Welcome to Mare Nostrum

For 29 years the sea has been at the heart of our kitchen. We interpret it with respect, balance and great care for our ingredients. Except in cases of genuine intolerances or special needs, we kindly ask you to trust our recipes exactly as we have conceived them.

Today, 6 November 2026, we have prepared for you:

***Mixed starters: € 23**

Our starters are eight small tastings, all different. The fish changes, the preparations change, the cooking methods change. It is a way to begin the meal with variety, lightness and curiosity.

Alternatively, or in addition:

Sélection OR Famiglia Boutrais oyster, size 4 **€ 7**

It has a unique and complex flavour. On the palate, an initial impression of brine and rock gives way to an intense, distinctly seaweedy finish

Red tuna tartare (also as a main course) with grated white Alba truffle (4 g) and softened butter **€ 35**

***Pasta: € 20/25 (€ 15/20 half portion)**

Tagliolini with blue lobster meat and prawns, slowly melted in their own reduction with tomato, basil, celery, thyme and infused garlic. Deglazed with brandy and a hint of citrus **€ 25 (20)**

Spaghetti with organic clams, white wine, garlic added then removed, parsley and bottarga **€ 25 (20)**

Orecchiette with red tuna ragù, soffritto of carrot, celery and onion, fresh chard and tomato, with grated cacioricotta on the plate **€ 20 (15)**

Calamarata with squid, Neapolitan style, soffritto, fresh tomato, basil, a little concentrate and quick cooking. Toasted bread 'a farenella on the plate **€ 20 (15)**

***Main courses:**

Pink lobster (300/400g), Alghero style, boiled and dressed with its own head, tomato salad, onion, lemon, vinegar and salt; easy to eat **€ 60**

Mare Nostrum crudo with purple and red prawns from Mazara, Ligurian king prawns, red tuna carpaccio and seared red tuna, langoustine, mantis shrimp, oil, natural lemon and Maldon salt **€ 32**

Fillet of Sardinian lampuga and Ligurian king prawns, grilled with chard, served with vegetables sautéed in the pan, white onion confit **€ 32**

Our caciucco with fillet of yellow grouper and dentex, carpet-shell clams, wild mussels, cacciaroli squid and flying squid, prawns, fresh tomato, Sicilian oil and sea stock **€ 32**

The seabed in the pan with fillet of ombrina boccadoro, carpet-shell clams, wild mussels, cacciaroli squid and flying squid, prawns, Sicilian oil and sea stock **€ 32**

Fillet of sea bass 'a sfincione, mountain potatoes, onion, capers, olives, basil, oven-gratinated with herb breadcrumbs, gazpacho **€ 29**

Fillet of baccalà di Concetta and grilled Ligurian flying squid, pan-cooked in white with potato and Jerusalem artichoke cream **€ 29**

Mixed fried paranza catch **€ 29**

Savour the best of our kitchen, with freedom and value.

The tasting menu includes mixed starters, ½ pasta, a main course, dessert, water and coffee for **€ 65** (wine excluded). Should you choose dishes priced above the base value (the lowest set for each course, 15 euro for half portions of pasta and 29 euro for main courses), the difference will be added to the cost of the menu.

(*) Some products may be blast-chilled in-house or frozen on board at origin. Please ask our staff. Some dishes may contain allergens. Always ask our staff

To avoid unnecessary crowding at the till, please ask for the bill at your table. Enjoy your evening.