

APPETIZERS

GRILLED OCTOPUS* & BURRATA cheese, Dried Tomatoes and Bread Crumble – 14 (1-3-7-8-14)

TUNA TARTARE* Mozzarella Cream Sauce, Black Sesame, Lime and Coconut – 15 (3-4-7-11)

SEA FOOD SALAD* Bread Salad with Shrimps, Mussels, Clams, Octopus, Tomatoes, Celery, Onion, Apple Gelè – 15 (1-7-9-14)

MUSSELS SAUTÉ' with Pepper or Lemon – 13 (14-12)

MIX RAW SEAFOOD* with Mazara Shrimp, Salmon Sashimi, Tuna Tartare, Oyster, Scampo and Dressing – 25 (2-4-6-14)

OYSTERS from the French Charente-Maritime coast – 5 pc (14)

ZUCCHINI FLOWERS Fried and Stuffed with Ricotta, Anchovies, Lime with Mediterranean Sauce - 13 (1-4-7-12)

BEEF TARTARE with Caper Flowers, Wasabi Mayo, Sweet and Sour Tropea Red Onion - 16 (1-3-4)

HAM & GNOCCHI San Daniele Ham Riserva 18 months with Fried Gnocchi Bread – 15 (1-6-7-10-13)

LA BURRATINA Mini Pizza with Tomato sauce, Mozzarella Burrata and Basil – 6 (1-6-7-10)

I PADELLINI *Pizza cooked in a pan with a thick dough and a crumbly surface*

PADELLINO HAM CULATELLO & BURRATA Red Onion Marmalade and Almonds Crumble – 16 (1-6-7-8-10)

MEDITERRANEAN PADELLINO Tomato Sauce, Confit Tomato, Mozzarella Cream, Anchovies and Basil – 16 (1-4-6-7-8-10)

PADELLINO WITH TUNA* SASHIMI Sichuan pepper, Buffalo Mozzarella, Edamame and Lime – 18 (1-4-6-7-8-10)

PASTA

RISOTTO with fresh Zucchini, Zucchini Flowers and Provolone Cheese – 18 (1-3-7)

TAGLIATELLE MAZARA with Raw Red Shrimps* from Sicily, Yellow Tomatoes Sauce,

Lemon Butter, Crustacean Powder and Dried Seaweeds – 18 (1-2-3-7)

SPAGHETTI CETARA Anchovies, Smoked Mozzarella Cream, Bread Crumble, Lemon – 15 (1-4-7)

SCIALATIELLI SEA FOOD homemade Pasta with mix Fresh Sea Food – 15 (1-2-3-4-12-14)

SPAGHETTI CLAMS with Wild Fresh Clams and Parsley – 16 (1-6-10-12-14)

TRUFFLE & ZOLA Tagliatelle pasta, Beef ragù, Gorgonzola Cheese, Truffle perlage – 18 (1-3-6-7-8-9-10-12-14)

CHEESE, PEPPER AND LIME Spaghetti Cacio Cheese, Pepper and Lime – 13 (1-6-7-10)

PACCHERI BURRATA Paccheri di Gragnano with Pachino Sauce, Burrata and Basil – 12 (1-7)

COCKTAILS

GLASS CHAMPAGNE Andrè Diligent “Vehemence” – 10

KIR-ROYAL Andrè Diligent “Vehemence”, Creme de Cassis – 10

IL CONTE Campari Bitter, Martini Rosso, Fernet, Chinotto – 10

GIN TONIC Hendricks – Roku – Del Professore - Latitude –

Panarea - Gin Mare + Tonica Fever Tree & Lime – 12

GIN TONIC ALCOHOL FREE Tanqueray 0% + Tonic Fever & Lime – 10

APEROL SPRITZ Prosecco, Aperol, Soda – 8

CUBA LIBRE White Rhum, Coca Cola, Lime – 8

HUGO SPRITZ Prosecco, Sambuco, Soda, Menta, Lime – 8

MI-TO Campari, Martini Rosso, Soda – 8

NEGRONI Campari, Martini Rosso, Gin – 8

MOSCOW MULE Vodka, Ginger Beer, Lime – 12

KRAKEN MULE Rhum Kraken, Ginger Beer, Lime - 12

FISH & MEAT

RED TUNA* Panko Breaded Tuna, Fresh Mellon Sashimi, Soya and Ginger Mayo – 24 (1-3-4-6)

SEA BASS Gratin with Zucchini, Mint and Violet Smoked Potato cream – 23 (1-2-4-9)

SALMON* breaded with Pistachios, Beurre Blanc Sambuca, Pak-Choi – 23 (4-7-8-12)

SEA FOOD SOUP Tomato, Codfish, Monkfish, Squid, Scampo, Shrimp,

Mussels, Clams, Bread Croutons – 27 (1-2-4-9-14)

MIX FRIED FISH Squids*, Red Mullet*, Sardines*, and Shrimps* deep fried – 18 (1-2-4-6-10)

SLICED BEEF Sliced Beef with Whyte Polenta, Blue Aosta Cheese and Brown Stock - 25 (7-9-12)

PICANHA with Ratatouille of Vegetables, Pineapple Chutney and Brown Stock – 23 (9-12)

LA MILANESE Veal Cutlet “Milanese Style” with oven Potatoes – 25 (1-3-7-8)

OVEN VEGETABLES – 7 **MIX SALAD** – 6 **OVEN POTATOES** – 5 **FRIED BREAD GNOCCHI** – 5