

Crudo mare

Scampo locale
Gambero rosso locale
Ostriche Maison Gillardeau
Polipetti locali
Allievi locali
Pescato locale

5/cad.
5/cad.
6/cad.
8/cad.
3/cad.
7,5/100 gr

In base a disponibilità giornaliera

Antipasti

Carpaccio di pescato, prezzemolo, lattughino e agrumi (4)
Baccalà, cavolfiore, lampascioni e alloro (4, 7, 9, 12)
Tonno, capperi, rapa rossa e vitello (4, 9, 10, 12)
Pomodoro, origano, basilico e cenere (1, 12)
Pancia di maialino, senape e scarola (9, 10, 12)

22
16
20
14
18

Primi

Fusillone "Mastro Sapore", seppia, estratto di peperone ed erbe mediterranee (1, 7, 2, 12, 14) 22
Tubetto, aglio, olio, zafferano "I Giulivi", scampo e gambero (1, 4, 9, 12) 24
Risotto "Riserva San Massimo", patate e cozze (4, 7, 9, 14) *minimo per due persone* 22
Spaghettoni "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) 26
Rombo chiodato, patate e rosmarino (4, 7, 9, 12) *1,2 kg consigliato per due* 80
Manzo "Querceta", lattughino, olandese e ciccioli (7, 9, 12) 26

Scampone reale 15/cad.
Gambero rosso locale 1° scelta 8/cad.
Aragosta 20/100 gr
Astice 9/100gr
Cicala greca 16/100 gr
Pescato 7,5/100 gr

In base a disponibilità giornaliera

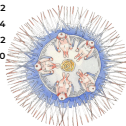
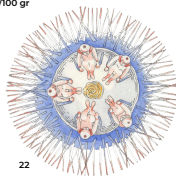
Contorni

La raccolta di ortaggi del giorno

7

Bevande

Acqua Panna 4
Acqua S. Pellegrino 4
Coperto 5



Raw seafood

| |
|--------------------------|
| Local shrimp |
| Local red prawn |
| Oyster Maison Gillardeau |
| Local baby octopus |
| Local allievi seafood |
| Local fish |

Based on daily availability

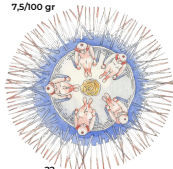
Appetizers

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| Fish carpaccio, parsley, lettuce and citrus (4) |
| Salt cod, cauliflower, lampascioni and bay leaf (4, 7, 9, 12) |
| Tuna, caper, red turnip and veal (4, 9, 10, 12) |
| Tomato, oregano, basil and ash (1, 12) |
| Little pork belly, mustard and scarola (9, 10, 12) |

First Courses

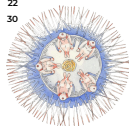
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| Fusillone "Mastro Sapore" pasta, cuttlefish, pepper extract and Mediterranean herbs (1, 7, 9, 12, 14) | 22 |
| Tubetto pasta, garlic, oil, saffron "I Giulivi", prawn and shrimp (1, 2, 4, 9, 12) | 24 |
| Risotto "Riserva San Massimo", potatoes and mussels (4, 7, 9, 14) <i>minimum for two people</i> | 22 |
| Spaghettoni "Mastro Sapore" pasta, sea urchin e seaweed (1, 2, 4, 9, 14) | 30 |

| |
|------------|
| 5/each |
| 5/each |
| 6/each |
| 8/each |
| 3/each |
| 7,5/100 gr |



| |
|----|
| 22 |
| 16 |
| 20 |
| 14 |
| 18 |

30



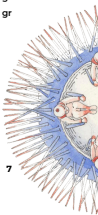
Flames, fire and smoke

| | |
|---|------------|
| Golden Amberjack, broccoli and turnip tops (1, 3, 4, 9, 12) | 28 |
| Octopus, nduja "Querceta," burrata, and cream of garlic (9, 12, 14) | 26 |
| Roasted turbot, potatoes and rosemary (4, 7, 9, 12) 1,2 kg <i>recommended for two</i> | 80 |
| "Querceta" beef, lettuce, onion and ciccioli (7, 9, 12) | 26 |
| Big royal shrimp | 15/each |
| Local red prawn 1" extra | 8/ each |
| Rock lobster | 20/100 gr |
| Red lobster | 9/100 gr |
| Greek cicada | 16/100 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 |

