

Welcome to Mare Nostrum

Our recipes are based on the search for the balance between the ingredients.

Unless justified intolerances, we ask you not to change them

Today June 22, 2022 we have prepared you

*** Mixed appetizers : € 20**

Eight morsels per person with different fish and cooking methods, for a view of our cooking style, prepared according to market availability and the imagination of the cooks and in such quantities as to allow the continuation of the dinner

Tasting of three French oysters: One of each type from Brittany, Marennes Oleron and Utah beach € 12

*** Pasta : 18 euro / 12 euro (half portion)**

Sardinian fregola cooked like a risotto with mussels from Adriatic and clams, open in a pan with extra virgin olive oil, garlic put and removed and parsley, completed with a Piennolo tomato from Vesuvius, a teaspoon of zucchini cream and grated mullet bottarga from Cabras

Potato dumplings with mantis shrimp and shrimp prawns, beaten and melted in cooking with tomato, carrots, celery, onion and fresh herbs

Orecchiette of burnt wheat with Neapolitan-style squid, fresh tomato, basil, whole garlic then removed, spicy Calabrian nunnata, colatura di Cetara anchovies and raw extra virgin olive oil and toasted bread muddica

Tagliolini with white tuna sauce, carrots, celery, onions, aubergines and wild fennel, completed with grated salted ricotta on the plate

*** Seconds: € 26**

Mediterranean raw with purple and pink prawns, scampi, mantis shrimp, tuna tartare with a Marenne Oleron oyster and freshly seared Bovololo (sea snail), with oil, lemon and Cervia salt

Smoked turbot and sea bass on orange wood with thyme, clams, shrimps, squid and squid, cooked in foil with extra virgin olive oil and fresh herbs to simulate the ashes of the embers and served on courgette sauce with mussels au gratin next to them, stuffed with themselves and zucchini

Ligurian swordfish (16 Kg.) Alla ghiotta, medallion grilled with extra virgin olive oil and fresh herbs, served on tomato sauce at room temperature, Taggiasca olives, caramelized onion, crunchy celery and cucunci (caper)

Ombrina, potatoes, tomato drops, fried aubergines and grated salted ricotta, au gratin in the oven with herb breadcrumbs

Fried Ligurian paranza, fried with Sicilian extra virgin olive oil

French pink lobster from Alghero, boiled and dressed with tomato salad, onion, lemon, salt and a drop of vinegar **Gr. 350 approx. € 60**

For those who love to taste more dishes, we recommend:

Tasting menu of your choice at € 58 with mixed starters, ½ first course, 1 second course, 1 dessert, 1 water and 1 coffee (excluding wine), **€ 92 with lobster**

To avoid crowds at the cash desk, please ask for the bill at the table

Dishes marked with () are prepared with raw material blast chilled or frozen at the origin. Some dishes may contain allergens. Ask the kids for the list*