

Menù Gran Carta 2016

"Our" Raw Seafood

<i>Mixed shell fish platter (Oysters, mussels and cockles), tagliatella (squid)</i>	Euro 35,00
<i>Scampi</i>	Euro 32,00
<i>Prawns</i>	Euro 32,00
<i>Polignano - Kyoto (scampo, prawn, Salmon California roll, mullet nigari, carpaccio classic)</i>	Euro 40,00
<i>Tartare of tuna and almonds, green tomatoes mayonnaise and purple cabbage</i>	Euro 36,00

Starters

<i>Scampi Thermidor and Basmati Rice</i>	Euro 58,00
<i>Catalan shrimp salad</i>	Euro 40,00
<i>Codfish, cucumber sauce, caper berry crumble and chiffonade of carrots</i>	Euro 38,00
<i>Octopus combo with tomato "pappa" and sautéed escarole</i>	Euro 37,00
<i>Zucchini flowers stuffed with ricotta cheese, the soft of dried tomato and olive mousse</i>	Euro 35,00
<i>Meat balls in three versions: Peas Cream; Almond Sauce and Tomatoes</i>	Euro 35,00
<i>Sweet and bitter salad served in Puffed Bread with black sesame</i>	Euro 35,00

Pasta and Rice

<i>Ravioli stuffed with mullet, green beans and chili threads</i>	Euro 38,00
<i>Risotto mullet roe, zucchini and fresh onions</i>	Euro 36,00
<i>Pacchero with red shrimp, yellow tomato, crispy eggplant and lemongrass powder</i>	Euro 38,00
<i>Calamarata pasta with monkfish “amatriciana”, crispy bacon and pecorino cheese</i>	Euro 36,00
<i>Cicatiello pasta with mackerel, pickled raisins, walnuts and bread crumbs</i>	Euro 35,00
<i>Orecchiette (fresh pasta from Puglia) with crunchy vegetables, olives and sweet tomato</i>	Euro 35,00
<i>Tagliolini noodles with lamb ragout, tomato gratin and fresh fennel</i>	Euro 37,00

Main Dishes

<i>Tuna Tataki with balsamic vinegar and basil yogurt</i>	Euro 40,00
<i>Chilean sea bass on a fresh broad beans, caper powder and radicchio chips</i>	Euro 50,00
<i>Home-smoked salmon, yellow pepper cream and béarnaise sauce</i>	Euro 40,00
<i>Grilled squid, black hummus, condensed grapefruit and smoked scamorza cheese fondue</i>	Euro 37,00
<i>Selection of marinated vegetables with pancakes and burrata cheese mousse</i>	Euro 34,00
<i>Lamb ribs, plum marmalade, fennel and tarragon sauce</i>	Euro 40,00
<i>Filet of beef, hollandaise sauce and cooked salted potatoes</i>	Euro 40,00

* The fish intended to be consumed raw or almost raw underwent preventive remediation treatment following the requirements of Regulation (EC) 853/2004, Annex III, Section VIII, Chapter 3, point D, point 3.

Desserts

<i>Variety of homemade ice cream</i>	Euro 12,00
<i>Parfait Mango and Chocolate, Salty Cocoa Crumble and Caramel Sauce</i>	Euro 12,00
<i>Milk Sphere, Strawberry Sponge and Almond Brittle</i>	Euro 12,00
<i>Croquembouche: fig, strega liquor and chocolate</i>	Euro 12,00
<i>Cup of trifle”</i>	Euro 12,00
<i>Cat's tongue biscuits with ricotta cream and crunchy brown sugar moscovado</i>	Euro 12,00

In our kitchens and in our laboratory we use : cereals , shellfish, eggs , fish, peanuts , soy, milk , nuts , celery , mustard, sesame seed , sulfur dioxide , lupine , molluscs . Our attention to allergies is very high and our maitres are informed of the composition of the dishes to help in the selection and minimize the risk , but we cannot guarantee a possible cross contamination .