La Petite	Langoustine
THE GRAND PLATEAUX RED PRAWNS FROM MAZARA DEL VALLO, SMALL SCAMPI, LOCAL PRAW	INS DINK SHDIMD LOCAL MANTIS SHDIMD CLITTI FEISH CADDACCIO
ROSEMARY-FLAVORED RED MULLET, TUNA, AND SOLE. CAVIAR:	(NS, PINK SHRIMP, LOCAL MANTIS SHRIMP, CUTTLEFISH CARPACCIO, € 39
SERVED WITH OUR HOMEMADE BRIOCHE BREAD, BLINIS, EGG YOLK, NORMANDY BUTTER, STEA PRUNIER CAVIAR SELECTION CAVIAR HOUSE	AMED POTATOES, AND SOUR CREAM. 20 GR. € 60
► OSCIETRA CAVIAR SELECTION CAVIAR HOUSE	30 GR. € 135
▶ BELUGA CAVIAR SELECTION CAVIAR HOUSE	30 GR. € 230
TUNA TACOS TUNA TARTARE SERVED IN THREE TACOS WITH SPROUTS, CANDIED GREEN TOMATOES, SEAWATER SAUCES, PINK SAUCE, AND YOGURT MAYO RED PRAWNS CARPACCIO BLACK TRUFFLE, ALMOND CREAM, GREEN APPLE, AND SPROUTS. € 22	OYSTER TASTING LA PLEIADE POGET (FRANCE) 2 PCS LA ROYALE BY DAVID HERVE CHARENTE MARITIME (FRANCE) 2 PCS OYSTER REGAL LA SELECTION "OR" LA FAMILLE BOUTRAIS (IRELAND) 2 PCS □□□□□□□□□□□□□□□□□□□□□□□□□□□□□□□□□□
CARPACCIO OF THE DAY DEPENDING ON MARKET AVAILABILITY. € 25	OYSTER LA PERLA DEL DELTA EACH € 8
RAW SCAMPI ASK THE STAFF FOR PRICING. S.Q. – S.M CARABINEROS 180 GR FACH € 44	OYSTER REGAL LA SELECTION "OR"
	LA FAMILLE BOUTRAIS (IRELAND) EACH € 10
TO SHARE CANTABRIAN ANCHOVIES NARDIN	€ 22
WITH BURRATA, TOASTED BREAD, AND FRESH TOMATO. CETARA ANCHOVIES ARMATURE	€ 22
PATA NEGRA CINCO JOTAS "50 GRAMS OF WELL-BEING" 100% BELLOTA	€ 29
IBERIAN HAM WITH GUTTIAU BREAD, TOASTED BREAD, AND TOMATINA. UPSTREAM SMOKED SALMON OUR HOMEMADE BRIOCHE BREAD AND NORMANDY BUTTER, "THE PRESTIGIOUS SALMON BY CL	170 GR. € 38
RAISED IN THE OPEN SEA WITHOUT PRESERVATIVES OR FEEDS." MARINATED SARDINES	€ 17
TOASTED HAZELNUTS, PECORINO, MINT, AND LEMON ZEST. PISARONI PICKLED VEGETABLES	€ 16
WITH GUTTIAU BREAD AND OUR TOASTED MULTIGRAIN BREAD. OUR WINTER PANZANELLA	€ 22
STALE BREAD, A TRIO OF TOMATOES, FENNEL, WILD BROCCOLI, SWEET-AND-SOUR PUMPKIN, I TROPEA ONION PETALS, AND LOCAL STEAMED PRAWNS. ARTICHOKE AND PRAWN SALAD	BLACK CABBAGE, CAULIFLOWER, € 22
30-MONTH AGED GRANA PADANO, LOCAL STEAMED PRAWNS, AND CITRUS OIL.	
ROASTED PRAWNS WITH FLAVORED BREAD BRINED WITH SEAWATER, BAY LEAF, PARSLEY, AND LEMON.	€ 24
SCAMPI ALLA BUZZARA ASK THE STAFF FOR PRICING.	S.Q – S.M
CARABINEROS WITH GARLIC, OIL, AND CHILI.	180 GR. EACH € 44
LOBSTER CATALAN STYLE	PER KG € 190
FLAMBÉED LOBSTER WITH HOLLANDAISE SAUCE AND A BOUQUET OF VEGETABLES.	PER KG € 190
LOCAL LOBSTER CATALAN STYLE	PER KG € 150
KING CRABS LEG PAN-SEARED IN A PANKO CRUST WITH FRUIT AND VEGETABLE CRUDITÉS AND OUR DE	€ 58 ELICATE PINK SAUCE.
KING CRABS CATALAN STYLE	PER KG € 210
FROM THE SEA	
CALAMARETTI IN A BAG 80 GRAMS OF SELECTED LOCAL CALAMARETTI SPILLO.	€ 22
GRATINATED LOCAL SCALLOP HERB-FLAVORED BUTTER, HAZELNUTS, JERUSALEM ARTICHOKE CHIPS, AND SWEET-AND-SOUR	
GRILLED OCTOPUS WITH FERMENTED VEGETABLES FERMENTED VEGETABLES, 'NDUJA OIL, AND LIME. CULTUSEIOU OD CALANARIA LA TEOTO "DAGED CALANARIA ADULTA"."	€ 36
CUTTLEFISH OR CALAMARI ALLA TESTO "BASED ON AVAILABILITY" BROCCOLI BREAD SOUP AND WARM ANCHOVY EMULSION WITH EVO OIL.	€ 22
UPSTREAM SALMON AND ITS STEAMED VEGETABLES BOUQUET "CAULIFLOWER, CARROTS, AND FENNEL" WITH LIGHT CHIVE MAYO. CATCH OF THE DAY	€ 25 € 30\35
"OUR BAKED FISH" WE USE ONLY WILD-CAUGHT FISH; LET OUR STAFF RECOMMEND YOU.	PER KG € 90\100
PASTA	
ALL OUR PASTA DISHES ARE COOKED TO ORDER; YOU CAN ORDER UP TO TWO TYPES PER TABLE FUSILLONE PIETRO MASSI WITH SEAFOOD CARBONARA	€ 22
SEAWATER EMULSION, EGG YOLK, LOCAL PRAWNS, MUSSELS, CLAMS, BOSEGA, AND MULLET IS SPAGHETTI WITH CACIO E PEPE AND RAW PRAWNS 24-MONTH AGED FIORINO PECORINO, NATURAL LEMON FROM SORRENTO.	BOTTARGA. € 28
PACCHERO	
► WITH LOCAL LOBSTER ► WITH LOBSTER	(HALF LOCAL LOBSTER) € 26 PER KG € 190
► WITH LOCCAL LOBSTER ► WITH KING CRABS	PER KG € 150 PER KG € 210
PACCHERO WITH TURNIPS TOPS	DED KC & 100
► WITH LOBSTER ► WITH LOCAL LOBSTER	PER KG € 190 PER KG € 150
RISOTTO ACQUERELLO ALLA MUGNAIA (MINIMUM 2 PEOPLE) CONFIT SOLE, SOLE BROTH, CAULIFLOWER CREAM, CRISPY CAPERS, PARSLEY, AND ARUGULA	PER PERSON € 24
GRATINATED LASAGNA WITH SEAFOOD FLAVORS SPICY TUNA RAGÙ, SMOKED PROVOLA CHEESE, AND MARJORAM.	€ 22
TORTELLINO 3P (MINIMUM 2 PEOPLE) CREAM, MONKFISH, AND POTATOES.	PER PERSON € 24
RUSTIC PASSATELLO FISH BROTH, CRUSCO PEPPER, RED MULLET, TUB GURNARD, AND CATFISH.	€ 20
FROM THE LAND	€ 22
200 GR. JAPANESE WAGYU KOBE SIRLOIN	€ 75
FASSONA BEEF TARTARE GREEN APPLE, TOASTED PINE NUTS, CAPERS, MARINATED YOLK, AND TOASTED PARMESAN.	€ 22
IBERIAN SUCKLING PIG FLAVORED WITH MYRTLE.	€ 80
FREE-RANGE ROOSTER GRILLED WITH BBQ SAUCE AND ROASTED NEW POTATOES WITH ROSEMARY.	€ 24
HOMEMADE CHIANINA BURGER CHEDDAR CHEESE, LETTUCE, CARAMELIZED ONIONS, AND KETCHUP.	€ 14
PATA NEGRA PIZZA 50 GR. "CINCO JOTAS" € 29	THE GRAND PINZIMONIO € 24
BURRATINA AND ROASTED GRAGNANO ARTICHOKES. TONNARA PIZZA € 22	SELECTION OF SEASONAL FRUITS AND VEGETABLES. ■ IL PINZIMONIOETTO 12
RED TUNA ROAST BEEF, CONFIT PICCADILLY TOMATOES, TERIYAKI SAUCE, KATSUOBUSHI, AND OSMOTIC PUMPKIN.	ARTICHOKE SALAD € 9
RED PRAWN PIZZA FROM MAZARA € 22 MAZARA RED PRAWNS, STRACCIATELLA, PISTACHIO, MOUNTAIN HERBS, AND LEMON ZEST.	ROASTED NEW POTATOES € 8 AROMATIC SALAD MIX € 12

r PIZZ	TONNARA PIZZA RED TUNA ROAST BEEF, CONFIT PICCADILLY TOMATOES, TERIYAKI SAUCE, KATSUOBUSHI, AND OSMOTIC PUMPKIN.	€	22
JRME	RED PRAWN PIZZA FROM MAZARA MAZARA RED PRAWNS, STRACCIATELLA, PISTACHIO, MOUNTAIN HERBS, AND LEMON ZEST.	€	22
GO	CHORIZO PIZZA SMOKED SCAMORZA CHEESE, WILD BROCCOLI, PECORINO, POTATO SHAVINGS, AND CHORIZO.	€	18

ARTICHOKE SA	ALAD	€	9
ROASTED NEV	W POTATOES	€	8
AROMATIC SA SELECTION OF WI	ILD HERBS AND SPROUTS FROM ALTO ADIGI C GREEN APPLE, CUCUMBERS,	€ E WITH	12

DESSERTS	
THE KING OF ICE CREAMS ASK THE STAFF FOR FLAVORS.	
WHITE CHOCOLATE MERINGUE BERRIES AND PASSION FRUIT CARAMEL.	
PEARS, CHOCOLATE, AND MALDON SALT AMARETTO PEARS, CHOCOLATE MOUSSE, AND CARAMELIZED PEANUTS.	

CHESTNUT AND FIORDILATTE

HALF A KILO OF PLEASURE

LUVERIA CAROUSEL

CHESTNUT CRÈME BRÛLÉE, FIORDILATTE ICE CREAM, AND ICED PUFFED RICE.

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