

## = CREATE YOUR OWN PLATEAU =

Prices may vary according to market trends

- Sicily red prawns € 5/8
- Scampi/norway lobster € 5/8
- Dog cockles € 4/6
- Scallops € 4/6
- Sea urchins € 5/8
- Smooth clams € 3/6
- Venus clams € 3/6
- Oyster € 5/7

We suggest you to enrich your plateau with our ceviche and tartare

## = CEVICHE =

### Mediterranean

Tuna, leche de tigre, cancha, canots, aji rocoto, choclo and tomato sauce  
€ 21

### Classic

Sea bass, leche de tigre, cancha, canots, aji rocoto, choclo  
€ 19

### Amberjack tiradito

with Aji amarillo sauce  
€ 26

## = TARTARE =

### Amberjack tartare

with dill creme fraiche, kataifi dough and Siberian Royal Calvisius caviar  
€ 25

### Tuna Tartare

with jalapeno's mayo, crispy kataifi dough and dry tomatoes  
€ 19

### Salmon Tartare

with finger lime, avocado mousse and keta caviar  
€ 18

### TASTING OF THREE TARTARE

€ 32

## = APPETIZERS =

- Sicily red prawns tartare served with crunchy pepper stuffed with sheep ricotta lemon flavored  
€ 23
- Cantabrico anchovies with toasted bread and Normandy butter (5 pieces)  
€ 16
- Crispy octopus with tasty turnip tops, sundried tomatoes and potato foam  
€ 21
- Monkfish wrapped in lard with broccoli cream and sautéed escarole  
€ 28
- Seared calamari with roasted artichokes, Lucanian bread crumble and salsa verde  
€ 19

## = FIRST COURSES =

- Handmade black ravioli with creamed cod, datterini tomato sauce and julienne of calamari  
€ 22
- Risotto with saffron pistils and seared lobster and its bisque  
€ 35
- Quadrucci Oro Verrigni with baby octopus in amatriciana sauce and pecorino cheese  
€ 18
- Handmade eggs fresh tagliolini with sea tartare and mullet bottarga  
€ 20
- Spaghetti with shelled clams and mullet bottarga  
€ 19

## = MAIN COURSES =

- Cuttlefish cooked at low temperature with leeks, black buckwheat polenta and chimichurri  
€ 27
- Tuna cutlet with toasted artichokes, spicy pumpkin cream and confit tomatoes  
€ 28
- Sea bass in seeds crust with fresh tomatoes mayo and smoked potatoes  
€ 25
- Mediterranean Seafood soup  
€ 32
- Pappa al pomodoro with creamed cod fish  
€ 24

## = SIDE DISHES =

Grilled vegetable

€ 7

Potato chips

€ 6

Cherry tomatotes salad with fresh basil

€ 6

## = DESSERT =

Shortcrust pastry tartlets with vanilla cream and berries

€ 12

Cheesecake with salted caramel, candied chestnuts and dark chocolate

€ 13

Tiramisù

€ 9

Pisco's Chocolate cake with rum-glazed baby pears

€ 12

Pistachios mousse in a dark chocolate shell and raspberry coulis

€ 11

€4.00 COVER CHARGE (GRATUITY NOT INCLUDED)

Dear guest please inform the dining room staff of the need to consume foods free of certain allergenic substances before ordering and, if necessary, ask to consult the allergens table available at the restaurant.

Some fresh products of animal origin, as well as raw fishery products, are subjected to rapid temperature reduction to guarantee quality and safety, as described in the HACCP Plan pursuant to EC Reg. 852/04 and EC Reg. 853 /04.

  
CUCINA DI MARE