

## Crudi . . . .

Purple prawn with ash, sheep's milk cream and pistachio pesto (2,4,7,8)  
€ 19,00

Tuna tartare with toasted corn, guacamole and limoncello jelly (4,12)  
€ 18,00

Oyster with green apple and elderflower granita (4,14)  
€ 4,00

Oyster with mignonette sauce (4,12,14)  
€ 4,00

Oyster with Sicilian citrus fruits (4,14)  
€ 4,00

## Con-Partire . . . .

Green gyoza filled with swordfish\* and eggplant with capuliato ketchup (1,4,10,12)  
€ 12,00

Cuttlefish ink cannoli with creamed cod\*, pea cream and sweet and sour shallots (1,3,4,7,12)  
€ 12,00

Seared cuttlefish tagliatelle, mixed greens, citrus and pistachio mayonnaise (3,4,7,8,12)  
€ 12,00

Arancino sage and lemon, served with octopus ragù\* (1,3,4,7,9,12)  
€ 5,00

Mussels in a cold bloody Mary soup (4,9,12,14)  
€ 8,00

Handmade chickpea pannelle served with our sauces (1,3,7,9,12)  
€ 12,00

Mixed seafood fry (1,2,4)  
€ 18,00

Squid and prawn fry (1,2,4)  
€ 19,00

Squid, prawn, octopus, anchovy and cod fry (1,2,4)  
€ 22,00

## Mollicati . . . .

Pulled cod with crispy onions and rosemary mashed potatoes (1,4,8,12)  
€ 14,00

Panko-breaded octopus, stracciatella and capuliato ketchup (1,4,7,9,12)  
€ 15,00

Seared tuna with caponata and ponzu sauce (1,4,6,9,12)  
€ 14,00

Chickpea pannelle, scapece zucchini and pecorino cream (1,7,12)  
€ 12,00

## Pasta fresca . . . .

Spaghetti alla chitarra with pea cream, burrata, bergamot and purple prawn tartare\* (1,2,3,4,7)  
€ 18,00

Strozzapreti with octopus ragù\* and curly parsley crumble (1,4)  
€ 16,00

Macaroni with cream of eggplant, capuliato drops and baked ricotta (1,3,7,12)  
€ 14,00

Trofie with mussels, chopped Pachino tomatoes and crispy anchovy breadcrumbs (1,4,14)  
€ 16,00

## Poké . . . .

Cous cous with caponata, pea cream and chopped Pachino tomatoes (1,6,9)  
€ 9,00

Cous cous with raw tuna, beetroot, toasted almonds and mint (1,4,6,8)  
€ 12,00

Basmati rice with marinated salmon, guacamole, Greek yogurt and toasted corn (4,6,7,12)  
€ 12,00

Basmati rice with seared cuttlefish, edamame, onion sprinkles and citrus mayonnaise\* (3,4,6,7,8,12)  
€ 12,00

## Scottati . . . .

Tuna cutlet with beetroot cream and citrus mayonnaise (1,3,4,7)  
€ 18,00

Seared octopus, corn cream and tomato and vodka sauce (4,7,9,12)  
€ 19,00

Seared swordfish, rosemary mashed potatoes, pink peppercorns and lemon and ginger jelly (4,7)  
€ 18,00

## Dessert . . . .

Tiramisù (1,3,7)  
€ 6,00

Hazelnut spread (1,3,7,8)  
€ 6,00

Quannolo ghiacciato (1,3,7,12)  
€ 6,00

Green apple granita, sambuco flower and lime  
€ 6,00

## — Children Menu —

choice of:

Hamburger, cheddar and french fries (1,3,7)

Fish and chips of cod\* (1,3,4,7)

Macaroni with tomato sauce (1,3,9)

15€

### CUSTOMER INFORMATION

Pursuant to Regulation 1169/11 - Legislative Decree 109/92, 88/2009 and subsequent amendments, it is hereby notified that some foods contain allergenic ingredients that can cause reactions in susceptible individuals.

The numbers in parentheses indicate the allergens contained in each dish, as reported in the ALLERGEN TABLE shown below or available upon request from the dining room staff.

PLEASE INFORM US OF ANY KNOWN ALLERGIES.

In the event that fresh produce is not available, some products may be frozen or previously frozen using a blast freezer. Fish products served raw are subjected to rapid temperature reduction to ensure quality and safety, as described in the HACCP Plan in accordance with EC Regulation 852/04 and EC Regulation 853/04.