

Appetizers

OYSTER GILLARDEAU

7€

allergens 

OYSTER WHITH GIN TONIC SLUSH

6€

allergens  

PAN BRIOCHE

PAN BRIOCHE HOMEMADE

WITH VANILLA BUTTER

AND CANTABRIAN ANCHOVIES (5pcs)

14€

allergens    

CARPACCIO

RED PRAWN CARPACCIO

WHIT PEAS SALAD, VALERIAN

AND ORANGE ZESTS

15€

allergens 

ANCHOVIES CAPRESE

ANCHOVIES CAPRESE WHIT BUFFALO MOZZARELLA,

BASIL SPONGE, TOMATE WATER

AND NEAPOLITAN CRUNCHY BREAD

14€

allergens      

OCTOPUS AND POTATOES








OCTOPUS, CREAM OF POTATOES WHIT THYME,

GRILLED CELERIAC AND OCTOPUS MAYONNAISE

16€

allergens  

Selection of seafood charcuterie di Pasquale Palamaro

TUNA BRESAOLA (50gr)	6 €
<i>allergens</i> 	
SWORDFISH WITH MEDITERRANEAN SPICES (50gr)	7 €
<i>allergens</i> 	
SWEET SEA SALAMELLA (MIXED FISH) (50gr)	7 €
<i>allergens</i> 	
KING FISH WITH VINACCE (GRAPE PEEL) (50gr)	7 €
<i>allergens</i> 	
SEABED AMBERJACK FILLET (50gr)	9 €
<i>allergens</i> 	
AMBERJACK HAM (50gr)	9,50 €
<i>allergens</i> 	
MIXED PLATTER OF SEAFOOD CHARCUTERIE (x2 pax)	28 €
<i>allergens</i> 	

First Dishes

PASTA WHIT RAW FISH
SHORT PASTA COOKED IN FISH SOUP
WHIT TEANO'S CHICKPEAS ,
SEA LETTUCE AND RAW FISH 17 €

allergens     

RICE AND MANTIS SHRIMP
CARNAROLI RICE WHIT LEMON, MANTIS SHRIMP,
TERRAGON OIL AND FRESH WILD FENNEL 17 €

allergens   

LINGUINE WHIT CLAMS
LINGUINE (LONG PASTA) WITH GENUINE CLAMS 21 €

allergens  

RAVIOLI
RAVIOLI FILLED WITH GENOVESE SAUCE,
TUNA BELLY AND RED ONION CHIPS 18 €

allergens    

DUMPLING
POTATO DUMPLING WHIT BAKED CHERRY TOMATO,
RAZON CLAMS AND GARLIC CREAM 16 €

allergens    

Second Dishes

LOBSTER

HALF CATALAN LOBSTER

WHIT TROPEA'S RED ONION,
VESUVIUS CHERRY TOMATO (PIENNOLO),
NEWS POTATOES, LETTUCE AND LIME

22 €

allergens 

SALTED COD

SALTED COD IN OILCOOKING

WITH ARTICHOKE'S HEART AND BURRATA

18 €

allergens   

ANGLERFISH

ANGLERFISH WITH FRIARIELLI (NEAPOLITANS BROCCOLI)
AND FRIARIELLI CHIPS

16 €

allergens   

DISH OF THE DAY

DEPENDING ON AVAILABILITY

18 €

allergens

Homemade Dessert

BABÀ
RUM BABÀ WITH FRUIT AND EGGNOG SAUCE 7 €

allergens    

RICOTTA CHEESE AND PEAR
PEAR WITH RICOTTA'S MOUSSE
AND ALMOND DAQUOISE 8 €

allergens    

GOLDEN CHOCOLATE
MILK CHOCOLATE MOUSSE
WITH HAZELNUT PRALINE AND COCOA ICING 8 €

allergens   

FRUIT
SLICED FRESH FRUIT 6 €

allergens