

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 WITH FIG JAM, LEMON ZEST, AND BEETROOT POWDER.

(FISH, SULPHITES)

20

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

P U M P K I N A N D S H R I M P

A R A N C I N O

FILLED WITH RICE, PUMPKIN, AND SHRIMP ON A SMOKED POTATO AND PARMESAN FONDUE.

(SHELLFISH, GLUTEN, LACTOSE, SULPHITES)

15

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

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

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

14

S T U F F E D S Q U I D

SICILIAN BROCCOLI AND ANCHOVY FILLING, SERVED ON A VELVETY ROSEMARY-INFUSED CHICKPEA PURÉE WITH BREAD CHIPS.

(MOLLUSC, FISH, CELERY, GLUTEN)

20

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

PAPRIKA-ROASTED OCTOPUS TENTACLE SERVED ON PUMPKIN CREAM, WITH DOTS OF THYME-INFUSED SOUR CREAM, BLACK OLIVE POWDER, AND BREAD CROUTONS.

(MOLLUSC, LACTOSE, CELERY, GLUTEN) UPON REQUEST: GLUTEN- AND LACTOSE-FREE

18

S P I C Y T H A I S H R I M P

THREE GRIDDLED KING PRAWNS ON A BED OF POTATO CREAM, THAI RED CURRY, AND COCONUT MILK, FINISHED WITH A SPRINKLING OF PUFFED RICE.

(CRUSTACEANS, SULPHITES, LACTOSE, NUTS) - GLUTEN-FREE

18

B R O C C O L I R A B E A N D T U N A

B E L L Y

SEARED BLUEFIN TUNA BELLY (VENTRESCA) SERVED WITH SAUTÉED BROCCOLI RABE PESTO AND STRACCIATELLA CREAM, ACCOMPANIED BY EXTRA VIRGIN OLIVE OIL AND MALDON SALT.

(FISH, TREE NUTS AND LACTOSE)

25

[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).

22

ADDITION OF MULLET BOTTARGA +2

RISOTTO WITH SCAMPI CREAM AND KING OYSTER MUSHROOMS

SERVED WITH RAW SCAMPI.

(CRUSTACEANS, SULPHITES, CELERY, LACTOSE).

34

(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 TAGLIOLINO

TAGLIOLINO PASTA, WITH ACIDULATED BUTTER AND CINNAMON,
FEATURING AMBERJACK TARTARE, EXTRA VIRGIN OLIVE OIL, CHIVES, AND A
CINNAMON-SPICED BREADCRUMB CRUMBLE.

(FISH, LACTOSE, GLUTEN)

26

AUTUMN FETTUCINE

FRESH EGG FETTUCINE, SICILIAN BROCCOLI, FLAKED SALT COD AND SUN-DRIED
TOMATOES, BEETROOT POWDER AND BLACK OLIVES.

(GLUTEN, EGGS, FISH)

22



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

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

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)

30

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)

24

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

SALMON STEAK, SEASONAL VEGETABLES,
ACCOMPANIED BY OVEN-ROASTED NEW POTATOES, PICKLED SAVOY CABBAGE,
AND A SIDE OF TARTAR SAUCE.

(FISH, EGGS, MUSTARD) UPON REQUEST: GLUTEN-FREE

25

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

FRESH CALAMARI BATTERED AND FRIED.

(GLUTEN, MOLLUSCS)

20



M E D I T E R R A N E A N - S T Y L E B A B Y O C T O P U S

TOMATO SAUCE WITH BABY OCTOPUS, OLIVES, AND CAPERS, SERVED WITH TOASTED BREAD.

(MOLLUSCS)

16

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

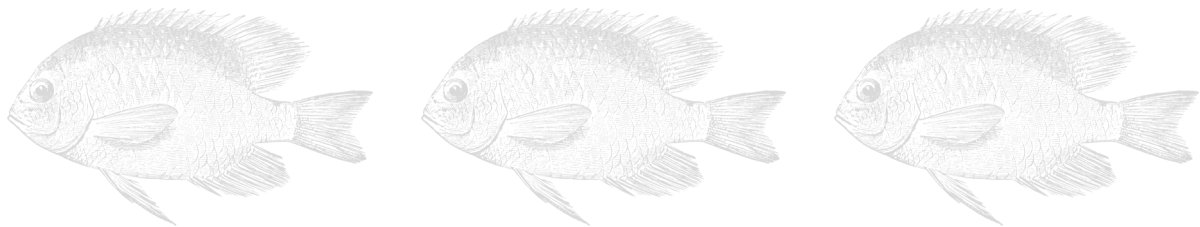
C A T C H O F T H E D A Y

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—BOILED, OVEN-BAKED, AND THEN FRIED.

8

M U S H R O O M S A N D M I S O
MISO-MARINATED KING OYSTER MUSHROOMS.

(SOY)

12

P I C K L E D S A V O Y C A B B A G E
HOMEMADE PICKLED SAVOY CABBAGE

(SESAME)

8

G R A T I N - S T Y L E P U M P K I N

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

L E M O N C R È M E B R Ū L É E

WITH WHITE CHOCOLATE CRÉMEUX AND CINNAMON-SAUTÉED APPLES.

(MILK, EGGS, NUTS) GLUTEN-FREE

10

C O C O N U T B O U N T Y - S T Y L E

THREE DARK CHOCOLATE AND COCONUT BONBONS

(TREE NUTS) GLUTEN-FREE AND LACTOSE-FREE

10

“ F I C O ” G L A S S

BISCUIT BASE, PRICKLY PEAR PURÉE, YOGURT MOUSSE, YUZU, CHIA SEEDS, AND
ALMONDS.

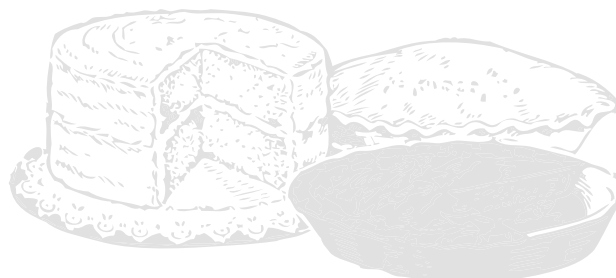
(GLUTEN, LACTOSE, NUTS) NO EGGS

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 €3.50

NEPI LIGHTLY SPARKLING WATER €3.50

SAN PELLEGRINO SPARKLING WATER €3.50

COCA COLA, COCA ZERO, FANTA, SPRITE CHINOTTO 33 CL €3.50

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.

