragout and yellow and red  
datterino tomatoes, with lemon and basil sixths.

(Fish, gluten, sulphites)

**€18.00 + €1.50 grey mullet bottarga**



# SEAFOOD MAIN COURSES

## RED TUNA TATAKI

Seared bullion red tuna (blast chilled on site), with two-tone sesame marinated in soy sauce and ginger, served with teriyaki sauce, accompanied by wok stir fry vegetables and Jasmine rice.

(Nuts, soy, gluten, fish, shellfish, celery)

**28.00 €**

## FISH AND CHIPS

battered and fried cod fillet served with French fries\*\*

(sulphites, nuts, lactose, gluten, fish)

**20.00 €**

## SEARED SALMON

Seared and oven-roasted salmon fillet, (killed on site) in the oven, with baked new potatoes, pickled cabbage accompanied by a green sauce.

(Fish, gluten, dairy, sulphites, sesame)

**€22.00**

## SAUTE' DI COZZE

A great classic of Italian cuisine, sautéed Sardinian mussels, served with garlic bread and herbs.

(Gluten, shellfish, sulphites)

**14,00 €**



### **FRITTURA DI CALAMARI**

Fried Fresh calamari served with salt and lemon  
(gluten, shellfish, nuts)

**18,00 €**

### **GRIGLIATA MISTA DI PESCE**

Grilled two scampi\*, two prawns\*, one calamari,  
fillet of sea bream  
(nuts, shellfish).

**32,00 €**

### **CATCH OF THE DAY**

Ask the staff for availability.

Cooking method: baked in a potato crust/ crazy  
water  
(fish)

**from 10.00 to 14.00 € per 100 g depending on the  
fish**

### **FRESH FISH OF THE DAY**

One whole fish (blast chilled on site) of various  
kinds, certified locally sourced, baked / acqua  
pazza / potato crust.

(Nuts, gluten, fish, shellfish, celery)

**8.00/10.00 € per hectogram depending on the  
catch**

**Service 2,50 €/person**

For further allergens ask the staff.

\*The product by law is blast chilled and kept frozen.



## S I D E D I S H E S

### POTATO WEDGES

Baked with rosemary flavored oil.

6.00 €

### FRIED POTATOES\*\*

6,00 €

### SEASONAL VEGETABLES

€7.00

### GRILLED VEGETABLES

6,00 €

### WOK STIR FRY VEGETABLES

€7.00

### MIXED SALAD

6.00 €

### TEMPURA VEGETABLES

(gluten)

7,00 €



# DESSERT

## TIRAMISU'

Mascarpone cream, ladyfingers and coffee

(Lactose, gluten, eggs)

**€8.00**

## PANNA COTTA

Homemade vanilla flavored panna cotta with  
homemade toppings chosen from:

1. chocolate
2. berries\*
3. salted caramel

(gluten, lactose, eggs)

**€8.00**

## LEMON CREME BRULEE

Homemade lemon flavored cream with a crunchy  
sugar top.

(Lactose, eggs, gluten free)

**€8.00**

## HAZELNUT TRUNK

Chocolate sponge cake, covered with a hazelnut  
mousse, chocolate and cream, wrapped in hazelnuts

(Lactose, eggs, gluten, nuts)

**€10.00**

## Tart of the day

Ask the staff.

(gluten, lactose, eggs)

**7.00 €**



# MENU

## F R O M   T H E   B A R

Still water San Benedetto  
3,00 €

Nepi slightly sparkling water  
3,00 €

San Pellegrino sparkling water  
3.50 €

Coca cola, Fanta e Sprite 33 cl  
3,00 €

Caffe' Illy  
2,00 €

Fresh orange juice  
4,00 €

juice of apricot/peach/pear/Ace  
3,00 €

Amari  
5,00 €

Jefferson  
6,00 €

Glass of Prosecco  
8,00 €

Glass of Wine  
8,00 €

Corona - Ichnusa unfiltered - Messina  
small 5,00 € big 7,00 €



# MENU

## W H I T E   W I N E S

### **Gewurztraminer D.o.c.**

Trentino Alto Adige

Cantina Zanotelli - Cembra Lisignago (Tn)

**38,00 €**

### **Kerner I.g.t.**

Trentino Alto Adige

Cantina Zanotelli - Cembra Lisignago (Tn)

**36,00 €**

### **Riesling D.o.c.**

Trentino Alto Adige

Cantina Zanotelli - Cembra Lisignago (Tn)

**36,00 €**

### **Pinòt Bianco "Weissburgunder" D.o.c.**

Trentino Alto Adige

Cantina Kellerei Bozen - Südtirol - Alto Adige)

**32,00 €**

### **Arneis**

Veneto

Cantina Generaj - Montà(Cn)

**28,00 €**

### **Soave classico San Michele D.o.c.**

Veneto

Cantina Ca' Rugate - Montecchia di Crosara (Vr)

**26,00 €**



**Rugiada del mattino D.o.c. - Timorasso**

Piemonte

Cantina i Carpini - Pozzol al Groppo (Al)

**28,00 €**

**Pinòt Grigio D.o.p. "Altùris"**

Friuli Venezia Giulia

Azienda agr. Altùris - Cividale del Friuli (Ud)

**28,00 €**

**Chardonnay D.o.c.**

Friuli Venezia Giulia

Vigna del Lauro - Cormons (Go)

**24,00 €**

**Ribolla Gialla D.o.c.**

Friuli Venezia Giulia

Azienda agr. Norina Pez - Dolegna del C. (Go)

**28,00 €**

**Sauvignon D.o.c.**

Friuli

Tenuta Villanova- Friuli, Isonzo

**26,00 €**

**Malvasia puntinata Igp**

Lazio

Cantina Pietra Pinta

**26,00 €**

**Falanghina I.g.t.**

Campania

Cantina San Salvatore 19 88 - Paestum (Sa)

**26,00 €**



**Greco di Tufo Docg**  
Campania  
Cantina Mito Licanto  
**30,00 €**

**Organicus Grillo D.o.c. Bio**  
Sicilia  
Musita - Salemi (Tp)  
**24,00 €**

**Catarratto I.g.p. Bio**  
Sicilia  
Cantina dei Principi di Spadafora - Monreale (Pa)  
**28,00 €**

**Chardonnay I.g.p. Bio 2016**  
Sicilia  
Cantina dei Principi di Spadafora - Monreale (Pa)  
**46,00 €**

**Inzolia Menfi D.o.c. Bio**  
Sicilia  
Azienda agricola Barbera - Menfi (Ag)  
**28,00 €**

**Etna D.oc.**  
Sicilia  
Cantina Grasso  
**34,00 €**

**Vermentino di Sardegna D.o.c.**  
Sardegna  
Cantina Audarya - Serdiana (Ca)  
**26,00 €**



B U B B L E S  
F R O M I T A L Y

N A T U R A L M E T H O D

**Flower Power**

Friuli-Venezia-Giulia  
Cantina Asjarigato - Boloventa (Pd)  
**30,00 €**

**Raboseo Rosato vino naturale**

Friuli-Venezia-Giulia  
Cantina Asjarigato - Boloventa (Pd)  
**30,00 €**

C L A S S I C M E T H O D

**Pinot Nero Brut Biologico**

Lombardia  
Az. Agr. Dal V. Filippo e Camillo - M. della Batt. (Pv)  
**34,00 €**

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**Franciacorta Extra Brut**

Veneto  
Azienda agr. Gralò - Cazzago San Martino (Bs)  
**42,00 €**



**Trento D.o.c. Extra Brut**

Veneto

Cantina Roeno - Brentino Belluno (Vr)

**32,00 €**

**Prosecco Valdobbiadene superiore D.oc.g. Brut**

Veneto

Cantina Merotto - Col San Martino (Tv)

**32,00 €**

**Spumante Rose' Brut**

Veneto

Cantina Merotto - Col San Martino (Tv)

**32,00 €**

**F R O M F R A N C E**

**Cremant Brut Rose**

Domaine Allimant-Laugner - Orshwiller

**56,00 €**

**Drappier**

Urville - Aube - Champagne

Champagne Brut Nature Dosage Zero

**70,00 €**

**Moët & Chandon Brut Impèrial**

Francia

**76,00 €**



# MENU

## R O S E ' W I N E S

### **Aff Rosato Umbria I.g.t.**

Umbria

Cantina Andrea Formilli Fendi - Valfabbrica (Pg)

**26,00 €**

### **Rosato Negroamaro I.g.p. Salento**

Puglia

Cantina Vallone - Lecce (Le)

**24,00 €**

## R E D W I N E S

### **Langhe Nebbiolo D.o.c. Regret**

Piemonte

Cantina Monchiero Carbone - Canale (Cn)

**26,00 €**

### **Pinot Nero D.o.c.**

Trentino Alto Adige

Cantina Weingut Ploner - Marlengo (Bz)

**30,00 €**

### **Rosso di Nè**

Lazio

Tenuta Ronci - Nepi (Vt)

**24,00 €**



# MENU

## COCKTAIL

### **Aperol o Campari Spritz**

Aperol, prosecco and soda

**8,00 €**

### **Gin tonic**

**10,00 €**

### **Moscow Mule**

Vodka, lime juice, ginger beer and angostura.

**10,00 €**

### **London Mule**

Gin, lime juice, ginger beer and angostura.

**10,00 €**

### **Caipirinha**

Cachaca, lime, cane sugar.

**€ 12,00**

### **Capiroska**

Vodka, lime and brown sugar  
Choice: passion fruit or strawberry.

**12,00 €**

### **Margarita**

Tequila, triple sec and lime juice.

**12,00 €**

### **Cosmopolitan**

Vodka, Triple sec, lemon juice, sugar and blueberry  
juice.

**12,00 €**



### **Daiquiri**

Havana 3 rum, lime juice, sugar syrup and maraschino.

**12,00 €**

### **Negroni**

Gin, red Vermouth and Campari.

**12,00 €**

### **Old Fashioned**

Bourbon, soda, angostura and sugar.

**12,00 €**

### **Sex on the Beach**

Vodka, peach liqueur, orange juice and blueberry juice.

**12,00 €**

### **Manhattan**

Whisky, red vermouth and angostura.

**12,00 €**

### **Mimosa**

Prosecco and orange juice.

**8,00 €**

### **Bellini**

Prosecco and peach juice.

**8.00 €**

### **Rossini**

Prosecco and strawberry puree.

**8.00 €**

### **Piña Colada**

**10,00 €**

For the execution of the cocktails it is possible to use Premium range alcohol with an additional cost of €2.00

