

TASTING MENU

The tasting menu you choose is the same for each person of the table.
Thanks for cooperation.

<u>RAW FISH</u>	47
Sea bream carpaccio, almond mayonnasise and sea lettuce	
Mullet tartare, basil and fermented lemon	
Amberjack, avocado sauce, radicchio	
<i>Wine pairing – optional (3 wine glasses)</i>	20
<u>SUMMER 2024</u>	60
Creamy potato, capers, peanuts, bottarga	
Mackerel, sweet and sour onion, almond	
Stuffed homemade pasta with seafood and red shrimp sauce	
Amberjack with sweet peppers	
Ricotta, meringue, passion fruit	
<i>Wine pairing - optional (5 wine glasses)</i>	35
<u>3-COURSE SURPRISE MENU</u>	39
Courses are at the Chef's choice	
<i>Wine pairing – optional (3 wine glasses)</i>	20

The fish we buy fresh, for market reasons and for raw preparations, has undergone a preventive reclamation treatment in accordance with the requirements of Regulation (EC) 853/2004, Annex III Section VII, Chapter 3, letter D point 3. It may also be kept at a temperature of -28° for processing requirements.

Please be advised that the products and dishes prepared and served in this establishment, as well as the drinks, may contain ingredients or adjuvants that are considered allergens (list of ingredients or adjuvants considered allergens used in this establishment and listed in Annex II - "Substances or products causing allergies or intolerances" EC Reg. 1169/20 5 1):

1. Cereals containing gluten and products thereof (wheat, rye, barley, oats, spelt and kamut) 2. Crustaceans and products thereof 3. Eggs and products thereof 4. Fish and fish products 5. Peanuts and products thereof 6. Soybeans and products thereof 7. Milk and milk products (including lactose) 8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios and macadamia nuts) 9. Celery and celery products 10. Mustard and mustard products 11. Sesame seeds and seed products 12. Sulphur dioxide and sulphites in concentrations above 10mg/kg 13. Lupins and products thereof 14. Molluscs and products thereof

Information about the presence of substances or products that cause allergies or intolerances is available from the staff on duty.

A' LA CARTE MENU

For more than 4 persons at the same table the "a' la carte" menu is not available. Thanks for cooperation.

Appetizer

Mackerel, sweet and sour onion, almond	20
Creamy potato, capers, peanuts, bottarga	20
Minced meat (white romagna veal), escarole, almond sauce	20
Seafood salad	25

Oysters Super Special

7/each

Fleshy and crispy, with sweet flavour

First Course

Risotto, whit seabed mussels, capers and lemon (min. 2)	20
Stuffed homemade pasta with seafood and red shrimp sauce	25
Tagliatelle whit beef ragù cut whit a knife	20

Main Course

Bluefish, aubergines, salmoriglio sauce	25
Amberjack with sweet peppers	30
Roasted beef fillet and salad	28

Dessert

Creamy hazelnut, cocoa ground, raspberry coulis	10
Ricotta, meringue, passion fruit	10

A bit of cheese

15

cover and backed goods 5

DRINKS

Refined and micro-filtered water. Natural and Sparkling	2
Wine by glass	6/18
Caffe CAGLIARI, single origin PURE INDIA 100% Kaapi Royal	3