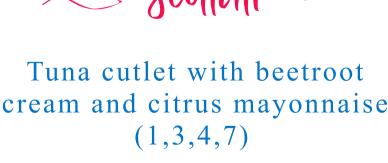
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(rudi · • · ·
   Purple prawn with ash,
   sheep's milk cream and
  pistachio pesto (2,4,7,8)
            € 19,00
  Tuna tartare with toasted
    corn, guacamole and
   limoncello jelly (4,12)
            € 18,00
Oyster with green apple and
  elderflower granita (4,14)
            € 4,00
   Oyster with mignonette
       sauce (4,12,14)
            € 4,00
  Oyster with Sicilian citrus
         fruits (4,14)
            € 4.00
  Coun-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 panelle
   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 panelle, 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
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€ 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)

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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.