

Raw seafood

Shrimp	6/cad.
Big shrimp	8/cad.
Red prawn	6/cad.
Oyster Maison Gillardeau	7/cad.
Oyster Special Italia	5/cad.

Caviar - Rossini selection

Black Label 10gr	29
Caviar obtained from the Dauricus Schrenkii sturgeon. Creamy texture with a delicate flavor and subtle hints of walnut.	
Gold Selection 10gr	37
Caviar obtained from only 20 Dauricus Schrenkii sturgeons out of 100. Golden hue, crisp texture, and a medium-intense flavor reminiscent of hazelnut.	
Oscietra Gold 10gr	44
Caviar obtained from the Gueldenstaedtii sturgeon. Intense aromatic profile with notes of nuts and balanced acidity. Buttery texture and golden hue.	

Appetizers

Catch of the day carpaccio, citrus fruits and herb oil (4, 12)	22
Dentex tartare in giardiniera style (4, 9, 12)	24
Mussel soup, garlic and parsley oil (2, 4, 9, 12, 14)	18
Mini focaccia, pink shrimp, stracciatella and almonds (1, 2, 7, 8)	19
Tomato tartare, bread and friggitelli peppers (1, 12)	17
Tuna, tuna sauce and capers (4, 10, 12)	18
Monkfish pizzaiola style (1, 4, 9, 12)	22
Suckling pig, caciocavallo cheese, and oregano (3, 7, 9, 12)	18
Fried local baby squid (1, 14)	26

First courses

Tubettino pasta with small rock fish (1, 4, 9, 12)	22
Linguina pasta with clams, lemon, and wedge clams (1, 4, 9, 12, 13, 14)	24
Risotto, potatoes and mussels (4, 7, 9, 12, 14) <i>minimum order for two</i>	25
Fettuccia pasta with lobster (1, 4, 9, 12, 13, 14)	26
Spaghettone pasta, sea urchin and seaweed (1, 4, 9, 12)	28

Josper charcoal grill cooking

Tuna belly and Mediterranean mixed salad (4, 8, 12)	24
Octopus and Mediterranean mixed salad (8, 9, 12, 14)	26
Big royal shrimp (2, 7)	16/cad.
Red prawn 1° choice (2, 3, 7, 12)	9/cad.
Catch (4, 12)	8,5/100 g
Lobster and béarnaise sauce (2, 3, 7, 12)	44
Turbot and potatoes (4, 7, 9, 12) <i>1,2 kg recommended for two</i>	76
Wild-caught croaker, fava beans and chard (4, 7, 9, 12)	26
Beef, hazelnut and baby lettuce (7, 8, 9, 12)	29