

Crudo mare

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

In base a disponibilità giornaliera

Caviare

Siberian Classic 20 gr Caviar
Si contraddistingue per la sua amabile consistenza, la sua freschezza e il suo aroma delicato e leggermente iodato

Beluga Imperial 20 gr Caviar
Servono circa 30 anni per ottenere questo caviale per antonomasia, una qualità eccezionale caratterizzata da uova di oltre 3,5mm e un colore grigio perla

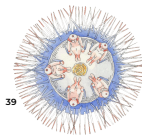
Antipasti

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)
Fungo, caciocavallo e terra (3, 5, 7, 8, 9, 12)
Pancia di maialino, senape e scarola (9, 10, 12)

Primi

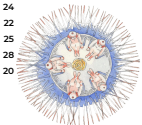
Fusillone "Mastro Sapore", seppia, peperone arrosto ed erbe mediterranee (1, 7, 9, 12, 14)
Tubetto, aglio, olio, zafferano "I Giulivi", scampo e gambero (1, 2, 4, 9, 12)
Risotto "Riserva San Massimo", patate e cozze (4, 7, 9, 14) *minimo per due persone*
Spaghettoni "Mastro Sapore", ricci e alghe (1, 4, 9, 14)
Bottoni ripieni di zucca, canestrato e nocciole (1, 3, 7, 8, 9, 12)

5/cad.
6/cad.
6/cad.
8/cad.
4/cad.



39

98



24

22

25

28

20

Fiamme, fuoco e fumo

Ricciola dorata, broccoli e cime di rapa (1, 3, 5, 9, 12)
Polpo, nduja "Querceta", burrata e crema all'aglio (9, 12, 14)
Rombo e patate (4, 7, 9, 12) *1,2 kg consigliato per due*
Manzo, lattughino, salsa bernese e il suo fondo (3, 4, 9, 10, 12)
Frittura di pesci, molluschi e crostacei (1, 2, 3, 4, 9, 12)

Dai carboni

Scamponi reale
Gambero rosso locale 1° scelta
Aragosta
Astice
Cicala greca
Pescato

In base a disponibilità giornaliera

28
26
80
24
25

15/cad.
8/cad.
20/100 gr
11/100 gr
16/100 gr
7,5/100 gr

Contorni

La raccolta di ortaggi del giorno

8

Bevande

Acqua Panna
Acqua S. Pellegrino
Coperto

4

4

5

Raw seafood

Local shrimp
Local red prawn
Oyster Maison Gillardeau
Local baby octopus
Local allievi seafood

Based on daily availability

Caviar

Siberian Classic 20 gr Caviar

It is characterized by its pleasant texture, freshness and delicate, slightly briny aroma.

Beluga Imperial 20 gr Caviar

It takes around 30 years to produce this quintessential caviar, an exceptional quality characterized by eggs over 3.5mm in size and a pearl-gray color.

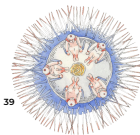
Appetizers

Fish carpaccio, parsley, lettuce and citrus (4)	22
Salt cod, cauliflower, lampascioni and bay leaf (4, 7, 9, 12)	17
Tuna, caper, red turnip and veal (4, 9, 10, 12)	19
Mushroom, caciocavallo cheese and land (3, 5, 7, 8, 9, 12)	15
Little pork belly, mustard and scarola (9, 10, 12)	16

First Courses

Fusillone "Mastro Sapore" pasta, cuttlefish, roasted pepper and Mediterranean herbs (1, 7, 9, 12, 14)	24
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) <i>minimum for two people</i>	25
Spaghettono "Mastro Sapore" pasta, sea urchin e seaweed (1, 4, 9, 14)	28
Stuffed buttons with pumpkin, canestrato cheese, and hazelnuts (1, 3, 7, 8, 9, 12)	20

5/each
6/each
6/each
8/each
4/each



39

98

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
Turbot and potatoes (4, 7, 9, 12) 1.2 kg recommended for two	80
Beef, baby lettuce, Béarnaise sauce and its jus (3, 4, 9, 10, 12)	24
Fried fish, molluscs and crustaceans (1, 2, 3, 4, 9, 12)	25

From the charcoal

Big royal shrimp	15/each
Local red prawn 1 st extra	8/ each
Rock lobster	20/100 gr
Red lobster	11/100 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	8
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Drinks

Panna water	4
San Pellegrino water	4
Cover charge	5

