

## ***Welcome to the Mare Nostrum***

*The our recipes are based on the research balance between the ingredients.*

*Less from intolerances justified you let's ask from not vary them*

***Today 05 August 2022 we have prepared***

### ***\*Appetizers mixed : € 20***

***Eight morsels per person*** with different fish and cooking, for a view on ours cooking style, prepared according to the availability of the market and the imagination of the cooks and in quantities that allow the continuation of the dinner

### ***\* Pasta : 18 euro/ 12 euro (Half portion)***

***Potatoes gnocchi*** with shrimp and mantis shrimp, beaten and let yourself melt in cooking with tomato, onion, thyme and stewed aubergines, completed with a spoonful of burrata sauce flavored with mullet bottarga

***Busiate al ferretto of Timilia organic wheat*** with fresh cuttlefish ink with mussels and cuttlefish, a scent of fresh tomatoes, garlic put and removed and a Piennolo tomato from Vesuvius on the plate

***Burnt wheat orecchiette*** with fresh tuna belly amatriciana, a little pork cheek, tomato and onion, completed with grated ricotta salata on the plate

***Tagliolini*** with sea bass and croaker with garlic, oil and chilli pepper, fennel seeds, anchovy sauce from Cetara and a sprinkling of toasted bread muddica

### ***\* Seconds: € 26***

***Raw Mediterranean*** with purple shrimp, rose And reds, Norway lobster e tuna tartare, dressed with oil, lemon and Cervia salt with Merennes -Oleron oyster

***Sliced monkfish*** and mixed vegetables, cooked at low temperature and roasted on the plate with extra virgin olive oil, fresh herbs and salted toasted almonds, served on liquid tomato salad

***Turbot in morsels, mussels, clams, shrimps, cuttlefish and squid***, smoked on elm and thyme wood, cooked in foil on the plate to simulate the ashes of the embers with oil ages, herbs fresh, lemon and pouring from anchovies of Cetara, served on the sea bottom with mantis shrimp

***Ombrina 'a weary Palermo***, potatoes, onion, olives and cucunci (capers), au gratin in oven with bread crumbs at herbs fresh served with to part homemade jams of onions and citrus peppers

***Frying mixed paranza***, fried with Sicilian extra virgin olive oil

***Purple prawns from Sanremo grilled with extra virgin olive oil (5 pieces) € 35***

### ***For who loves taste more dishes, we recommend :***

***Menu tasting to Vs. choice to 58 €*** with the appetizers mixed, ½ first, 1 second, 1 sweet, 1 water and 1 coffee (excluding wine), ***with Sanremo prawns € 67***

*The dishes marked with (\*) I am get ready with matter Before knocked down or frozen at the origin. Some dishes they might to contain allergens. To ask to the guys there list*