

TEN STEPS TO THE SEA *(ten course tasting menu)*

- chef's welcome
- raw cod with mediterranean pesto
- gray mullet carpaccio, capers and candied lemon
- burned mackerel, leek and cassis vinegar
- wild salmon cooked on tea leaves, yogurt sauce, and roasted red onion petals
- "il bel paese", grilled sardines, with roasted eggplant cream, burrata cheese and crispy bacon
- grilled squid, polenta and anchovy cream
- spaghetti, mussels from our sea and the scent of cinnamon
- sea bass fillet in salt crust, normand sauce and confit cherry tomatoes
- grilled octopus, garlic mousse and bitter endive
- dessert

*€ 76 per person excluding drinks
service and covered € 4*

SIX STEPS TO THE SEA *(six course tasting menu)*

- chef's welcome
- crudités of razor clams, with tuscan sauce
- gray mullet carpaccio, capers and candied lemon
- wild salmon cooked on tea leaves, yogurt sauce, and roasted red onion petals
- spaghetti, mussels from our sea and the scent of cinnamon
- grilled octopus, garlic mousse and bitter endive
- dessert

*€ 56 per person excluding drinks
service and covered € 4*

3X3 RAW TASTING MENÙ

(3 courses with 3 tastings each)

- gray mullet carpaccio, capers and candied lemon
- raw cod with mediterranean pesto
- crudités of razor clams, with tuscan sauce
- carpaccio of sea bass in the style of margherita pizza
- pink delta oyster, and horseradish gel
- amberjack tartare, peach and vanilla
- tartare of sea bream, shiso and rice vinegar
- carpaccio of croaker, granny smith apple and dill sauce
- shrimp from the adriatic, yogurt and herring caviar
- dessert

*€ 66 per person excluding drinks
service and cover € 4*

OUR CRUDITIES

"3 types of raw carpaccio" • € 22

the fresh catch, worked with a knife by our chef

"natural raw food selection" • € 35

the tartare, the carpacci, and the crustaceans, served naturally to feel the true taste of the sea

"pink oysters delta's pearls" • € 6 each

from the sacca scardovari, biosphere reserve and unesco heritage

WARM STARTERS

"lo sgombro" • € 16

mackarel fillet flame burned, served with grilled leek and cassis vinegar

"il bel paese" • € 16

grilled sardines with aubergine cream, salento burrata cheese and crispy bacon

"il calamaro" • € 16

grilled calamari, stuffed with vegetables, served over a sauce of dried tomatoes and caper flower

"il cefalo dorato" • € 16

crispy fried mullet fillets, with green beans, confit cherry tomatoes and sour tomatoes sauce

OUR HOMEMADE PASTA AND RISOTTO

"i borsetti verdi" • € 16

ravioli stuffed with prawns, smoked burrata and roasted aubergine, served with saffron sauce and red radicchio

"il risotto" min. x 2 • € 16 per person

risotto with raw red prawn tartare, beurre blanc and lime zest

"gli spaghetti" • € 15

spaghetti with mussels and sea urchins

"i tagliolini" • € 16

handmade noodles with shrimp, clams and cherry tomatoes

MAIN COURSE

"l'astice" • € 24

half grilled lobster, served with seafood sauce and grilled endive

"il polpo" • € 20

grilled octopus, garlic mousse and bitter salad

"the fried fish from the" mare nostrum" • € 20

with local shrimp, prawns, squid, mullet and seasonal fish

"la spigola" • € 22

sea bass fillet in salt crust, normand sauce and confit cherry tomatoes

service and cover € 4