

Crudo mare

Scampo locale	5/cad.
Gambero rosso locale	5/cad.
Ostriche Gillardeau Maison	6/cad.
Polipetti locali	8/cad.
Allievi locali	3/cad.
Pescato locale	7,5/100 gr

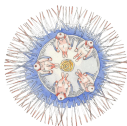
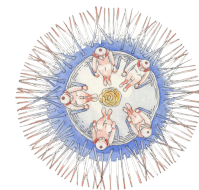
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Antipasti

Carpaccio di pescato, prezzemolo, lattughino e agrumi (4)	22
Baccalà, cavolfiore, lampascioni e alloro (4, 7, 9, 12)	16
Tonno, capperi, rapa rossa e vitello (4, 9, 10, 12)	20
Pomodoro, origano, basilico e cenere (1, 12)	14
Maiale, senape e scarola (9, 10, 12)	18

Primi

Fusillone "Mastro Sapore", seppia, peperone ed erbe mediterranee (1, 7, 9, 12, 14)	20
Tubeetto, aglio, olio, zafferano "I Giulivi", scampo e gambero (1, 4, 9, 12)	22
Risotto "Riserva San Massimo", patate e cozze (4, 7, 9, 14)	22
Spaghettono "Mastro Sapore", ricci e alghe (1, 2, 4, 9, 14)	30



Fiamme, fuoco e fumo

Ricciola dorata, broccoli e cime di rapa (1, 3, 5, 9, 12)	28
Polpo, nduja "Querceta", burrata e crema all'aglio (9, 12, 14)	22
Rombo chiodato, patate e rosmarino (4, 7, 9, 12) consigliato per due	70
Manzo "Querceta", lattughino, olandese e ciccioli (7, 9, 12)	26

Scampo reale	15/cad.
Gambero rosso locale 1° scelta	8/cad.
Aragosta	20/100 gr
Astice	9/100gr
Cicala greca	15/100 gr
Pescato	7,5/100 gr

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Contorni

La raccolta di ortaggi del giorno	7
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Bevande

Acqua Panna	4
Acqua S. Pellegrino	4
Coperto	5

Raw seafood

Local shrimp	5/each
Local red prawn	5/each
Ostriche Gillardeau Maison	6/each
Local baby octopus	8/each
Local allievi seafood	3/each
Local fish	7,5/100 gr

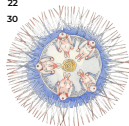
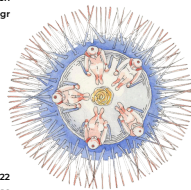
Based on daily availability

Appetizers

Fish carpaccio, parsley, lettuce and citrus (4)	22
Salt cod, cauliflower, lampascioni and bay leaf (4, 7, 9, 12)	16
Tuna, caper, red turnip and veal (4, 9, 10, 12)	20
Tomato, oregano, basil and ash (1, 12)	14
Pork, mustard and scarola (9, 10, 12)	18

First Courses

Fusillone "Mastro Sapore" pasta, cuttlefish, pepper and Mediterranean herbs (1, 7, 9, 12, 14)	20
Tubetto pasta, garlic, oil, saffron "I Giulivi", prawn and shrimp (1, 2, 4, 9, 12)	22
Risotto "Riserva San Massimo", potatoes and mussels (4, 7, 9, 14)	22
Spaghettono "Mastro Sapore" pasta, sea urchin e seaweed (1, 2, 4, 9, 14)	30



Flames, fire and smoke

Golden Amberjack, broccoli and turnip tops (1, 3, 4, 9, 12)	28
Octopus, nduja "Querceta," burrata, and cream of garlic (9, 12, 14)	22
Roasted turbot, potatoes and rosemary (4, 7, 9, 12) recommended for two	70
"Querceta" beef, lettuce, onion and ciccioli (7, 9, 12)	26

Royal shrimp	15/each
Local red prawn 1" extra	8/ each
Rock lobster	20/100 gr
Red lobster	9/100 gr
Greek cicada	15/100 gr
Fish	7,5/100 gr

Based on daily availability

Side dishes

A selection of seasonal vegetables of the day

7

Drinks

Panna water	4
San Pellegrino water	4
Cover charge	5

