



menu
autumn 2022



Due to the new European legislation “regulation of European Union 1169/2011”, we are attaching below here for you the “leaflet of allergens”.

It is in fact mandatory to inform customers that the dishes we prepare might contain one or more of the products listed below. Our waiting staff will be at your disposition for every doubt or information you might ask.

Consider that celery, allergenic n°9 and shellfish, allergenic n °2 are present in many of our preparations, as we use a broth made by infusion of celery, carrot, onion and shellfish in boiling water. Don't hesitate and ask to our staff, if it is possible, to remove any allergenic from your dish, still knowing that all ingredients are employed in the same kitchen, therefore crossed contaminations are possible.

We would also like to inform our guests that the preparation of every dish grants our highest attention for the ingredients not to be mixed

SUBSTANCES OR PRODUCTS WHICH CAN CAUSE ALLERGIES OR INTOLERANCES

1. Cereals containing gluten, that are: wheat, rye, barley, oats, spelt and kamut or their hybrid stocks and derived products.
2. Shellfish and products of shellfish derivation.
3. Eggs and products of egg derivation
4. Fish and product of fish derivation
5. Peanuts and products of peanut derivation
6. Soya and products of soya derivation
7. Milk and products of milk derivation (lactose included)
8. Nuts
9. Celery and products of celery derivation.
10. Mustard and products of mustard derivation.
11. Sesame seeds and products derived from sesame seeds.
12. Sulfur dioxide and sulfite
13. Lupins and products of lupin derivation
14. Mollusk and products of mollusk derivation

Whether fresh products are missing, we use frozen substitutes of the highest quality.

COVER CHARGE € 6



TASTING MENU " OUR CLASSICS "

Sea Aquarium
or
Marecotto

Golden Shrimps 2022 edition

Pumpkin filled ravioli with raw red shrimps from Sicily,
fish demi-glace and chervil

Dry-aged grilled coraker with apulian broccoletti,
parsley extract and smoked herring

Tiramisù

€ 65 per person, excluding cover charge and beverage.
The menu is served exclusively if all the table companion chooses it,
and, for service reasons, at 21.15 the latest (13.15 for lunch).



TASTING MENU

" OMAKASE "

This Japanese word means "I trust you": I trust the chef that methodically balances all the flavours and textures, trying to get as close as possible to the maximum expression of every ingredient. Equilibrium is created not only in the plate itself, but in the whole menu: every element is harmonised with what precedes and what follows.
For this reason, we can't make any variation on this menu.

Adriatic Sea kingfish sashimi with pomegranate ponzu sauce,
seaweeds, trout eggs and sesame seeds oil

Blue Crab salad on crunchy shellfish tartelette,
pickled chanterelles, miso and chives mayonnaise

Black risotto with pinenuts, raw cuttlefish, yuzu, celery and bottarga

Gyoza filled with garusoli and ginger served in cabbage dashi and verbena oil

Kabayaki sole with raw and pickled radicchio, rice vinegar and pomelo

Dark chocolate and cuttlefish liver light mousse
with miyagawa, sesame seeds waffle and miso ice cream

€ 80 per person, excluding cover charge and beverage.
The menu is served exclusively if all the table companion chooses it
and, for service reasons, at 21.15 the latest (13.15 for lunch).



OYSTERS

'I gioielli di Lucrezia' cal. 3 Emilia Romagna, Italy
€ 5

"San Dalia" cal. 3 Sardinia, Italy
€

Speciale "Hamel et Fils" cal. 1 Normandie, France
€ 7

Speciale "Louet Feisser" cal. 2 Carlingford, Ireland
€ 6

SHELLFISH

Porcupine Langoustines
€ 3

Mazara del Vallo (Sicily) Red Shrimps
€ 2

Mediterranean Mazzancolla (king prawn)
€ 2

CARPACCI

Biologic Smoked Salmon
€ 14

Marinated Adriatic Anchovies
€ 8

Adriatic Sea Ikejime Swordfish
€ 16

Ikejime red Tuna Prosciutto
(40 gr.)
€ 15



RAW STARTERS

Sea Aquarium
(raw fish selection, excluding oysters)
€ 30

Adriatic Sea kingfish sashimi with pomegranate ponzu sauce,
seaweeds, trout eggs and sesame seeds oil
€ 20

COOKED STARTERS

Marecotto
(selection of cooked fish)
€ 20

Golden Shrimps 2022 edition
€ 16

Blue Crab salad on crunchy shellfish tartelette,
pickled chanterelles, miso and chives mayonnaise
€ 16

FIRST COURSES

Black risotto with pinenuts, raw cuttlefish, yuzu, celery and bottarga
(min. 2 people)
€ 18

Gragnano spaghetti with clams and bread crumbs
€ 18

Gyoza filled with garusoli and ginger served in cabbage dashi and verbena oil
€ 16

Pumpkin filled ravioli with raw red shrimps from Sicily,
fish demi-glace and chervil
€ 16

SECOND COURSES

Lobster cooked with butter, Jerusalem artichokes, Parmigiano and black truffle
€ 40

Kabayaki sole with raw and pickled radicchio, rice vinegar and pomelo
€ 25

Dry-aged grilled coraker with apulian broccoletti,
parsley extract and smoked herring
€ 25

Fish of the day: fresh or dry-aged
Fish types and prices vary according to availability.

NOT ONLY FISH

STARTERS

Prosciutto San Daniele D.O.P. 20 months
with pickled Radicchio di Treviso and bread croutons
€ 14

Slow Food Pink Salami
with pickled chanterelles and bread croutons
€ 14

Mushroom pot pie with robiola fondue
€ 10

FIRST COURSES

Carob tagliolini with phaesant ragout
€ 14

Pumpkin filled ravioli with smoked ricotta
€ 12

SECOND COURSES

Rib-eye or sliced beef (Scottona Veneta)
€ 6 / hg.

DESSERTS

Tiramisù
("get me up")

€ 6



We suggest a glass of: Torcolato D.O.C. 2015 € 8

Tatin style apple tart with peanut gaanche and cinnamon ice cream

€ 8



We suggest a glass of: Moscato Terre Siciliane D.O.C. 2016 € 6

Chestnut and vanilla foam with raspberries sorbet
and crunchy corn cocoa leaves

€ 8



We suggest a glass of: Passito Fiordilej I.G.T, 2016 € 6

Dark chocolate and cuttlefish liver light mousse
with miyagawa, sesame seeds waffle and miso ice cream

€ 10



We suggest a glass of: Madero I.G.T. 2018 € 8

ICE CREAMS AND SORBETS

Passion fruit sorbet € 4

Pear sorbet € 4

Sour cream and vanilla ice cream with mulled wine pears € 5

Piemonte hazelnut ice cream € 5