

\*Richiediamo minimo due portate per persona

  
**Meraviglioso**  
OSTERIA

  
**Meraviglioso**  
OSTERIA

## Crudo mare

Scampo locale  
Gambero rosso locale  
Ostriche Maison Gillardeau  
Polipetti locali  
Allievi locali

*In base a disponibilità giornaliera*

## Caviare

**Siberian Classic 20 gr Caviar**  
Si contraddistingue per la sua amabile consistenza, la sua freschezza e il suo aroma delicato e leggermente iodato

**Beluga Imperial 20 gr Caviar**  
Servono circa 30 anni per ottenere questo caviare per antonomasia, una qualità eccezionale caratterizzata da uova di oltre 3,5mm e un colore grigio perla

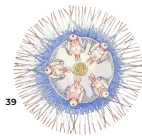
## Antipasti

Carpaccio di pescato, prezzemolo, lattughino e agrumi (4)  
Baccalà, cavolfiore, lampascioni e alloro (4, 7, 9, 12)  
Tonno, capperi, rapa rossa e vitello (4, 9, 10, 12)  
Fungo, caciocavallo e terra (3, 5, 7, 8, 9, 12)  
Pancia di maialino, senape e scarola (9, 10, 12)

## Primi

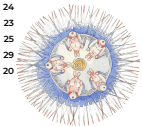
Fusillone "Mastro Sapore", seppia, peperone arrosto ed erbe mediterranee (1, 7, 9, 12, 14)  
Tubetto, aglio, olio, zafferano "I Giulivi", scampo e gambero (1, 2, 4, 9, 12)  
Risotto "Riserva San Massimo", patate e cozze (4, 7, 9, 14) *minimo per due persone*  
Spaghettoni "Mastro Sapore", ricci e alghe (1, 4, 9, 14)  
Bottoni ripieni di zucca, canestrato e noccioline (1, 3, 7, 8, 9, 12)

5/cad.  
6/cad.  
6/cad.  
8/cad.  
4/cad.



39

98



24

23

25

29

20

## Fiamme, fuoco e fumo

Ricciola dorata, carote di San Vito e noci (1, 3, 4, 7, 8, 9, 12)  
Polpo, nduja "Querceta", burrata e crema all'aglio (9, 12, 14)  
Rombo e patate (4, 7, 9, 12) *1,2 kg consigliato per due*  
Manzo, lattughino, salsa bernese e il suo fondo (3, 4, 9, 10, 12)  
Frittura di pesci, molluschi e crostacei (1, 2, 3, 4, 9, 12)

## Dai carboni

Scamponi reale  
Gambero rosso locale 1° scelta  
Aragosta  
Astice  
Cicala greca  
Pescato

*In base a disponibilità giornaliera*

28  
26  
80  
24  
25

15/cad.  
8/cad.  
20/100 gr  
11/100 gr  
16/100 gr  
7,5/100 gr

## Contorni

La raccolta di ortaggi del giorno

8

## Bevande

Acqua Panna  
Acqua S. Pellegrino  
Coperto

4

4

6

\*We require a minimum of two courses per person

**Meraviglioso**  
OSTERIA

**Meraviglioso**  
OSTERIA

## Raw seafood

Local shrimp  
Local red prawn  
Oyster Maison Gillardeau  
Local baby octopus  
Local allievi seafood

Based on daily availability

## Caviar

**Siberian Classic 20 gr Caviar**

It is characterized by its pleasant texture, freshness and delicate, slightly briny aroma.

**Beluga Imperial 20 gr Caviar**

It takes around 30 years to produce this quintessential caviar, an exceptional quality characterized by eggs over 3.5mm in size and a pearl-gray color.

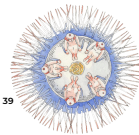
## Appetizers

Fish carpaccio, parsley, lettuce and citrus (4)  
Salt cod, cauliflower, lampascioni and bay leaf (4, 7, 9, 12)  
Tuna, caper, red turnip and veal (4, 9, 10, 12)  
Mushroom, caciocavallo cheese and land (3, 5, 7, 8, 9, 12)  
Little pork belly, mustard and scarola (9, 10, 12)

## First Courses

Fusillone "Mastro Sapore" pasta, cuttlefish, roasted pepper and Mediterranean herbs (1, 7, 9, 12, 14) 24  
Tubetto pasta, garlic, oil, saffron "I Giulivi", prawn and shrimp (1, 2, 4, 9, 12) 23  
Risotto "Riserva San Massimo", potatoes and mussels (4, 7, 9, 14) *minimum for two people* 25  
Spaghettono "Mastro Sapore" pasta, sea urchin e seaweed (1, 4, 9, 14) 29  
Stuffed buttons with pumpkin, canestrato cheese, and hazelnuts (1, 3, 7, 8, 9, 12) 20

5/each  
6/each  
6/each  
8/each  
4/each

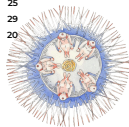


39

98

22  
17  
19  
15  
16

29  
20



## Flames, fire and smoke

Golden Amberjack, San Vito's carrot and walnuts (1, 3, 4, 7, 8, 9, 12) 28  
Octopus, nduja "Querceta," burrata and garlic cream (9, 12, 14) 26  
Turbot and potatoes (4, 7, 9, 12) 1.2 kg recommended for two 80  
Beef, baby lettuce, Béarnaise sauce and its jus (3, 4, 9, 10, 12) 24  
Fried fish, molluscs and crustaceans (1, 2, 3, 4, 9, 12) 25

## From the charcoal

Big royal shrimp  
Local red prawn 1<sup>st</sup> extra  
Rock lobster  
Red lobster  
Greek cicada  
Fish

15/each  
8/ each  
20/100 gr  
11/100 gr  
16/100 gr  
7,5/100 gr

Based on daily availability

## Side dishes

A selection of seasonal vegetables of the day

8

## Drinks

Panna water  
San Pellegrino water  
Cover charge

4  
4  
6