

## MENU

### Tasting

#### Steamed cuttlefish

with French Beans and Puntarelle



#### Risotto Vialone Nano estate San Massimo

Fried Capers, Lemon and Bottarga



#### Stuffed squid

at the Mediterranean



#### Creamy Yuzu

with Licis and Pistachio Crumble



About the Tasting Menu,  
uniform service for all diners is appreciated

60

### Appetise

#### Steamed cuttlefish

with French Beans and Puntarelle



20

#### Roasted Lobster

Mango, Fennel and Black Garlic Mayonnaise



30

#### Palamita in Cooking Oil

Songino and Lemon Cream



17

#### Raw DADIEGO

Fish from Liguria and Sicily, Crustaceans, Oyster Gillardeau and Citrus and  
Vegetable Sauces

35

#### Artichoke Gratin

with Ligurian anchovies



18

ALLERGEN IS NOT POISON (but someone has to pay attention)

If you suffer from food allergies or intolerances, please let our staff know.

Who will be able to put you in a position to avoid genres that contain products to which you are allergic or be aware, however, that the food and drinks offered in this venue are produced in workshops and served on premises where products containing the following allergens are used and served:


GLUTEN - SHELLFISH - EGGS - FISH - PEANUTS - SOYA - MILK - NUTS - CELERY - MUSTARD

SESAME SEEDS - SULPHUR DIOXIDE AND SULPHUR LUPINS - MOLLUSCS

and that cross-contamination cannot be excluded, especially in the presence of free service and buffets.

Raw fish is blast chilled (according to EC Regulation 853-2004)





## First

Orecchiette with Salt Cod and Citrus Breadcrumbs 	16
Risotto Vialone Nano estate San Massimo Fried Capers, Lemon and Bottarga 	20
Spaghetti di Gragnano with Caviar Shrimps and Chives 	30
Scialatielli Amalfitani <small>DADIEGO</small> with Crustaceans and Seafood (Ancient Amalfi recipe) 	25
Potato Dumplings Baked Tomatoes, Buffalo and Basil 	16

## Seconds

Fish Grill <small>DADIEGO</small> with Crustaceans and Vegetables 	32
Stuffed squid at the Mediterranean 	27
Fisherman with Artichokes and Mustard Mayonnaise 	28
Sliced amberjack Pak Choi and Creamed Broccoli 	30
Browned Iberian lamb and its Potato and Spinach Sauce 	22

Covered	4
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 Gluten	 Crustaceans	 Eggs	 Fish	 Peanuts	 Soya	 Dairy products
 Nuts	 Celery	 Mustard	 Sesame seeds	 Anad.Solf. and Sulphites	 Molluscs	 Lupines

## OUR CRUDIES








Sicilian Red Prawns	6€ each
Scampi	6€ each
Oyster Special Gillardeau No. 3 France	6€ each
Tartare with Vegetable Crudaiola	18
Carpaccio	18
Raised Raw Fish	70

Catch of the Day

Catch of the Day

Fish from Liguria and Sicily, Crustaceans, Oyster Gillardeau and Citrus and Vegetable Sauces

## Sweet Delicacies

<b>Maritozzo</b> Cream and Limoncello 	9
<b>Creme Brûlée</b> White Chocolate with Mandarin Gel 	10
<b>Creamy Yuzu</b> with Licis and Pistachio Crumble 	11
<b>Chocolate and Pears Our Way</b> with Zabaione mousse 	12
<b>Citrus Fruit Ice Cream</b>  	7
<b>Simply Fruit</b> with accompanying sauces	8
<b>Ice cream and its compositions</b> 	10