



menu

summer 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

Ravioli filled with burrata, red shrimp from Sicily,
confit tomatoes and basil oil

Dry-aged grilled coraker with dai-dai ponzu and
courgette with mole sauce

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.



TASTING MENU

" MARE NOSTRUM "

"Cuttlefish salad"

raw cuttlefish, its black sauce, parsley, oyster mayonnaise,
marinated onion and celery

"Scallop Parmigiana"

roasted scallops, marinated aubergines, grilled tomato water
and Parmigiano Reggiano cold foam

Tortelli filled with mussels, courgette cold extract and oregano oil

Gragnano spaghetti with anchovies garum and butter,
raw pink shrimps, bottarga and seaweed powder

"Swordfish à la royale"

dry-aged swordfish filled with mushrooms,,
its brown stock and grilled leeks

"Sea sweet sea"

white chocolate light mousse, seaweeds, salted caramel,
red shrimp crumble, Cru Royale caviar and yuzu sorbet

€ 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.



OYSTERS

Speciale "Hamel et Fils" cal. 1 Normandie

€ 7

Speciale "Louet Feisser" cal. 2 Irlanda

€ 6

Speciale "Louis" cal. 1 Ireland

€ 8

SHELLFISH

Porcupine Langoustines

€ 4

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

"Cuttlefish salad"
raw cuttlefish, its black sauce, parsley, oyster mayonnaise,
marinated onion and celery
€ 18

COOKED STARTERS

Marecotto
(selection of cooked fish)
€ 20

Golden Shrimps 2022 edition
€ 16

"Scallop Parmigiana"
roasted scallops, marinated aubergines, grilled tomato water
and Parmigiano Reggiano cold foam
€ 16

FIRST COURSES

Gragnano linguine with anchovies garum and butter,
raw pink shrimps, bottarga and seaweed powder

€ 20

Tortelli filled with mussels, courgette cold extract and oregano oil

€ 16

Ravioli filled with burrata, red shrimp from Sicily,
confit tomatoes and basil oil

€ 16

SECOND COURSES

Lobster cooked with butter and mediterranean style aubergine

€ 35

"Swordfish à la royale"

dry-aged swordfish filled with mushrooms,
its brown stock and grilled leeks

€ 30

Dry-aged grilled coraker with dai-dai ponzu and
courgette with mole sauce

€ 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 morels
and bread croutons
€ 14

Pancetta 'Podere Cadassa' with pickled morels
and bread croutons
€ 12

Wild herbs pot pie with robiola fondue
€ 10

FIRST COURSES

Carob tagliolini with pheasant ragout
€ 14

Ravioli filled with burrata, confit tomatoes cream and basil oil
€ 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

Beignet filled with pecan chantilly and raspberries

€ 8



We suggest a glass of: Fior d'Arancio Colli Euganei D.O.C.G. 2016 € 8

Hazelnut and cocoa foam with cherry sorbet, candied cherries
and crunchy cocoa waffle

€ 8



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

"Sea sweet sea"

white chocolate light mousse, seaweeds, salted caramel,
red shrimp crumble, Cru Royale caviar and yuzu sorbet

€ 15



We suggest a glass of: Ramandolo D.O.C.G. 2013 € 8

ICE CREAMS AND SORBETS

Passion fruit sorbet € 4

Lemon basil sorbet € 4

Yogurt ice cream € 5

70% dark chocolate ice cream € 5