

march 2025

appetizer

Marennes Oleron Fine de Claires Vertes Oysters n.3 France (each) € 6.00

molluscs

Three ways of tuna € 28.00

fish and gluten

Puntarelle with crispy octopus and its mayonnaise € 26.00

molluscs, dairy and nuts

Shrimps tasting € 26.00

crustaceans, dairy and gluten

Steamed sea fish with vegetables € 28.00

fish, crustaceans and molluscs

Zollino dwarf pea soup and scallop € 26.00

molluscs

Desalted cantabrian anchovies with toasted bread € 24.00

fish, gluten and dairy

Raw ham Riserva Marco D' Oggiono with white melon € 24.00

*Red shrimp, prawn from the Mediterranean sea (hg) € 13.00
crustaceans

*Raw fish tasting according to Stefano €34.00

molluscs, crustaceans and fish

*Ask for availability

In case of allergies or intolerances, please let us know

first courses

Spaghetti with yellow datterini, salicornia chlorophyll and salmon tartare	€ 21.00
fish and gluten	
Linguine with black ink, squid and tuna bottarga	€ 23.00
dairy, molluscs, fish and gluten	
Potato crescents with shellfish filling	€ 23.00
crustaceans, dairy, eggs and gluten	
Carnaroli San Massimo risotto with clams and black lemon creamed with extra virgin oil	€ 24.00
mollusc and dairy	<u>minimum order 2 portions</u>
Troccoli cheese and pepper with garusoli	€ 23.00
molluscs, dairy and gluten	
Calamarata with abruzzo Pear Tomatoes	€ 21.00
gluten	

second courses

Turbot ribs with mashed potatoes and marjoram	€ 28,00
fish and dairy	
Pistachio crusted umbrina fish	€ 28.00
fish, nuts, eggs and gluten	
Monkfish with saffron sauce	€ 30.00
fish, dairy, nuts and gluten	
Cod, cod and cod	€ 28.00
fish and dairy	
Lobster millefeuille on cherry tomato coulis	€ 2800
crustaceans, gluten and dairy	
Rack of lamb with herbs	€ 26.00

*Baked or salted fish - (min 2 pz) hg	€ 9,00
fish	
*Fried seafood with crunchy vegetables	€ 32,00
peanuts, crustaceans, molluscs , fish and gluten	

*Ask for availability