

Welcome to Mare Nostrum

Our recipes are based on the search for balance between ingredients. Unless there are justified intolerances, we ask you not to change them.

Today, March 30, 2024 We have prepared you

***Mixed appetizers: € 22**

A series of appetizers with different fish and cooking, for a view of our cooking style, prepared according to the availability of the market and the imagination of the cooks and in quantities that allow the continuation of dinner.

On request: Gillardeau Oysters from Marennes-Oleron € 7 each

Special St. Vaast Oysters n° 2 € 6 each

***Pasta: 19 euros/ 14 euros (Half portion)**

Potato gnocchi with prawns, prawns and mantis shrimp, the shellfish are beaten and left to melt during cooking with fresh tomato, basil, parsley and a grating of artisanal bottarga from Cabras

Fileja (Brizzi pasta factory from Calabria) with roasted squid, Cetara anchovy sauce, olive cream, tomato extract, onion, toasted bread muddica

Spaghetti alla chitarra with mussels from Cesenatico and clams, natural local clams from Chioggia, extra virgin olive oil, dried tomato, fresh herbs and garlic put in and removed

Busiate di Tumminia with Neapolitan ragout of fresh tuna, tomato, onion, a little bacon, completed with cacio e pepe sauce

Second courses: 28 euros

Raw Mediterranean fish with red prawns from Mazara, Ligurian pink prawns, prawns from Viareggio, shrimp, mantis shrimp and tuna tartare seasoned with Nocellara oil, lemon and salt with Bulot from France

Our bouillabaisse in white with sea bass in bite, clams, clams, mussels, prawns, squid, squid, cooked in foil with caponatina of seasonal vegetables, with extra virgin olive oil, herbs and mixed spices with a thick bottom of prawns and seafood water, served with focaccia croutons

Grilled red snapper caught in strips with roasted vegetables at low temperature, extra virgin olive oil and herbs, served with chickpea miso and two-year-old barley, tomato salad and homemade citrus and onion jam on the side

Umbrine in chunks 'a sfinciuni from Palermo with potatoes, Riviera olives and Salina capers, au gratin in the oven with fresh herb breadcrumbs and homemade pepper jam on the side, served on roasted tomato sauce

Mixed fried fish with crustaceans, molluscs and fish

First choice purple prawns from Mazara, grilled and served with Costoluto tomato salad and vegetables cooked at low temperature and then roasted € 38

Pink lobster in Alghero style, boiled and seasoned with tomato salad, onion, lemon, salt and a dash of vinegar (served already half open) Gr. 450 approx. € 70 VAT included

Explore our cuisine, personally choosing from the evening's dishes to your taste to create a unique and more convenient culinary adventure:

Tasting menu of your choice at 65 € with mixed appetizers, 1/2 first and 1

The dishes marked with () are prepared with raw materials blast chilled or frozen at the origin, ask the waiters. Some dishes may contain allergens. Ask the Kids for the List*

second course, dessert, water and coffee (wine excluded)

It will also be possible to request the tasting menu with purple prawns €65 or with lobster €107