

R A W A P P E T I Z E R S

R A W T R E N O D I

2 OYSTERS, 4 SCAMPI*, 4 RED PRAWNS* FROM MAZARA
AND AMBERJACK CARPACCIO.

(CRUSTACEANS, FISH, MOLLUSCS, SULPHITES)

75

T A R T A R E

MEDITERRANEAN-CAUGHT BLUEFIN TUNA, WITH DRIED TOMATO, BLACK
OLIVE POWDER, SPRING ONION AND TOMATO CONCASSE'.

(FISH)

20

AMBERJACK CARPACCIO MARINATED IN LEMON, SICHUAN PEPPER, RADISH
AND EVO OIL SERVED WITH STRAWBERRY CREAM, WRINKLE SALAD AND

CRUTON

(FISH, SULPHITES)

18

O Y S T E R S A N D C R U D I T Y

DIVINE

(MOLLUSCS)

7

GILLARDEAU

(MOLLUSCS)

8

SCAMPI*

(CRUSTACEANS)

8

RED PRAWNS FROM MAZARA*

(CRUSTACEANS)

8

[ALL OUR FRESH FISH UNDERGOES A FREEZING PROCESS ON SITE AND IS THEN KEPT FROZEN TO ENSURE
ABSOLUTE FOOD INTEGRITY]

H O T A P P E T I Z E R S

S T U F F E D Z U C C H I N I F L O W E R S

TEMPURA ZUCCHINI FLOWER STUFFED WITH WHIPPED COD AND MELTED MOZZARELLA,
SERVED WITH HOMEMADE BASIL MAYONNAISE.

(FISH, GLUTEN,, EGGS)

6 PER PIECE

S E A F O O D A R A N C I N O

SAMOSA STUFFED WITH COD, PEAS, CARROTS, POTATOES, AND
CURRY, SERVED WITH HOMEMADE MINT MAYONNAISE.

(SULPHITES, EGGS, SHELLFISH, GLUTEN, LACTOSE, CELERY)

12

S A M O S A O N T H E B E A C H

PANKO-BREADED SCAMPI CREAM RISOTTO SPHERE ON A
PARMESAN, LIME, AND BASIL FONDUE.

(EGGS, FISH, GLUTEN)

16

C H A R G R I L L E D O C T O P U S

CHARGRILLED OCTOPUS TENTACLE ON ROASTED PEPPER CREAM, TOPPED
WITH THYME, SOUR CREAM, AND CROUTONS.

(FISH, SHELLFISH, NUTS, GLUTEN)

18

S E A B A S S T A R T

ZUCCHINI TART FILLED WITH SEA BASS RAGÙ, CHERRY TOMATOES, FRESH BASIL, AND LIME
ZEST, TOPPED WITH ORANGE-FLAVOURED PANKO AND SERVED WITH HOMEMADE TZATZIKI
SAUCE.

(FISH, LACTOSE, GLUTEN) ON REQUEST: GLUTEN AND/OR LACTOSE FREE

16

B L U E F I N T U N A B E L L Y P O K E

MEDITERRANEAN-STYLE POKE BOWL WITH SEARED BLUEFIN TUNA BELLY,
CHERRY TOMATOES, THAI CARROTS, MIXED GREENS, RADISHES, SWEETCORN,
AND WHITE RICE, DRESSED WITH TOMATO VINAIGRETTE AND SPRING ONION.

(FISH, SOY)

18

[ALL OUR FRESH FISH UNDERGOES A FREEZING PROCESS ON SITE AND IS THEN KEPT FROZEN TO ENSURE
ABSOLUTE FOOD INTEGRITY]

FIRST COURSES

SPAGHETTI WITH CLAMS

(GLUTEN, SHELLFISH, SULPHITES).

20

ADDITION OF MULLET BOTTARGA +2

SCAMPI CREAM RISOTTO

SERVED WITH A GRILLED SCAMPO AND SCAMPI POWDER.

(CRUSTACEANS, SULPHITES, CELERY, LACTOSE).

26

(MINIMUM ORDER OF TWO SERVINGS)

LINGUINE WITH SEAFOOD

LINGUINE WITH MUSSELS, PRAWNS*, CLAMS, AND CALAMARI WITH YELLOW
AND RED DATTERINO TOMATOES.

(CRUSTACEANS, MOLLUSCS, SULPHITES, GLUTEN).

24

TRE NODI FUSILLO

ARTISAN FUSILLI MADE WITH FLOUR AND WATER, SERVED WITH
HOMEMADE BASIL PESTO, STRACCIATELLA, CITRUS-MARINATED MAZARA
RED PRAWN QUENELLE, AND TOASTED ALMONDS.

(FISH, SHELLFISH, LACTOSE, GLUTEN, SULPHITES)

28

SUMMER FETTUCINE

FRESH EGG FETTUCINE WITH ZUCCHINI CREAM, SLOW-COOKED COD, CHERRY
TOMATOES, AND BLACK OLIVE POWDER.

(GLUTEN, EGGS, FISH)

22



S E C O N D C O U R S E S

R E D T U N A S T E A K

MEDITERRANEAN BLUEFIN TUNA STEAK MARINATED IN SOY SAUCE AND GINGER,
SERVED WITH SAUTÉED THAI CARROTS, SEASONAL VEGETABLES, JASMINE RICE, AND
HOMEMADE TERIYAKI SAUCE.

(GLUTEN, FISH, SESAME, SOY)

28

F I S H A N D C H I P S

BATTERED AND FRIED COD FILLET, SERVED WITH FRESH
TRIPLE-COOKED POTATO WEDGES.

(GLUTEN, FISH)

22

S E A R E D S A L M O N

SEARED SALMON FILLET SERVED WITH SEASONAL VEGETABLES, GREEN BEANS,
AND HOMEMADE CARROT SAUCE.

(FISH, EGGS, LACTOSE)

24

F R I E D C A L A M A R I

FRESH CALAMARI BATTERED AND FRIED.

(GLUTEN, MOLLUSCS)

20

S A U T É E D M U S S E L S

FRESH CALAMARI BATTERED AND FRIED.

(SOLPHITES, MOLLUSCS)

20



M I X E D G R I L L

2 SCAMPI*, 2 PRAWNS*, 1 SQUID, 1 SEA BREAM FILLET, SERVED WITH MIXED SALAD

(CRUSTACEANS, MOLLUSCS, FISH)

34

F I S H O F T H E D A Y

FARMED SEA BREAM OR SEA BASS* COOKING METHODS: BAKED, IN A POTATO CRUST, IN CRAZY WATER.

(FISH)

8 PER HECTOGRAM

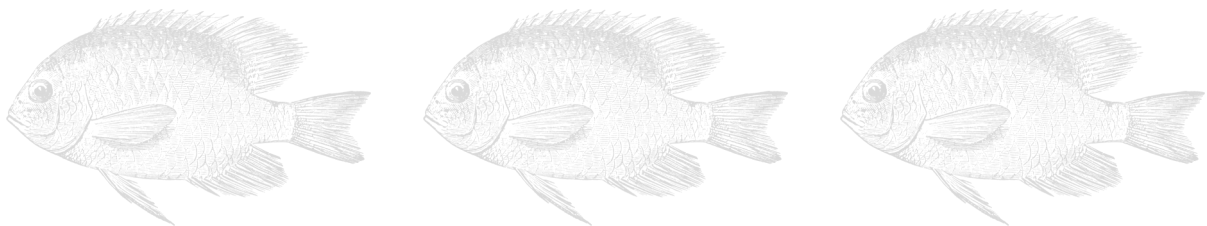
C A T C H O F T H E D A Y

ASK THE STAFF FOR AVAILABILITY.

COOKING METHOD: BAKED, IN A POTATO CRUST, IN CRAZY WATER.

(FISH)

10-14 PER HECTOGRAM



S E R V I C E

3

FOR FURTHER ALLERGENS, PLEASE ASK THE STAFF.

[ALL OUR FRESH FISH UNDERGOES A FREEZING PROCESS ON SITE AND IS THEN KEPT FROZEN TO ENSURE
ABSOLUTE FOOD INTEGRITY]

S I D E D I S H E S

B A K E D P O T A T O E S
BAKED POTATO WEDGES WITH ROSEMARY.

8

T H R E E - C O O K E D F R I E S
FRESH POTATOES CUT INTO WEDGES.

(GLUTEN)

8

S A U T É E D V E G E T A B L E S
CABBAGE, CARROTS, ASPARAGUS, AND ZUCCHINI SAUTÉED WITH SOY SAUCE,
TERIYAKI AND MISO.

10

A S I A N C A R R O T S
JULIENNED CARROTS MARINATED IN GINGER, SOY SAUCE, LEMON AND SESAME OIL.

(SESAME)

8

G R I L L E D V E G E T A B L E S
ZUCCHINI AND EGGPLANTS.

8

S E A S O N A L V E G E T A B L E S
ASK THE STAFF FOR AVAILABILITY THAT DAY.

8

M I X E D S A L A D
MIXED SALAD WITH LETTUCE, RADISHES, CARROTS, AND TOMATOES.

8

S W E E T S

T I R A M I S U '

MASCARPONE CREAM, LADYFINGERS, AND COFFEE.

(LACTOSE, GLUTEN, EGGS)

8

T H R E E C H O C O L A T E C A K E

COCOA SPONGE CAKE LAYERED WITH DARK, MILK, AND WHITE
CHOCOLATE MOUSSE, TOPPED WITH WHIPPED CREAM AND CHOCOLATE
PRALINE.

(LACTOSE, EGGS, GLUTEN, SOY, NUTS)

12

O R A N G E C R È M E B R Û L É E

WITH DARK CHOCOLATE AND TOASTED FLAKED ALMONDS.

(GLUTEN, MILK, EGGS, NUTS)

10

C H E E S E C A K E

SERVED WITH A CHOICE OF HOMEMADE SALTED CARAMEL, DARK CHOCOLATE, OR
MIXED BERRY COULIS.

(MILK, EGGS, GLUTEN, NUTS, SOY)

10

P I N E A P P L E C A R P A C C I O

FRESH PINEAPPLE CARPACCIO SERVED WITH VANILLA CREAM

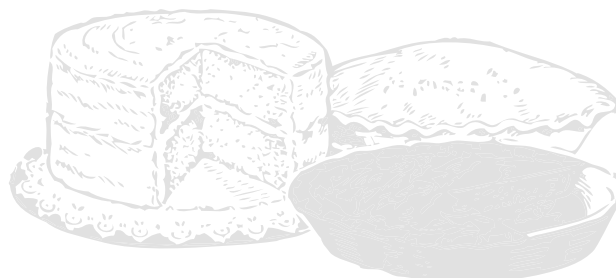
(MILK)

10

F R E S H F R U I T

ASK THE STAFF FOR THE AVAILABILITY OF THE DAY.

8



B A R

SAN BENEDETTO NATURAL WATER €3.00

NEPI LIGHTLY SPARKLING WATER €3.00

SAN PELLEGRINO SPARKLING WATER €3.50

COCA COLA, COCA ZERO, FANTA, SPRITE CHINOTTO 33 CL €3.00

CORONA - ICHNUSA - MESSINA - NON-ALCOHOLIC 33CL €5.00

GLASS OF WINE €8.00

GLASS OF PROSECCO VALDOBBIADENE SUPERIORE €8.00

GINSENG, BARLEY COFFEE, CAPPUCCINO €2.50

CAFFE' ILLY, DECA 2,00 €

AMERICANO AND LATTE MACCHIATO €2.50

APRICOT, PEACH, PEAR, ACE, BLUEBERRY AND PINEAPPLE JUICE €3.50

ORANGE JUICE €5.00

CRODINO AND CAMPARI SODA €3.50

BITTERS €6.00 SAMBUCA, LIMONCELLO, MYRTLE, JEGERMISTER, MONTENEGRO,
AMARO DEL CAPO, AVERNA, FERNET, BRANCA MINT, LICORICE, GENTIAN, RATAFIA,

JEFFERSON 7,00 €



C O C K T A I L

SPRITZ APEROL, CAMPARI, LIMONCELLO, HUGO PROSECCO E SODA.

8

GIN/VODKA TONIC O LEMON.

10

MOSCOW/LONDON MULE VODKA/GIN LIME JUICE, GINGER BEER AND ANGOSTURA.

10

CAIPIRINHA CACHACA, LIME, CANE SUGAR.

12

CAPIROSKA VODKA, LIME AND BROWN SUGAR. CHOICE OF PASSION FRUIT OR STRAWBERRY.

12

MARGARITA TEQUILA, TRIPLE SEC AND LIME JUICE.

12

MILAN TURIN CAMPARI RED VERMOUTH

10

AMERICANO RED VERMOUTH, CAMPARI AND SODA.

12

NEGRONI GIN, RED VERMOUTH AND CAMPARI.

12

OLD FASHIONED BOURBON, SODA, ANGOSTURA BITTERS AND SUGAR.

14

SEX ON THE BEACH VODKA, PEACH LIQUEUR, ORANGE JUICE, AND CRANBERRY JUICE.

14

BELLINI | MIMOSA | ROSSINI PROSECCO AND PEACH JUICE | ORANGE JUICE | FRESH STRAWBERRY.

8

PIÑA COLADA RUM HAVANA 3, COCONUT SYRUP AND PINEAPPLE JUICE.

12

PREMIUM ALCOHOLIC BEVERAGES CAN BE USED TO MAKE COCKTAILS
AT AN ADDITIONAL COST OF €2.00.

