

## Our philosophy...

Cooking is harmony, freedom and interpretation.

Every day we look for empathy with raw materials through gestures, attention to details and the act of sharing, in order to offer you delightful emotions.

The chef

Roberto Cerbara

"Scent of the see, aroma of bread"

Autumn menu 2024



#### ON THE ROCK

mantis shrimp, prawn, shrimp, red shrimp, tuna tartare, 3 seasonal carpaccio, salty butter, organic onion marmalade, **cocoa bread**. **35** 

OYSTERS. 6 a 8 each

Cereal pizza slice with marinated ANCHOVIES, scquacquerone cheese, lettuce, red onion marmalade. 17

STEAMED fishes and crustaceans, potato and lemon cream, brioche bread. 22

GRATINÉE scallops, crabs, shellfish and mussels, all cooked with aromatic breading. 23

MUSKY OCTOPUS in a stew, served in an empty bread loaf. 18

### La Pentolaccia

All served with handmade bread.

(The price is per person. Every dish can be ordered by at least 2 people)

SPAGHETTI with shellfish and crustaceans. 29

PACCHERI with lobsters, tomatoes and basil. 30

ACQUERELLO RICE, with seafood, seasonal vegetables and a pheasant broth. 18

Seafood pasta dishes...

SPAGHETTI with bread crumbs, butter, anchovies and bottarga. 19

Stuffed RAVIOLO with shrimps, Jerusalem artichoke, herbs and bread crumbs. 18

Cereal STROZZAPRETI, octopus' broth and cabbages. 18

Green PASSATELLI, with tub gurnard, hazelnuts and pumpkin. 18

## Seafood main dishes

AMBERJACK FILLET cooking broth, seasonal vegetables, served with a pizza slice. 26

FRITTO pop 340g: fried shrimps, squids, potato chips, served with sauces and fried piadina. 19

FRITTO pop 500g: fried shrimps, squids, potato chips, served with sauces and fried piadina. 22

FRITTO ritmato 700g: fried shrimps, squids mantis shrimps, prawn, fishes, potato chips, served with sauces and fried piadina. 27

MIXED GRILL: seabass, monkfish, sole, squid, mantis shrimps, artisanal fish sausage, avocado and lime sauce, all grilled with aromatic breading. 34

FISH SKEWERS: two squids, four mantis shrimps, artisanal fish sausage, all grilled with aromatic breading. 21



### "SCENT OF THE SEE, AROMA OF BREAD"

Welcome entree from our kitchen.

STEAMED fishes and crustaceans, potato and lemon cream.

MUSKY OCTOPUS in a stew, served in an empty bread loaf.

Green PASSATELLI with tub gurnard, hazelnuts and pumpkin.

AMBERJACK FILLET, cooking broth, seasonal vegetables, served with a pizza slice.

Choose your favourite dessert from our dessert menu.

59

The price is per person. Beverages and cover charge are not included. (The tasting menu is for the whole table and can be ordered by minimum 2 people)

# Pizza and Co.

**REGINA**: San Marzano tomato sauce, buffalo mozzarella, basil sauce, parmesan flakes, cherry buffalo mozzarella. 10

NAPOLI: San Marzano tomato sauce, buffalo mozzarella, anchovies, oregano, cherry buffalo mozzarella. 10

**4 STAGIONI:** San Marzano tomato sauce, buffalo mozzarella, mushrooms, grilled ham, roasted pumpkin, olives. **10** 

ORTO PLUS: buffalo mozzarella, seasonal vegetables, prosciutto. 10

DIAVOLA: San Marzano tomato sauce, buffalo mozzarella, spicy salami. 10

CICCIA: sausage, mushrooms, buffalo mozzarella. 10

PROSCIUTTO AND BURRATA, with buffalo mozzarella. 13

SEA AND HILLS, buffalo mozzarella, mushrooms, shrimps, crustacean sauce. 13

# Pizza tasting menn

### "SHARING" Every dish will be served in the middle of the table

Welcome entree from our kitchen.

**Cereal pizza** slice with marinated **ANCHOVIES**, scquacquerone cheese, lettuce, red onion marmalade.

### SEA AND HILLS:

buffalo mozzarella, mushrooms, shrimps, crustacean sauce.

MUSKY OCTOPUS in a stew, served in an empty bread loaf.

Choose your favourite dessert from our dessert menu.

39

The price is per person. Beverages and cover charge are not included. (The tasting menu is for the whole table and can be ordered by minimum 2 people)



Wines and beverages

