

## APPETIZERS

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

**AMBERJACK TARTARE\*** with Dragon Fruit, Celery, Tomato Water and Lemon Jelly – 16 (4-9)

**SEA FOOD SALAD\*** with Parmentier Potatoes, Shrimps, Mussels, Squids and Octopus – 15 (2-4-14)

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

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

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

**PORCINI MUSHROOM** fried with Panko, Mushroom flan, Parmesan cream, Salted cocoa crumble, Miso - 16 (1-3-6-7-10)

**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*

**PATANEGRA** with Burrata cheese and Paleta of Patanegra de Bellota – 20 (1-6-7-8-10)

**SEASONAL** with Bacon in three cooking times, Burrata Cheese and Mushrooms Cream with truffle – 16 (1-6-7-8-10)

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

**SMOKED SALMON** with Spreadable Cheese, Almonds Crumble, Soya and Ginger Mayo, Lemon Zests – 18 (1-4-6-7-8-10)

## PASTA

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

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

**SPAGHETTI** with Turnip Green Cream, Smoked Provola, Salami 'Nduja, Amalfi Anchovies, and Toasted Panko Crumble – 15 (1-4-7) **(This dish is very tasty, thanks to the salty flavor of the Anchovies and 'Nduja)**

**SCIALATELLI 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)

**PASTA WITH PORCINI MUSHROOM** Tagliatelle pasta with wild mushrooms – 18 (1-3-7)

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

**RISOTTO MILANESE** with Saffron, Meat Ragù, Marrow Sauce, Parsley, Garlic and Lemon – 18 (1-7-9-12)

**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 (1-6-7-10)

## 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

**TUNA\*** Breaded and Toasted, Celeriac Cream, Seared Cabbage and Teriyaki Sauce – 24 (1-3-4-6-7-10-12)

**SEA BASS** Gratin with Pumpkin puree and Cardoncelli Mushrooms – 23 (1-4-9)

**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)

**CRUSTED PORK FILLET** with Lard, Black Cabbage, Porcini cream and Salted Shiitake – 23 (1-3-7-9-12)

**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