

*Richiediamo minimo due portate per persona a discrezione del responsabile di sala.

**Meraviglioso**
OSTERIA

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Crudo mare

Scampo locale
Gambero rosso locale
Ostriche Maison Gillardeau
Ostriche San Michele
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

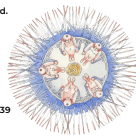
Antipasti

Carpaccio di pescato, prezzemolo, lattughino e agrumi (4)
Pomodoro, pane e friggittelli (1)
Canocchia, gambero rosso, lupini e mais (2, 4, 7, 9, 12, 13, 14)
Tonno, capperi, rapa rossa e vitello (4, 9, 10, 12)
Maialino, caciocavallo, origano e albicocca (3, 7, 9, 12)

Primi

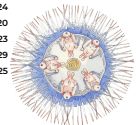
Fusillone "Mastro Sapore", seppia, peperone arrosto ed erbe mediterranee (1, 7, 9, 12, 14)
Tubetto, baccalà, canestrato, alici e limone (1, 4, 7, 9, 12)
Risotto "Riserva San Massimo", patate e cozze (4, 7, 9, 12, 14) *minimo per due persone*
Spaghettoni "Mastro Sapore", ricci e alghe (1, 4, 9, 12, 14)
Raviolo, zucchine, menta, scampi, camomilla e calamaretti (1, 2, 3, 7, 9, 12, 14)

6/cad.
6/cad.
7/cad.
6/cad.
8/cad.
3/cad.



39

98



24

20

23

29

25

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 (7, 9, 12, 14)
Rombo e patate (4, 7, 9, 12) *1,2 kg consigliato per due*
Dentice, ricci e mandorla (3, 4, 8, 9, 12, 14)
Manzo, lattughino e battuto mediterraneo (7, 8, 9, 12)

28
26
75
29
28

Dai carboni

Scamponi reale
Gambero rosso locale 1^a scelta
Aragosta - secondo disponibilità giornaliera
Astice - secondo disponibilità giornaliera
Cicala greca - secondo disponibilità giornaliera
Pescato selvaggio

16/cad.
8/cad.
19/100 gr
12/100 gr
16/100 gr
7,5/100 gr

Contorni dal fuoco

La raccolta di ortaggi del giorno

10

Bevande

Acqua Panna
Acqua S. Pellegrino
Coperto

4
4
6

*We require a minimum of two courses per person at the discretion of the manager.

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Raw seafood

Local shrimp
Local red prawn
Oyster Maison Gillardeau
Oyster San Michele
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.

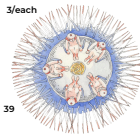
Appetizers

Fish carpaccio, parsley, lettuce and citrus (4)
Tomato, bread, and friggiteilli peppers (1)
Mantis shrimp, red prawn, lupin beans and corn (2, 4, 7, 9, 12, 13, 14)
Tuna, caper, red turnip and veal (4, 9, 10, 12)
Little pork, caciocavallo cheese, oregano and apricot (3, 7, 9, 12)

First Courses

Fusillone "Mastro Sapore" pasta, cuttlefish, roasted pepper and Mediterranean herbs (1, 7, 9, 12, 14) 24
Tubetto pasta, cod, canestrato cheese, anchovies and lemon (1, 4, 7, 9, 12) 20
Risotto "Riserva San Massimo", potatoes and mussels (4, 7, 9, 12, 14) *minimum for two people* 23
Spaghettoni "Mastro Sapore" pasta, sea urchin e seaweed (1, 4, 9, 12, 14) 29
Raviolo, zucchini, mint, langoustines, chamomile and baby squids (1, 2, 3, 7, 9, 12, 14) 25

6/each
6/each
7/each
6/each
8/each
3/each

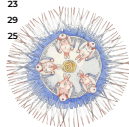


39

98

22
16
19
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25



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 (7, 9, 12, 14) 26
Turbot and potatoes (4, 7, 9, 12) 1.2 kg recommended for two 75
Red snapper, sea urchins and almond (3, 4, 8, 9, 12, 14) 29
Beef, lettuce and Mediterranean dressing (7, 8, 9, 12) 28

From the charcoal

Big royal shrimp
Local red prawn 1st extra
Rock lobster - based on daily availability
Red lobster - based on daily availability
Greek cicada - based on daily availability
Wild-caught

16/each
8/each
19/100 gr
12/100 gr
16/100 gr
7.5/100 gr

Sides from the fire

A selection of seasonal vegetables of the day

10

Drinks

Panna water
San Pellegrino water
Cover charge

4
4
6