

TASTING MENU

LA TRADIZIONALE.

*The Traditional is the first tasting menu that we have ever created.
A journey of four courses through the most important tastes of our history*

25€ per person

LA SNELLA.

A smaller version of the Tradizionale, for a total of three different courses instead of four.

21€ per person

LA MARITTIMA.

A tasting to learn about the purest flavors of the Italian seas.

45€ per person

LA DIVERSA.

Meat or fish? Three courses for those who just can't choose.

30€ per person

L'ABBRACCIO.

Who says that the flavors of the land and the ones of the sea can't get along? Four courses to change your mind.

42€ per person



Cocktail pairing: 9€ each.
Tasting of three small paired cocktail 20€
(except on Sunday)

MENU À LA CARTE

- THE BAR MEET THE RAW -

Red prawn from Mazara del vallo*100g marinated in the gin Panarea and Sicilian blood oranges	20€
Swordfish 100g marinated in the Mezcal, lime, mint, capers and olives	16€
Piedmontese beef 100g marinated in bourbon, red onions, olive oil, salt and pepper	16€
Purple prawn from Gallipoli 100g marinated with vodka, cherry tomatoes, flakes of pecorino cheese	25€
Horse tartare 100g marinated with passito rosso malvasia, olives, thyme's oil	18€
Amberjack 100g marinated with Sardinian vermouth, grapefruit, olives, celery, pepper	22€
Bluefin tuna 100g marinated with Sakè, orange, chives, extra virgin olive oil	20€
Blue prawn 100g marinated with Barsol Pisco, lemon, avocado	25€

- RAW FROM THE LAND AND THE SEA -

Wrapped red prawns in Parma ham and lard of Patanegra	14€
Plateau of rainbow prawns red, purple, blue, striped	15€
4 red prawns from Mazara del Vallo	14€
Ceviche with the fish of the day	14€
Ceviche with Piedmontese beef	12€
Ceviche with porcino mushrooms vegan	11€
Oyster from Sardinia	4€ ud
Red prawn II category	4€ ud
Purple prawn II category	4€ ud
Blue prawn	4€ ud
Striped prawn	3,5€ ud

- BOARDS -

Board of five different types of cold cuts designed for two persons 8€ for each extra person	16€
Poker of cheeses fresh, semi-matured, aged and blue cheese	5€ per person
Anchovies from the Cantabrian Sea stracciatella cheese, sun dried tomatoes and basil	12€
Fish sliced selection cooked and smoked sliced fish from the Sicilian sea	15€
Iberico anchovies from the Cantabrian Sea, Cecina de León, lard and paleta of Patanegra	18€
Crudo XXL aged for 48 months with stracciatella cheese	17€

- TARTARE -

*Accompanied with salad, matching sauce
and stracciatella cheese*

Bluefin tuna 120g Cocktail pairing: Whisky Sour	20€
Red Prawn 120g Cocktail pairing: Rosmarancha	18€
Amberjack 120g Cocktail pairing: Martini Cocktail	22€
Swordfish 120g Cocktail pairing: Zapoteco	18€
Piedmontese beef 160g Cocktail pairing: Our Bloody Mary	16€
Horse meat 160g Cocktail pairing: Old Fashion	15€
Vegetarian Cocktail pairing: Krishna	13€