

# Menù

Service € 3,00 pp

Fine de Claire oysters	€4 each
*Pink shrimp carpaccio and purple shrimp tartare (2,7,8,9,12) with sun-dried tomatoes, olives, capers, and drops of burrata	€ 29
*Cod variation (1,2,3,4,7,9,12,14) (Meatball, Crepe and stuffed flowers, bite-sized dish with Livorno-style eggplant cream)	€ 20
*Golden scallops with lard (4,7,9,11,12,14) with cardoncelli mushrooms, mustard-glazed pumpkin, and mushroom sauce	€ 22
*Warm seafood and crunchy vegetable salad (2,4,6,9,12,14) on a cream of peas and coconut milk	€ 22
<hr/>	
*Chickpea gnocchi (1,4,9,12,14) with mussels, Red mullet and octopus in red mullet sauce	€ 21
*Half Pacchero with scampi, shrimp, and shellfish bisque (1,2,4,7,9,12)	€ 24
*Rustic linguine with cuttlefish ribbons, creamed in its own juice (1,4,14) with artichokes and candied salted citrus mayonnaise	€ 23
<hr/>	
Baked fish with powdered potatoes and cherry tomatoes (4)	€ 85/kg
*Fried seafood and tempura vegetables (1,2,4,12,14)	€ 25
*Monkfish fillet (4,6,8,9,12,14) with agretti and Jerusalem artichokes in a double consistency	€ 28
Tuna steak in a bread crust (1,4,6,9,12) with sesame pak choi, sweet and sour soy onions, and ponzu sauce	€ 27

(1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk 8. Tree Nuts  
9. Celery 10. Mustard 11. Sesame 12. Sulphites 13. Lupins 14. Molluscs)

\*To ensure the integrity of the products, some may be personally frozen or at source.