

**STARTER OF THE DAY**  
18.00 / 20.00

A tasty dish of sea delicacies with a glass of still wine, white or rosé.

**Glovo?**

**HOME DELIVERY**  
ON GLOVOAPP.COM



Dishes not available for coeliacs or peoplen with strong gluten intolerance

TABLE RESERVATION SERVICE  
MAX. 30 SEATS - LUNCH OR DINNER  
€1,00 CAD.

## RAW SEAFOOD

The great classic of the raw sea, always fresh. Available also per piece

### SARDEGNA OYSTERS

Italian Oyster - 5 pieces portion

### DE CLAIRE SPECIAL OYSTERS

French Oyster - 5 pieces portion

### VENUS CLAMS

10 pieces portion

### ALLIEVI

150 g portion

### TAGLIATELLA

170 g portion

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170 g portion, seasoned with cacio cheese, tomato and basil

### HAIRY MUSSELS

10 pieces portion

### BLACK MUSSELS

15 pieces portion

### LANGOUSTINES

5 pieces portion

### RED SHRIMPS II

5 pieces portion

### MIXED X1

2 venus clams, 1 oyster, 2 hairy mussels, 50 g tagliatella, 1 allievo, 2 black mussels, 1 langoustine, 1 shrimp

### MIXED X2

4 venus clams, 2 oysters, 4 hairy mussels, 100 g tagliatella, 2 allievi, 4 black mussels, 2 langoustines, 2 shrimps

Urchins, raw octopus and much more: follow the daily raw seafood on the blackboard  
Some product prices in Raw Sea Menu may vary according to the period and to the market.  
We will report the changes to the raw bench.

## PANINI

The goodness of the freshest fish meets the culinary inspiration of our chef: let us surprise you. Also gluten free (+ 1,5€) or with lactose free mozzarella (+1,5€)

### TUNA TARTARE

100 g tuna tartare, burrata, fresh tomato, basil pesto sauce, caper oil

### FRIED OCTOPUS

300 g fried octopus, turnip greens\* garlic and oil, cooked figs must, ricotta cheese and pepper, oil with anchovies

### SALMON TARTARE

100 g of salmon tartare, grilled zucchini, fiordilatte, mint sauce, lettuce, red pepper mayo, garlic chives

### SOFT BOILED PRAWNS

170 g of lightly boiled prawns, fried aubergine, bufala, Santoro crispy bacon, potato chips, fresh tomato sauce, smoked mayonnaise, arugula

### SWORDFISH BURGER

200 g burger of grilled swordfish, with tomato, fiordilatte, Santoro capocollo, friggirelli, chopped pistachio, basil pesto, arugula, lemon oil

### FRIED CUTTLEFISH

200 g of sliced and fried cuttlefish, roasted cardoncelli, fresh giuncata cheese, arugula and walnuts sauce, valerian salad and salted caramel onion

### VEGETARIAN

200 g chickpeas and zucchini hamburger, tomato, stracciatella, arugula, basil pesto, aubergine, oil and pepper

## TARTARE

Tartare of fresh fish cut at the moment and flavored by the chef, served with daily salad and crostini.  
Available with deep fried bread (+€2) or with gluten-free crostini (+ € 1,5)

### SALMON

200 g of salmon, cucumber salad, pineapple, pistachio and fresh mint served with lime mayonnaise

### TUNA

200 g of tuna, Acquaviva onion, capers, celery salad with basil sauce

### SWORDFISH

200 g of swordfish, Catalan ginger vegetables, roasted datterino mayonnaise and arugula sprouts

### RED SHRIMPS

150 g of red shrimp, guacamole and fillo dough of Altamura bread

## SPAGHETTI

A generous portion of spaghetti and good fish, seasoned with the fresh sauces of our chef (minimum waiting 12 minutes)

### CACIO CHEESE, PEPPER AND MUSSELS

100 g of spaghetti, mussels, cacio cheese and pepper

### GARLIC, OIL AND FISH

100 g of spaghetti, garlic, oil, chilli and fish tartare of the day

## RAW FISH

Fresh filleted fish served with crostini.  
Enjoy it with our fresh homemade sauces.

Available with deep fried bread (+€2) or with gluten free crostini (+€1,5)

### TUNA

120 g of Carpaccio or Sashimi cut of tuna with citrus pesto, almonds, rosemary and bread waffles

### SALMON

120 g of Carpaccio or Sashimi cut of salmon with vegetable Catalan and fresh ginger

### SWORDFISH

120 g of Carpaccio or Sashimi cut of swordfish with basil pesto, arugula and tomato confit

### SEA BASS CARPACCIO

120 g of sea bass carpaccio with dry tomato pesto, pistachio, bufala cream and chard sprouts

### GREATER AMBERJACK CARPACCIO

120 g of greater amberjack carpaccio with datterino tomato, capers, lemon, iced celery and basil

### RED SNAPPER CARPACCIO

120 g of red snapper carpaccio with tuna mosciame, lemon zest and parsley sauce

### TUNA WITH BLACK PEPPER

100 g of tuna marinated in black pepper with a little raspberry sauce, cucumber and toasted almonds

## COOKED FISH

Fresh fish cooked and seasoned by the chef, served with daily salad.  
Also available with gluten-free crostini (+ € 1,5)

### TUNA STEAK

200 g of lightly roasted tuna with arugula, roasted cardoncelli and tartar sauce

### SALMON TATAKI

200 g of salmon fillet in almond crust, lightly seared, with citrus fruits, red turnip and salted caramel tropea onion

### SWORDFISH STEAK

200 g of grilled swordfish with garlic chard oil and chilli, dry tomato, roasted potatoes and salmoriglio

### ROASTED OCTOPUS À LA CAPRESE

300g of roasted octopus served with rustic salad and caprese of mozzarellona, tomato and basil

## FRIED

The timeless charm of fried seafood, fragrant and freshly fried

### MIXED FRIED FISH

Fried with shrimp, squid, octopus and cuttlefish

### FRIED FISH AND ANCHOVIES

300 g of fried fish of the day and whole anchovies

### FRIED MUSSELS

200 g of shelled and fried black mussels\*

### CODFISH AND SGAGLIOZZE

250 g codfish chunks, fried sliced polenta\* served with puttanesca sauce

### CRUSTACEAN BALLS

20 balls with crunchy breadcrumbs and crustacean filling

### FISH AND CHIPS

200 g of cod fillet with crispy breading, served with a rustic salad, fried potatoes and home-made tartar sauce

### SEASONAL CRISPY VEGETABLES

Seasonal crispy vegetables\* tempura

### POTATO CHIPS

Fried potatoes\* served with black garlic mayonnaise and homemade ketchup

## SALADS

Fish and vegetables flavored by the chef with the freshest sauces. Served with crostini.

Available with gluten free crostini (+ € 1,5) or with lactose free mozzarella (+ € 1,5)

### SALMON

150 g of salmon tartare, lettuce, arugula, valerian, green apple, sesame, flaxseed, olive oil and raspberry and garlic chives mayonnaise

### TUNA

150 g of tuna tartare, lettuce, arugula, tomato, red onion, Barattino, mozzarella, basil pesto, olive oil and lemon

### SHRIMPS

170 g of lightly boiled prawns, lettuce, valerian, bread crumbs and Santoro crispy bacon, caesar sauce and dried tomatoes