

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, 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

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 SALMON SWORDFISH

Carpaccio or sashimi cut, mixed or customized

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 STEACK

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

Discover the daily specials on the blackboards!

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

WEIGHTS REFER TO RAW AND CLEAN WEIGHED PRODUCT

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

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



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

BEVANDE

GLASS OF WINE

GLASS OF SPARKLING WINE

GLASS OF MÈTHODE CHAMPENOISE WINE

Natural Water 50 cl

Sparkling Water 50 cl

Coca Cola 33 cl

Coca Cola Zero 33 cl

Fanta 33 cl

Sprite 33 cl

Peroncino 25 cl

Nastro Azzurro 25 cl

Nastro Azzurro Prime 33 cl

Peroni Gran Riserva 50 cl

Peroni Cruda 33cl

Margose 33 cl

Craft beer with seawater

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