

TASTING MENU "CARTE BLANCHE" OF LOCAL FISH AND SEAFOOD

- only for the entire table -

(Sorry, not after **9:30pm**)

7 COURSES : 3 appetizers, 1 pasta dish, 2 main dishes, dessert or cheese

€ 79 per person, cover charge included

Pairing with Natural Wines of the Territory (*4 Glasses*) : **€ 30** per person

APPETIZERS, PASTAS & SOUPS

Tartare of local wild fish **25**

Lump spider crab meat with its roe (*not always available*) **27**

Sauté of local mussels (Alberoni - high Adriatic) with Bala Rossa beans **23**

Fassona beef tartare, matchstick chips and greens **23**

Culatello (cured ham) and salami from Zibello, 24 month aged Parmigiano Reggiano (vacche rosse) **27**

Fried squash blossoms filled with bufala ricotta and fresh mint **19**

Burrata, Filetto lardellato (cured ham) and wild arugula **23**

Masculina di magghia anchovies with Stracchino (Fresh cheese) **19**

Pumpkin bread with house-smoked mackerel or red mullet and butter (Botiro from Primiero) **19**

Our Russian salad with Adriatic shrimp **19**

Linguini with local vongole veraci clams and squash blossoms **23**

Mediterranean spaghetti with capers, olives, pistachios and breadcrumbs **19**

MAIN DISHES

Today's Adriatic fish *simply* grilled with crudités and polenta **29**

"Millefeuille" of seared local swordfish or tuna, aubergines, olive patè and Bronte pistachios **29**

Deep-fried medley of local fish, seafood and vegetables with Biancoperla polenta and ajo blanco *without lemon* **31**

Breaded and fried fresh sardines and mantis shrimp, fennel and "rouille" sauce **29**

Fassona beef Tagliata, potato fries, crudités and homemade ketchup **29**

Free-range duck with roasted bell peppers and scented potato purè **29**

SIDES **10**

Thyme "cornette" potato fries - "Misticanza" salad with legumes -

Salad of Bala Rossa beans - Eggplant caponata -

Tomatoes au gratin

- We serve the à la carte & tasting menu for a maximum of 6 guests -

Service Charge: not included, left to your discretion

Cover Charge: € 5/person (no charge with an expense of € 50 per guest, or with Tasting Menu)