

O U R S E A F O O D R A W C U T S

CRUDO TRE NODI

2 oyster, 4 scampi*, 4 red prawns* from Mazara, red tuna tartare (blast chilled on site) and white fish carpaccio (blast chilled on site).

(Crustaceans, nuts, sulphites, celery).

€65.00

TARTARE OF:

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

(Fish)

€18.00

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)

8.00 €

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



STARTERS

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)

€12.00

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

SEA BREAM FILLET

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

SPAGHETTONE WITH SCAMPI CREAM

Fresh spaghetti water and flour 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 salmon darna, (killed on site) with fried new potatoes, pickled cabbage accompanied by a green sauce.

(Fish, gluten only in the sauce, sulphites, sesame)

€22.00

SAUTE' DI COZZE

sautéed Italian mussels, served with roasted garlic bread and herbs.

(Gluten, shellfish, sulphites)

16,00 €



FRITTURA DI CALAMARI

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

20,00 €

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

BAKED POTATOES

Baked potato wedges with rosemary.

€7.00

THREE-COOKED FRIES

Fresh potatoes cut into wedges.

€7.00

VERDURE STIR FRY AL WOK

Mix di verdure asiatiche saltate con soia e sesamo.

8,00 €

TEMPURA VEGETABLES

Italian courgettes, aubergines and carrots in tempura.
(gluten)

€8.00

SEASONAL VEGETABLES

€7.00

MIXED SALAD

6.00 €

GRILLED VEGETABLES

Italian courgettes, aubergines and radish.

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

PISTACHIETTO

Pistachio Bavarian cream with salty biscuit, lemon
cream and pistachio grains.

(Lactose, eggs, gluten, nuts)

€10.00

COCCHETTO

Creamy 100% coconut, hibiscus gel and mango
brunoise.

(Gluten free, vegan, lactose free)

10,00 €

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

FROM THE BAR

Still water San Benedetto 3,00 €

Nepi slightly sparkling water 3,00 €

San Pellegrino sparkling water 3.50 €

Coca cola, Coca Zero, Fanta, Sprite and chinotto 33 cl 3,00 €

Crodino or Campari Soda €3.50

Caffe' Illy or deca 2,00 €

Ginseng, barley coffee, cappuccino €2.50

Americano and latte macchiato €2.50

Fresh orange juice 5,00 €

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

Amari 6,00 €

Sambuca, limoncello, mirto, jegermister,
Montenegro, Amaro del Capo, Averna, Fernet,
Branca menta, liquirizia, genziana, ratafia.

Jefferson 7,00 €

Glass of Prosecco 8,00 €

Glass of Wine 8,00 €

Beer: Corona - Ichnusa - Messina 5,00 €



MENU

W H I T E W I N E S

Gewurztraminer D.o.c.

Trentino Alto Adige
Villa Piccola - Cembra Lisignago (Tn)
34,00 €

Kerner I.g.t.

Trentino Alto Adige
Villa Piccola - Cembra Lisignago (Tn)
32,00 €

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)
32,00 €

Augusto - Vermentino Ligure D.o.p.
Liguria
Cantina Le Pietre del Focolare - Luni
32,00 €

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)
36,00 €

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Franciacorta Extra Brut

Veneto
Azienda agr. Gralò - Cazzago San Martino (Bs)
50,00 €



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

Champagne Diebolt-Vallois

à Cramant Blanc de Blancs, Prestige extra Brut

Francia

60,00 €

La Rose N°7

Cremant de Limoux Rose Brut

Francia

56,00 €

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

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

Spritz Aperol/Campari/Limoncello/Hugo prosecco and soda. **8,00 €**

Gin/Vodka tonic **10,00 €**

Moscow/London Mule Vodka/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 €**

Milano Torino. Red Vermouth,Campari **10,00 €**

Americano Vermouth rosso, Campari e soda. **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 €**

Mimosa. Prosecco and orange juice. **8,00 €**

Bellini. Prosecco and peach juice. **8.00 €**

Rossini. Prosecco and strawberry puree. **8.00 €**

Piña Colada Havana 3 rum, coconut syrup and pineapple juice. **.10,00 €**

