

Per Iniziare

CROSTINO 18

Tomate, fenouil sauvage, sardines fumées
Tomato, wild fennel, smoked sardines

BACCALA MANTECATO 17

Morue salée fouettée, pomme de terre, huile d'olive
Whipped salted cod, potato, olive oil

I MARINATI 20

Variation de poissons marinés
Selection of marinated fish

**CULTURED BUTTER
AND CAVIAR 25**

SALUMI DI MARE 34

Crudo Bar

PESCE SPADA 30

Caponata, feuilles de câpres, menthe
Caponata, caper leaves, mint

BRANZINO 29

Pistache, piment, ricotta, épeautre
Pistacchio, chili, ricotta, farro

CAPELANTE 32

Olive, amande, câpre, oseille
Olive, almond, caper, sorrel

TONNO 31

Nduja, stracciatella, câpres, citron
'nduja, stracciatella, caper, lemon

Plateau Royal 2 per
150

Ostriche 6/12un
32/52

Caviale "Antonius" 30g/50g/125g
150/260/600



Antipasti



CAPELANTE GRATINATE 32

Crème au parmesan, chapelure au persil, chou noir, guanciale
Parmesan cream, parsley breadcrumbs, tuscan kale, guanciale

TARTAR 60

Filet mignon, mascarpone, brioche, caviar
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FIORI DI ZUCCHINE 29

Crevette, courgette, ricotta, lardo
Shrimp, zucchini, ricotta, lardo

POLPO 30

Pomme de terre, salmoriglio, citron
Potato, salmoriglio, lemon

FRITTURA DI PESCE 32

Fruits de mer variés, poisson, citron
Mixed seafood, fish, lemon

PANZANELLA 28

Tomate, oignon de tropea, concombre, olive, seiche
Tomato, tropea onion, cucumber, olive, cuttlefish

Primi

BOTTONI "ALLA NORMA" 35

Olives, câpres, tomate, loup de mer
Olives, capers, tomato, sea bass

PACCHERI "ALLO SCOGLIO" 39

Fruits de mer, tomate, chapelure
Sea food, tomato, pangrattato

LINGUINE 55

Demi-homard, tomate, bisque
half lobster, tomato, bisque

SPAGHETTONI 36

Palourdes Savoury, AOP, bottarga
Savoury clams, AOP, bottarga

RISOTTO 39

Nerano, scampi, ragusano
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TAGLIOLINI 50

Beurre fermenté, parmigiano "vacche rosse", caviar
Cultured butter, "vacche rosse" parmigiano, caviar



Secondi

FILETTO 68

Bœuf Northern Gold 10 oz, poivre vert, glace
10 oz Northern Gold beef, green pepper, glace

FRUTTI DI MARE 120

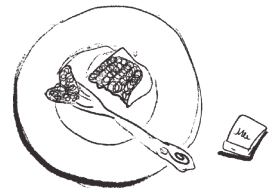
Assiette de fruits de mer grillés, citron, herbes
(pieuvre, calamars, crevettes, pétoncles, demi-homard)
Mix seafood grill, lemon, herbs
(octopus, calamari, shrimp, scallops, half lobster)

IPPOGLOSSO 58

Fèves, pommes de terre, palourdes
Fava, potato, clams

COSTATA DI MANZO 225

Côte de bœuf Northern Gold 40 oz, vieillie
60 jours sur place
40 oz – Northern Gold Rib steak aged
60 days in house



DAL MERCATO "MARE" P.M

Poisson du jour selon l'arrivée, demandez conseil à l'équipe
Catch of the day, based on the daily arrival, ask our team for details

Contorni

FUNGHI 18

Huile d'olive, ail, citron
Olive oil, garlic, lemon

SCAROLA IMBOTTITA 18

Chapelure, ail, olives, noix de pin
Breadcrumbs, garlic, olives, pine nuts

MUGNOLI 17

Huile d'olive, ail, chili
Olive oil, garlic, chili

PATATE 16

Romarin, ail
Rosemary, garlic

