

Welcome to the Mare Nostrum

*The our recipes I am based on the Research of balance between the ingredients.
TO less from intolerances justified you let's ask from Not vary them
Today November 23rd 2022 You we have prepared*

***Appetizers mixed : € 22**

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

On request Deesse blanche oysters from Utah beach in Normandy, one of the best productions in the world €5 each

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

Potato gnocchi with grilled prawns and mantis shrimp, beaten and left to melt during cooking with tomato, carrots, celery, onion, fresh herbs and a blend of Marsala with grated mullet roe from Cabras

Linguina di Gragnano (Di Martino) with mussels and shelled clams, fresh tomato, added and removed garlic, basil and parsley

Gragnano Calamarata with Neapolitan-style squid and squid, fresh tomato, Apulian olives, basil, whole garlic then removed

Fileja (pasta al ferretto) with white tuna ragout, carrots, celery, onion, aubergines, fennel seeds and spicy Calabrian nunnata, completed with a sprinkling of toasted bread muddica

***Seconds: € 26**

Raw Mediterranean with pink, purple and mantis shrimps from Santa Margherita, prawns from Viareggio, scampi, and tuna tartare, seasoned with oil, lemon and Cervia salt with oysters from Brittany and Bulot sea snail

Morone (seabed amberjack) and sea bass in bite-sized pieces, clams, mussels and squid cooked in foil on the plate to simulate the ashes of the embers with oil ages, herbs fresh and pouring from anchovies of Cetara, served on sea bottom and focaccia croutons

Fillets of fished corvina grilled with extra virgin olive oil, fresh herbs and mixed vegetables cooked at low temperature, served on liquid tomato salad

Cod made by us served "alla parmigiana" with smoked aubergines and tomatoes, scamorza and parmesan, cooked in the oven

Frying mixed fried paranza with Sicilian extra virgin olive oil

Tuna tartare (Gr. 150) with grated Alba white truffle (Gr. 4) € 35

We recommend our tasting menu of your choice :

Menu tasting to Vs. choice to 60 € with the appetizers mixed, 1/2 first, 1 main course, 1 dessert, 1 water and 1 coffee (excluding wine), €68 with tartare

The dishes marked with () I am get ready with matter Before dejected or originally frozen.*

The dishes are changed daily and they might to contain allergens. To ask to the waiters

there list