

RAW SEAFOOD*

The great classics of raw seafood, always fresh. Available also per piece.

SARDEGNA OYSTERS

Italian Oysters from Sardinia, 5 pieces portion

SPECIAL DE CLAIRE OYSTERS

French Oysters, 5 pieces portion

VENUS CLAMS

10 pieces portion

ALLIEVI

Small raw cuttlefish, 150g portion

CUTTLEFISH TAGLIATELLA

Raw cuttlefish strips, 170g portion

HAIRY MUSSELS

10 pieces portion

BLACK MUSSELS

15 pieces portion

LANGOUSTINES

5 pieces portion

RED SHRIMPS II

5 pieces portion

RAW MIX X1 ✨

2 Venus Clams, 1 oyster, 2 hairy mussels, 2 Black Mussels, 50g of Tagliatella, 1 Allievo, 1 Langoustine, 1 shrimp

RAW MIX X2 ✨

4 Venus Clams, 2 oyster, 4 hairy mussels, 4 Black Mussels, 100g of Tagliatella, 2 Allievo, 2 Langoustine, 2 shrimp

RAW FISH*

Fresh filleted fish served with croutons. Enjoy it with our fresh homemade sauces. Available au naturel or with gluten free croutons (+€1,5)

TUNA SALMON COBIA

Salmon, tuna and Cobia 🍷 au naturel. Carpaccio or Sashimi cut.

TUNA CARPACCIO

100g of Tuna** carpaccio with Ash flavored oil, cacio cheese and rocket sprouts

SALMON CARPACCIO

100g of Salmon Carpaccio with Honey Mustard, Black Pepper, sweet-and-sour onions

COBIA CARPACCIO

100g of Cobia Carpaccio 🍷 with toasted almond flavored oil, cucumber and orange zest

GREATER AMBERJACK CARPACCIO

100g of Greater Amberjack Carpaccio with yoghurt sauce, candied tomato and black olives

SALADS*

Fish and vegetables seasoned by the chef with the freshest dressings, served with croutons. Also available with gluten-free croutons (+1.5€) or with lactose-free mozzarella (+1.5€)

SALMON

150g of salmon tartare, lollo lettuce, field salad, spinach, walnuts, caprino cheese, dried figs and crème fraîche.

TUNA

150g of tuna** tartare, lollo lettuce, cherry tomatoes, rocket, sweet-and-sour onions, fiordilatte mozzarella and basil mayonnaise

STEAMED PRAWNS ✨

170g of lightly boiled prawns, lollo lettuce, rocket, dried tomatoes, toasted bread cubes, Santoro Bacon, Caesar dressing.

TARTARE*

Fish Tartare, cut and seasoned by the chef, served on salad and sided with Altamura bread crouton.

Also available with gluten-free croutons (+€1,5)

SALMON

200g of salmon seasoned with green apple, pistachio, tzatziki, caramelized onion and puff pastry wafer

TUNA

200g of tuna**, Acquaviva onions, capers, aubergine caviar, tomato confit, basil mayonnaise and almond wafer

RED SHRIMPS ✨

150g of Red Shrimps, oil, pepper, lemon zest, guacamole and fresh sprouts

FRIED*

The timeless charm of fried seafood, fragrant and freshly fried.

MIXED FRIED FISH ✨

Fried shrimps, cuttlefish, octopus and squid

FRIED FISH AND ANCHOVIES

300g of fried small fishes of the day and whole anchovies

FRIED MUSSELS

200g of shelled and fried black mussels

CODFISH AND SGALIOZZE

250g of Codfish chunks, Sgagliozze (fried sliced polenta), served with green sauce

CRUSTACEAN BALLS

20 balls* with crispy breadcrumbs and crustacean filling, served with Lime flavored mayonnaise

FISH AND CHIPS

200g of cod fillet with crispy breading, sided with rustic salad and fried potatoes, served with onion & curry mayonnaise.

CRISPY SEASONAL VEGETABLES

Crunchy Seasonal vegetables, served with basil mayonnaise

POTATO CHIPS

Fried potatoes* served with homemade ketchup and smoked mayonnaise.

COOKED FISH*

The great taste of the freshest fish meets our chef's culinary inspiration: let us surprise you. Also available gluten free (+1.5€) or with lactose-free mozzarella (+1.5€)

SESAME TUNA

200g of lightly charred tuna fillet with aubergine purée, basil mayonnaise, cherry tomatoes, candied ginger and oven-toasted Altamura bread.

ALMOND-CRUSTED SALMON TATAKI

200g salmon fillet in almond crust with Polignano beet, garlic and oil served on homemade tonnata sauce and oven toasted Altamura bread.

GRILLED OCTOPUS ✨

300g of Grilled Octopus served with a cherry tomatoes, fiordilatte mozzarella, basil, fresh oregano salad and oven toasted Altamura bread.

SANDWICHES*

The great taste of the freshest fish meets our chef's culinary inspiration: let us surprise you. Also available gluten free (+1.5€) or with lactose-free mozzarella (+1.5€)

TUNA TARTARE ✨ P

100g of tuna** tartare, burrata mozzarella cheese, fresh tomatoes, caper oil and basil pesto

FRIED OCTOPUS ✨ P

300g of Fried Octopus, turnip greens* sautéed with garlic and oil, cooked figs must, ricotta cheese and pepper, anchovies oil.

SALMON TARTARE ✨

100g of salmon tartare, fried zucchini, fiordilatte mozzarella, lettuce, green sauce and charred bell pepper mayonnaise

SOFT BOILED PRAWNS ✨

170g of lightly boiled prawns, oven-cooked aubergine, fiordilatte mozzarella, Santoro crispy bacon, homemade ketchup, smoked mayonnaise, fresh rocket and potato chips

SWORDFISH STEAK 🍷

200g swordfish steak, melted caciocavallo cheese, baby spinach salad topped with balsamic vinegar, sweet-and-sour onions, salmoriglio and potato chips*

GRILLED CORB

150g of grilled Cromaris Corb fillet 🍷 with bufala mozzarella, aubergine caponata, basil cream and fresh rocket

RED PRAWNS TARTARE 🍷

100g red prawns tartare, stracciatella cheese, baby spinach with ginger flavored oil, sesame, green apple, lime mayonnaise and carrot chips.

SPAGHETTI* 🍷

A generous portion of spaghetti, good fish and the freshest sauces made by our chef (minimum waiting time: 15 minutes)

CACIO CHEESE, PEPPER AND BLACK MUSSELS ✨

100g of Benedetto Cavaliere Spaghettoni, 100g of shelled black mussels, cacio cheese and pepper

DRINK

50cl Glass Bottle of Still Water

50cl Glass Bottle of Soft Sparkling Water

50cl Glass Bottle of Sparkling water

Coca Cola 33cl

Coca Cola Zero 33cl

Fanta 33cl

Sprite 33cl

PERONI BREWERY

Peroni Riserva 50cl (blonde, blanche, Amber, Pure Malt)

Peroni Cruda 33 cl (real ale)

Peroni Senza Glutine 33cl (gluten free)

PESCARIA BREWERY

La Salina 33 cl

La Bionda 33 cl

WINE

Glass of wine

Glass of Sparkling wine

Glass of Method Champenoise Wine

Glass of Bellavista Wine

DISCOVER THE DAILY SPECIALS ON THE BLACKBOARDS!

Not available for gluten intolerant

Friend of the sea

Signature dish

Certified by Italia Panino Academy

STARTER OF THE DAY

11.00am/12.30pm - 6pm/8pm

A tasty dish of sea delicacies with a glass of still wine,

€10

COELIAC OR GLUTEN INTOLERANT?

Request at the desk a menu specially designed for you

TABLE RESERVATION SERVICE

MAX. 30 SEATS - LUNCH OR DINNER

+€1,00

each

SURCHARGE FOR DELIVERY SERVICE

+€ 10%

WEIGHTS REFER TO RAW AND CLEAN WEIGHED PRODUCT

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.

**We use yellowfin Tuna (Thunnus Albacares).

* Depending on availability, fishery products arrive at our restaurant through cold supply chain at -20°C or +4°C, except for shellfish as they are always served alive and to order. In any case, carpaccio or tartare that are meant to be consumed raw, have been treated in accordance to Reg. (CE) 853/04 ann.III sec.VIII, cap.3, letter D, step 1 and all subsequent amendments and additions. We specify that, in absence of fresh product, we will use frozen and/or deep frozen products. These products are frozen as soon as they are fished and are of the highest quality available. (Products marked with *) Our bread is made in Apulia and arrives at our restaurant through cold supply chain at -20°C. We complete its baking few moments before serving, to offer you a bun expressing its highest fragrance and tasting quality.

Menù Seasonal

SEASONAL FISH AND VEGETABLES:
TASTE OUR CHEF'S INSPIRATION IN OUR NEW SEASONAL MENÙ.

COUNTER *

Seafood Frisella

(tuna, salmon, prawn, octopus or black pepper tuna carpaccio)

Small seafood Panzerotti

(prawn or octopus)

Seafood Croissant

(tuna, salmon, prawn or octopus)

Small seafood Sandwich

(tuna, salmon, prawn or octopus)

EVERYDAY WE PREPARE OUR FRESH COUNTER:
SORRY IF PRODUCTS WILL FINISH DURING THE DAY

RAW FISH *

Black pepper tuna carpaccio

Tuna carpaccio seasoned with black pepper (100g) with artichoke salad and parmesan served with orange honey and mustard vinaigrette

Cobia tartare

Cobia tartare (150g) in extra virgin olive oil and lemon with pomegranate and vegetable cialleda

SPAGHETTI *

Prawn Carbonara

Spaghettoni Benedetto Cavalieri (100g) with red prawn tartare (50g), pecorino cheese, egg, pepper

FROM THE OVEN *

Seafood Lasagna with Shrimps

Lasagna with shrimp, cardoncelli mushrooms and pumpkin

Seafood parmigiana

Melanzana frita, pomodoro fresco, cozze, gamberi, calamari, basilico, parmigiano

Pasta timbale with octopus meatballs

Orecchiette, fresh tomato, basil, mozzarella, octopus meatballs

Lucio's Baccalà Arraccanato

Au gratin cod with Roman artichokes, olives and potatoes, served with croutons

Octopus all'arrabbiata with fava beans and chicory

Octopus with fresh slightly spicy sauce and basil, served with with fava beans and chicory and croutons

Swordfish Bombette

Swordfish rolls stuffed with scamorza cheese, spicy ventricina, served with sautéed cabbage and croutons

VEGETARIAN SANDWICH *

Giuncata cutlet in corn and oat crust with sauteed vegetables, fresh tomato and omelette gremolada

SANDWICH *

Tuna

Altamura bread sandwich with 60g of tuna in oil with tomato, caper potatoes, scamorza cheese, parsley and bottarga and lemon mayonnaise

Salmon

Altamura bread sandwich with 60g of salmon sashimi, arugula, goat cheese and tuna sauce