



RAW SEAFOOD

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

SARDINIAN OYSTERS

5 pieces portion

SPECIAL DE CLAIRE OYSTERS

5 pieces portion

VENUS CALMS

10 pieces portion

HAIRY MUSSELS

10 pieces portion

TAGLIATELLA

170 g portion

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170 g portion seasoned with cacio cheese, pepper and red onion

ALLIEVI

150 g 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

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)**

TUNA

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

SALMON

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

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

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 onion mayonnaise

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, friggittelli, 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

COOKED FISH

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

TUNA SLICES

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

SWORDFISH STEAK

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

ROASTED OCTOPUS À LA CAPRESE

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

SALAD

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

PAWNS

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

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 mozzarella cream and beet 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

BLACK PEPPER TUNA

100 g of tuna marinated in black pepper with raspberry puree, cucumber and toasted almonds