

FISH MENU

RAW SEAFOOD

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

SARDEGNA OYSTERS

5 pieces portion

FRANCE SPECIAL OYSTERS

5 pieces portion

VENUS CLAMS

10 pieces portion

ALLIEVI

150 g portion

TAGLIATELLA

170 g portion

- Classic

- Seasoned with cacio cheese, pepper and red onion

HAIRY MUSSELS

10 pieces portion

BLACK MUSSELS

15 pieces portion

LANGOUSTINES

6 pieces portion

RED SHRIMPS II

6 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

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

SALMON TARTARE

100 g salmon tartare, fried zucchini, fior di latte, dry tomato pesto, lettuce and roasted pepper mayonnaise

SOFT BOILED PRAWNS

120 g soft boiled prawns, mozzarella, mushrooms, Trapanese pesto sauce, potato chips and bacon Santoro

SWORDFISH BURGER

200 g burger of grilled swordfish, dark caciocavallo, Capocollo Santoro, caramelized red onion, mixed salad, green sauce and potato rosti

FRIED CUTTLEFISH

150 g of sliced and fried cuttlefish, aubergine and datterino caponata, bufala mozzarella, rocket, basil pesto sauce and almonds

VEGETARIAN

Chickpea and spinach hamburgers, bufala mozzarella, zucchini, dry tomato oil and trapanese pesto sauce

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, green apple, Polignano carrot, mustard and honey sauce and black pepper

TUNA

200 g of tuna, capers, red onion, tomato confit, basil mayonnaise and crunchy biscuit

GILTHEAD SEABREAM

150 g of sea bream, orange peel, almond biscuit, roasted pepper and mint

RED SHRIMPS

150 g of red shrimps, guacamole and frozen celery

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 SALMON SWORDFISH

120 g

250 g

Carpaccio or sashimi cut, mixed or customized

SEA BASS CARPACCIO

120 g of sea bass carpaccio with grilled onion oil, mandarin and almonds

GREATER AMBERJACK CARPACCIO

120 g of Greater Amberjack carpaccio with pesto Trapanese and beet sprouts

WHITE BREAM CARPACCIO

200 g of White Bream carpaccio with Catalan sauce and limon thyme

BLACK PEPPER TUNA

120 g of tuna marinated with black pepper

COOKED FISH

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

TUNA TATAKI

150 g of lightly roasted tuna with grilled tomato sauce, arugula and bread

SALMON TATAKI

150 g of Salmon lightly roasted in sesame crust with crunchy artichokes*, caciocotta cheese, black pepper and cooked must

GRILLED SWORDFISH

200 g of Swordfish with grilled potato*, sautéed turnip greens*, salmoriglio with chilli pepper and baked tomato oil

SHI DRUM BRASCIOLA

200 g of fragrant bread Shi Drum rolls with Puttanesca cherry tomatoes and potato wedges* with rosemary

ROASTED OCTOPUS À LA CAPRESE

300 g of octopus served with mozzarellona, tomato, oil and basil

FRIED

The timeless charm of fried seafood, fragrant and freshly fried

MIXED FRIED FISH

300 g

300 g of fried with squid, shrimp, cuttlefish and little octopus or 1 Kg of fried with squid, cuttlefish, prawns, little octopus and fried fish

1 kg

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

PRAWNS AND FRIED CHIPS

300 of fried prawns, cloves of fresh potatoes, onion mayonnaise

SEASONAL CRISPY VEGETABLES

Seasonal crispy vegetables tempura

POTATO CHIPS

Fried potatoes* served with onion mayonnaise

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, valerian salad, dried figs, walnuts, goat cheese and dry tomato oil

TUNA

150 g of tuna tartare, lettuce, bottarga, candied lemon, fennel, fiordilatte mozzarella, red onion and dried tomatoes

PRAWNS

150 grams of soft boiled prawns, with salad, valerian, rocket, fresh pears, brie and acacia honey

For the speciality of the day, follow the blackboard!

STARTER OF THE DAY

11.00 / 12.30
18.00 / 20.00

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

€10


Dishes not available for coeliacs or people with strong gluten intolerance

GLUTEN FREE

COELIAC OR GLUTEN INTOLERANT?
Request at the desk a menu specially designed for you

DRINKS

GLASS OF WINE

GLASS OF SPARKLING WINE

GLASS OF METHODE CHAMPENOISE WINE

Natural Water 50cl

Sparkling Water 50cl

Coca Cola 33 cl

Coca Cola Zero 33 cl

Fanta 33 cl

Sprite 33 cl

Peroncino 25 cl

Nastro Azzurro 25 cl

Peroni Gran Riserva 50 cl

Margose 33 cl

Peroni Gluten Free

In accordance with Regulation UE 1169/2011 we point out that our courses can contain traces of cereals containing gluten, crustaceans, fish, eggs, peanuts, soy, milk and lactose, nuts, celery, mustard, sesame seeds, sulphites, lupine, shellfish and products thereof.
*If not available fresh, we could use high quality frozen products.

All our fish products have been rehabilitated in accordance with Reg. (CE) 853/04 all. III sec. VIII, cap. 3, letter D, step 1 and subsequent amendments and additions - frozen. Bivalve shellfish are served always alive and vital at the time of purchase. We use Yellowfin Tuna - Thunnus Albacares - frozen.

ALWAYS REMEMBER TO COMMUNICATE ALLERGIES AND INTOLERANCES AT TIME OF ORDER

TELEPHONE BOOKING SERVICE
TAKE AWAY
LUNCH OR DINNER
€2,00

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