

IMPORTANT NOTE
WICHTIGER HINWEIS

*: frozen product at origin by selecting high quality raw materials.

*: Tiefkühlprodukt am Ursprung durch Auswahl hochwertiger Rohstoffe.

a: Fresh product at origin, processed and blast chilled at a negative temperature in our company

a: Frisches Produkt am Ursprung, verarbeitet und bei negativer Temperatur in unserem Unternehmen strahlgekühlt

b: Product intended to be consumed raw or practically raw, subjected to preventive reclamation treatment in compliance with the prescriptions of

b: Produkt, das roh oder praktisch roh verzehrt werden soll und einer vorbeugenden Rückgewinnungsbehandlung gemäß den Vorschriften von

Reg. CE 853/2004, allegato III, sezione VIII, capitolo 3, lettera D, punto 3

Lista degli allergeni – List of allergens

1) cereali contenenti glutine come grano, segale, orzo avena, farro, kamut e i loro ceppi derivati e i prodotti derivati; GLUTEN

2) crostacei e prodotti a base di crostacei; CRUSTACEANS

3) uova e prodotti a base di uova; EGGS

4) pesce e prodotti a base di pesce; FISH

5) arachidi e prodotti a base di arachidi; PEANUTS

6) soia e prodotti a base di soia; SOY

7) latte e prodotti a base di latte (incluso lattosio); MILK

8) frutta a guscio come mandorle, nocciole, noci, pistacchi e i loro prodotti; DRIED FRUIT

9) sedano e prodotti a base di sedano; CELERY

10) senape e prodotti a base di senape; MUSTARD

11) semi di sesamo e prodotti a base di semi di sesamo; SESAME

12) anidride solforosa e solfiti in concentrazioni superiori a 10 mg/Kg o 10 mg/litro in termini di anidride solforosa totale; SULFUR DIOXIDE

13) lupini e prodotti a base di lupini; LUPINI

14) molluschi e prodotti a base di molluschi CLAMS

Being informed can save your life. Here is the list of products that can cause allergies or intolerances.

It is shown purely for explanatory purposes:

- In seafood appetizers, according to the type, there are fish, molluscs and / or crustaceans

- Dishes based on mussels, clams, octopus, cuttlefish, cockles, razor clams, contain molluscs

- Dishes based on lobster, shrimp, crab, spider crab, scampi, contain crustaceans

- Tomato-based sauces contain celery

- Each dish with cheese, cooked or not, contains milk

- Creams and cream cakes contain milk and eggs

- Some types of cakes may contain one or more types of nuts (walnuts, almonds, etc.)

COVER CHARGE

BROT UND GEDECK

€ 3.00

Starters - Vorspeisen

(In brackets the reference to allergens)

(In Klammern der Hinweis auf Allergene)

Octopus * with Tomato-Cream, Eggplant and fresh Burrata-Cheese
Krake* mit Tomaten-Creme, Auberginen und Typische Mozzarella
(7/14) 18

Mackerel (a) cooked at low temperature, mango in osmosis
balsamic sauce, marinated onion petals (
Makrele (a) bei niedriger Temperatur gegart, Mango
in Osmose Balsamicosauce, marinierte Zwiebelblüten (4/12) 18

Fried prawns* with Panko-bread crumbled and mozzarella mousse
Gebratene Garnelen* in Panko-Brotkruste und Burrata-Schaum
(1/2/3/7) 18

Cuttlefish with peas cream
Tintenfisch mit Erbsencreme (7/14) 19

Tastes of seafood marinade with fruit
Verkostung Marinaden mit Früchten (4) 20

Fassona tartare, egg, caper flower, mustard mayonnaise,
pickled vegetables
Fassona Tatar, ei, Kapernblüte, Senfmayonnaise,
eingelegtes Gemüse (3/10) 18

A selection of 5 different cheeses with jams.
Auswahl von 5 Käsesorten begleitet von Marmeladen (7) 18

Pasta Plates: Fresh homemade pasta
Nudelgericht: Frische hausgemacht Nudeln

Black Tagliolini ribbon pasta, bottarga (Salted dried mullet), squash flowers and soft cheese Schwartz Tagliolini-Bandnudeln, Bottarga (gesalzene getrocknete Meeräsche), Kürbisblüten und Weichkäse (1/3/4/7/9)	19
Octopus and potato ravioli, caper and olive pesto, confit cherry tomatoes, onion powder Oktopus-Kartoffel-Ravioli, Kapern-Oliven-Pesto, confierte Kirschtomaten, Zwiebelpulver (1/3/14)	20
Tagliatelle with coffee powder, scampi and asparagus Tagliatelle mit Kaffeepulver, Scampi und Spargel (1/3/4/7/9)	20
Rice, pink grapefruit, vanilla prawns (minimum for two) Reis, rosa Grapefruit, Vanille-Garnelen (mindestens für zwei) (2/12)	20
“Gnudi“ in yellow tomato stew, monkfish, cicadas and mussels “Gnudi“ in gelbem Tomateneintopf, Seeteufel, Zikaden und Muscheln (1/2/3/4/14)	19
Aubergine and smoked cheese ravioli, tomato cream Ravioli mit Auberginen und geräuchertem Käse, Tomatencreme (1/3/7)	17

Fish Plates\Fischgerichte

Monkfish roll in bacon, chickpea cream Seeteufelrolle in Speck, Kichererbsencreme (4)	24
Plated squid (*), escarole and provola cream smoked Überzogener Tintenfisch (*), Eskariol und Provola-Creme geräuchert (7/14)	24
Soft cod (*), leek and potato mousse Weicher Kabeljau (*), Lauch und Kartoffelmousse (4)	24
Prawns (*) gratin in a pistachios crust and summer vegetables Garnelengratin (*) in Pistazienkruste mit Sommergemüse (1/2/8)	24
Fried sword fish, fennel and orange salad and sweet and sour sauce Gebratener Schwertfisch, Fenchel und Orangensalat und süß-saure Sauce(4/6)	24

Fish cooked inside the Oven\Fisch im Ofen gegart

All'acqua pazza: tomatoes, black olives and onions \ Tomaten, Zwiebeln, Oliven	
All' isolana: With all seasonal vegetables \Mit gemischtem Gemüse (4)	€ 7.50 x 100 gr

Meat & Vegetable Plates - Fleisch & Gemüse gerichte

Veal sirloin, aleatico sauce, foie gras and caramelized apple Kalbsfilet, Aleatico-Sauce, Gänseleber und karamellisierter Apfel (12)	24
Large speciality plate for vegans. Großer Spezialitätsteller für Veganer	18