



WITH THE FLAVOUR ...



MAKE LOVE



Entrée

Cantabrian Anchoas Nardin € 20
With burrata cheese, toasted bread and fresh tomato

Cetara Anchovies Armatore € 22
Bufala burrata cheese, roasted artichokes in oil and "homemade" pizza bread

Pata Negra Cinco Jotas € 29
"50gr of well-being" 100% belota
Iberian ham with guttiiau bread, toasted bread and tomatina

Up Stream smoked salmon170 gr € 38
Homemade brioche bun and Normandy butter. Claudio Cerati's prestigious salmon raised in the open sea without preservatives or animal feed

Marinated sardines € 17
Roasted hazelnuts, pecorino cheese, mint and lemon zest

La giardiniera Pisoni..... € 16
With guttiiau bread and our toasted cereal bread

Winter Panzanella made by us € 14
With addition of steamed local shrimps + 8 €
Stale bread, tomato tris, fennel, wild Broccoliini, sweet and sour squash, kale, cauliflower, and Tropea petals

Artichoke and shrimp salad € 22
30-month aged grana cheese, steamed local shrimps and citrus oil

Artichoke salad € 9

Cetara Anchovy Armatore puntarelle salad € 14
Fennel, orange and Straciatella di bufala cheese

Caviar

Served with homemade brioche bread, blinis, egg yolk, Normandy butter, steamed potatoes and sour cream

Prunier Caviar House selection 20 gr € 60

Oscietra Caviar House selection.....30 gr € 135

Beluga Caviar House selection..... 30 gr € 230

Crudities from the Sea

Oysters tasting € 45
La Pleiade Poget (France) 2 pcs
La Royale by Davide Herve charente maritime (France) 2 pcs
Ostra Regal "Or" selection La famille Boutrais (Ireland) 2 pcs

Oyster La Perla del Delta..... each € 8
(Italy)

Oyster Regal la selectione "Or"
La Famille Boutrais € 10
(Ireland)

The Gran Plateaux..... € 39
Mazara del Vallo red shrimp, shrimp scampi, local prawns, pink shrimp, local mantis shrimp, cuttlefish carpaccio, mullet with rosemary, tuna and sole

Red shrimp carpaccio € 22
Black truffle, almond cream, green apple and sprouts

Prawn carpaccio € 22
Cocoa essence, wild red fruits and EVO oil

Carpaccio of the day € 25
Depending on market availability

Tuna tartare € 20
In all kind of sauces

The raw Scamponi..... s.q – s.m
Ask the wait staff for the price

The Carabineros about 180 greach € 42

Our Sea Dishes

Grilled scallop € 20
Creamy cauliflower, roasted almonds, saba and rise chips

Octopus skewer € 22
Corn cream, wild broccoletti, crusco bell pepper and caramelized popcorn

Grilled cuttlefish € 22
Porcino mushroom, brine and potato puff pastry

Steamed Up Stream salmon and its vegetable bouquet € 25

Catch of the day € 30\35

"OUR BAKED FISH" € 90\100 per kg
We use only caught fish, let us advise you

Crustaceans

Prawns with coarse salt € 24

Scampi buzzara style s.q – s.m
Ask the wait staff for the price

Carabineros..... € 42 180 gr each
Garlic, oil and chili pepper

Lobster € 190 per kg
Catalan-style

Flambè lobster € 190 per kg
With hollandaise sauce and vegetable bouquet

Local lobster € 150 per kg
Catalan-style

King crab claw € 58
Pan-fried golden brown in panko bread crust with fruit and vegetable crudites and delicate cocktail sauce "made by us"

King Crab € 240 per kg
Catalan-style

Our first courses

ALL OUR FIRST COURSES ARE FRESHLY COOKED, YOU CAN ONLY ORDER 2 TYPES PER TABLE

Our Spaghettone with seafood carbonara € 22
Seawater emulsion, egg yolk, local shrimp, mussels, clams, caught sea bass and mullet roe

Spaghetti cacio pepe raw shrimp € 28
Fiorino pecorino cheese reserve 48 months, natural Sorrento lemon

Pacchero with lobster (half a lobster) € 26
with lobster € 190 per kg

with local lobster € 150 per kg

with king crab € 240 per kg

Orecchiette, Candele spezzate or Paccheri pasta with turnip greens:

with lobster € 190 per kg

with local lobster € 150 per kg

Acquerello risotto with goby fish light broth home-grown and veraci clamsper serving € 24 " minimum 2 PAX"
Creamed with EVO oil and natural lemon emulsion

Lasagnetta au gratin with seafood fragrances..... € 22
Purèed fish soup, spicy tuna ragù, sliced provolone cheese and marjoram

Passatello..... € 24
Sea snails stew and wild fennel

Artichoke purèed soup € 19
Creamed salted codfish and cornmeal mush fried bread

Sides

The Grand Pinzimonio..... € 24
Selection of seasonal vegetables and fruits

Lil' Pinzimonio € 12

The aromatic misticanza € 12
Selection of wild herbs and sprouts from South Tyrol

Roasted early potatoes € 8

Artichoke salad € 9

Meats

Wagyu Japan Kobe "60 grams of excellence" lightly seared € 45
Fois gras escalope, caramelized green apple, and reduction sauce with porto

Piedmontese Fassona Tartare € 22
Parmesan cheese zabaglione and black truffle

Galician Vacca veja tomahawk about 1.3/1.5 kg per portion..... € 85 per kg

Animals raised in the semi-wild state, selected by Basque professionals, who choose animals no younger than 8 years old

Mazuria Fiorentina € 90 per kg

The Iberian suckling piglet € 80
Flavored with myrtle

Free-range cockerel € 24
Grilled, BBQ sauce and roasted early potatoes with rosemary

Panino Rubia Gallega "dry age" 60 days € 18
Scquaquerone DOP chese, fondant onion and "homemade" buns

The pizzas

Pizza patanegra 50 gr "Cinco Jotas" € 29
Burratina cheese, roasted gagnano artichokes

Pizza Morro Oceanico "deep sea cod" € 22
Fennel, orange and creamy potato salad

Pizza Tonnara..... € 26
Armatore bluefin tune ventresca 110gr in oil, squeezed yellow datterino tomato, wild Broccoletti, picadilli confit, Armatore cetara anchovy drippings

Pizza Wagyu and raw prawn..... € 29
Straciatella Bufala cheese, sweet and sour dressing and pumpkin chip
"Recommended addition of Prunier caviar" plus 60€

Dessert

The Ice Cream King € 9
Ask the wait staff for the flavours

Hot chocolate cupcake € 9
Nougat almond custard with homemade ice cream

Gratin tarte € 9
Lemon cream, flambèed meringue and berries

Half a kilo of pleasure € 28

Almond frangipane € 9
Green apple in syrup and calvados sauce

Champions cup € 15
Mascarpone cream, ladyfingers, coffee praline

The carousel of the "luveria"..... € 15
Small pastry mignon

The bread is handmade by us with all the love it takes to make you feel at home
Cover charge € 3

- Depending on market availability, fresh or frozen raw materials may be used for certain preparations, either frozen at origin or frozen in-house.

- Fish intended to be consumed raw or practically raw has undergone abatement treatment against anisakis, in accordance with EC Reg. 853/2004.

- Allergens: service personnel remain at your disposal to provide, upon request, any information, including appropriate written documentation.

- Wait staff assumes no responsibility for gluten contamination or other allergies.