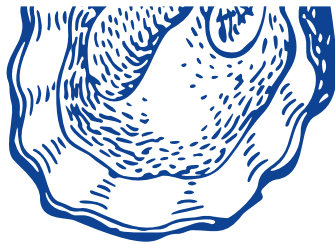


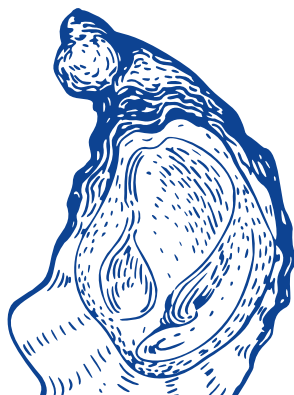
Menu



Oysters



Italy



Maestrone cal. 3
Golfo di Olbia, Sardegna

Now a classic of Sardinian oyster farming, in particular of the Gulf of Olbia, where the traditional floating pockets allow a process that allows the oysters to obtain a well-pearlized shell with a rich, vegetal and persistent fruit.

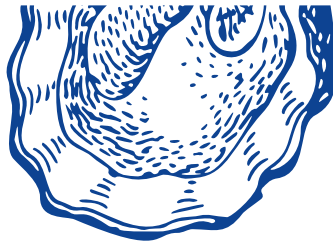
€ 5,00

La Perla del Delta cal. 3
Sacca degli Scardovari, Veneto

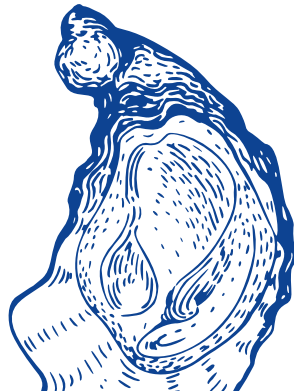
It is the perfect combination of French savoir-faire and the uniqueness of the Scardovari lagoon, a UNESCO heritage site and biosphere reserve.

The oysters are glued one by one by hand onto the ropes, which are connected to a winch that raises them, effectively reproducing the effect of the Atlantic tides on the oysters. We thus obtain a smooth, white, incredibly thick and hard shell, with an internal mother-of-pearl that borders on perfection. On the palate it has abundant, iodized and crunchy meat. Iodine gives way to the increasingly prevalent sweetness with a long and complex vegetal persistence.

€ 7,00



France



Spéciale Pleiade Poget cal. 3
Marennes Oleron, Poitou-Charente

It is certainly one of the most renowned oysters in France, already awarded multiple medals in Paris. The shell appears very thick, hard, homogeneously mother-of-pearl. It is an oyster that makes balance its strong point. In the mouth it is crunchy and compact, with a balance of flavor, vegetal aromatic persistence and non-invasive sweetness.

€ 4,50

Royale David Hervé cal. 3
Marennes Oleron, Poitou-Charente

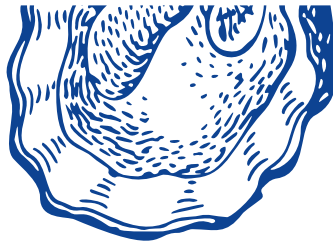
It is considered the Rolls Royce of oysters. It is bred for 4 years in the sea, in the best places for the development of a product of incredible quality.

The last 18 months are spent on 1 specimen per m2.

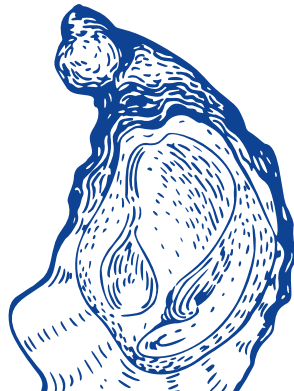
The shell is extreme, hard, compact, concave, rounded, pearly inside in a homogeneous manner.

On the palate it is very persistent with vegetal and distinctly nutty hints.

€ 6,00



Ireland



Ostra Regal cal. 3
Bannow bay - Dundrum bay

It was created to be a product of excellence.

The oyster is raised on tables in a few a method that we can define as classic.

The shell has a teardrop shape and is very solid and mother-of- pearl,
characteristic of large oysters.

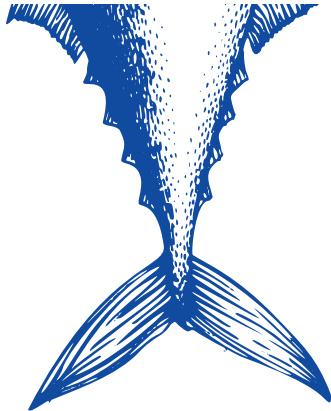
On the palate it is contrasting, iodine and sweetness blend continuously.

€ 4,50

Ostra Regal S`election Or cal. 3
Bannow bay

It represents the excellence of excellence. It is the selection of the most beautiful Ostra Regal, with the highest fleshiness index, minimum 18%. A golden nugget. The shell takes the appearance of a drop of water and thanks to time and the cold waters of Ireland, it becomes stronger and its mother-of-pearl becomes thick, very white. The taste is strongly sweetened and the consistency is creamy. Its mineral persistence on the palate prolongs the pleasure and makes it ideal for unusual combinations. The edible gold applied certifies the great value of this product.

€ 7,00



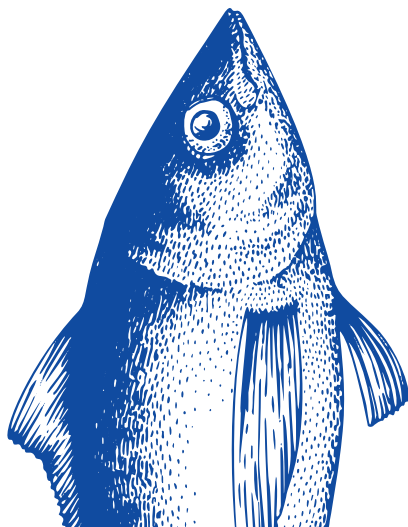
* If you have any food allergies and / or intolerances please inform your waiter

** Product frozen or blast chilled at origin

*** Cover charge € 4,00

*** The cover charge includes a bread basket for every two people.
The bread we serve is produced by the artisan bakery Le Polveri.
Extra bread basket €3.00

Water € 3,50



Raw fish

Served as tartare or sashimi

Mediterranean Red Tuna (120 gr)

4 *

€ 18,00

Norwegian salmon Eide (120 gr)

4 *

€ 18,00

Amberjack (120 gr)

4 *

€ 18,00

Scallops (120 gr)

4 *

€ 22,00

Mediterranean Red Shrimp (100 gr)

2 4 *

€ 36,00

Langoustine (100 gr)

2 4 *

€ 40,00

Mix of Tartare (200 gr)

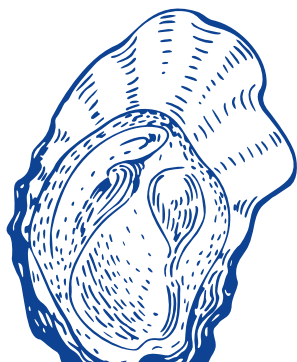
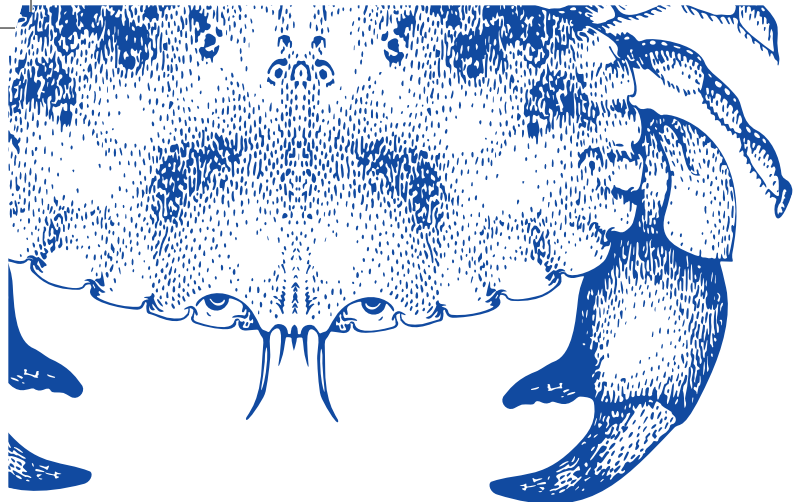
2 4 14 *

€ 30,00

Sashimi Mix (250 gr)

2 4 14 *

€ 35,00



Plateaux

Served with vinaigrette and home made maionese

Plateau Grand Marée

4 oysters, 5 bulots, 4 cooked pink shrimps, shellfish

2 3 4 14 *

€ 37,00

Plateau Italian style

2 oysters, 2 langoustines **, 2 shrimps **, shellfish

2 3 4 14 *

€ 40,00

Plateau Cruditè

tartare: red shrimps **, amberjack

sashimi: tuna, salmon **, scallops **, cuttlefish tagliatella, 4 oysters

2 3 4 14 *

€ 75,00

Plateau Royal

(by reservation)

8 oysters, 2 scallops **, 6 bulots, 4 cooked pink shrimps

2 crab claws, 1 lobster, shellfish

2 3 4 14 *

€ 120,00

Plateau Imperial

(by reservation)

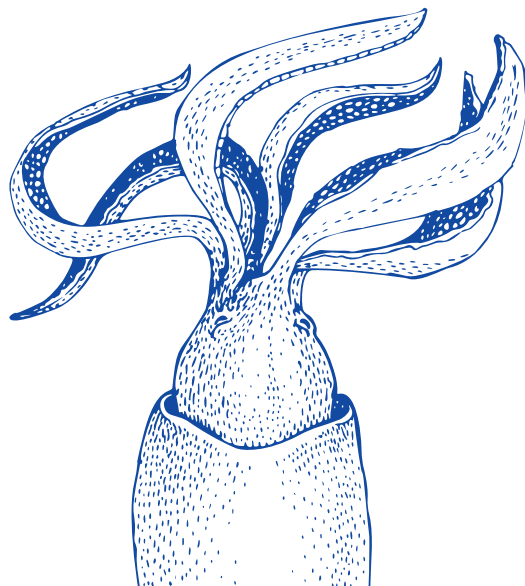
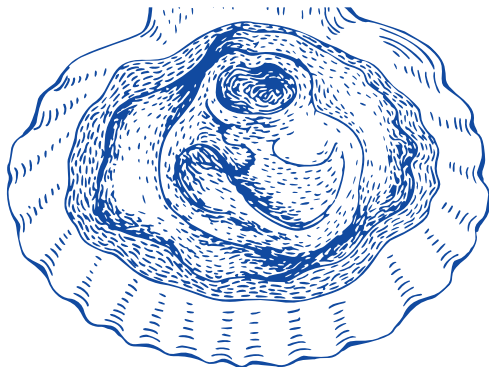
8 oysters, 2 scallops **, 6 bulots

2 cooked pink shrimps, 2 red shrimps **, 2 langoustines

2 crab claws, 1 lobster, 1 kingcrab **, shellfish

2 3 4 14 *

€ 160,00



Mollusks

Milanese-style Oyster

salmoriglio sauce, oyster mayonnaise

1 3 14 *

€ 16,00

Octopus and cardoncelli mushrooms in tempura

'nduja maionese

1 3 4 14 *

€ 20,00

Chitarra pasta

mussels

1 3 4 14 *

€ 22,00

Benedetto Cavalieri spaghetti

clams

1 14 *

€ 26,00

Cappelletti

stuffed with smoked herring, garusoli ragù

1 3 4 7 9 14 *

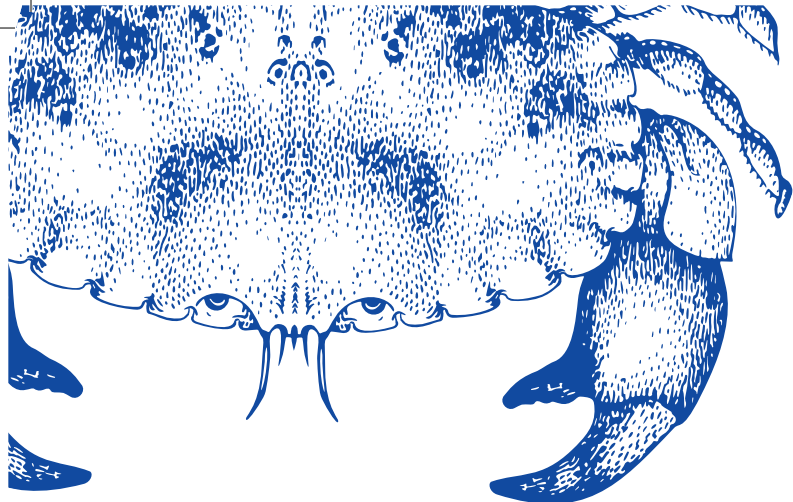
€ 26,00

Barbecued squid

late Treviso radicchio, cooked water cream and raspberry powder

2 4 7 9 14 *

€ 28,00



Crustaceans

Blue crab croquettes

barbecued cauliflower cream, and kale salad

1 2 7 *

€ 16,00

Scampi Tiradito **

passion fruit

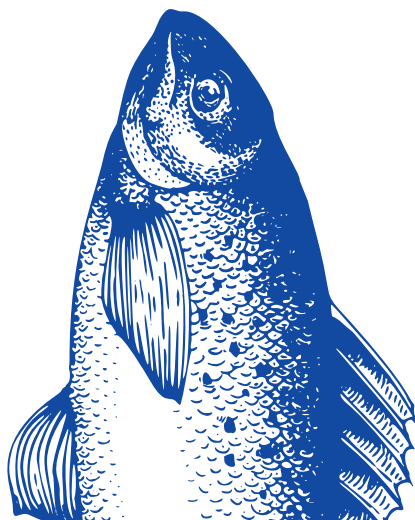
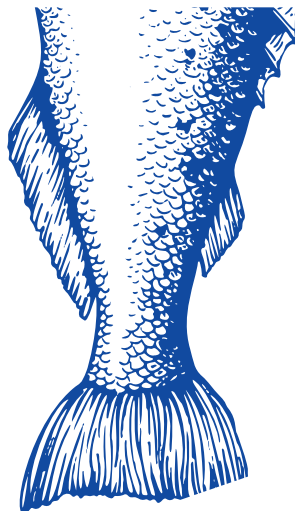
1 2 11 *

€ 23,00

Soup fish risone and crustaceans

1 2 4 7 9 14 *

€ 25,00



White Fish

Ceviche of Japanese jellowtail

corn and sweet potato

4 7 9 *

€ 17,00

Pekinese eel

cime di rapa, Sicilian grapefruit

1 4 11 *

€ 18,00

Steamed fillet of sole

fricassee sauce, asparagus, coloured beets and borage gel

4 *

€ 18,00

Amberjack ventresca

agretti, chicken sauce and hazelnuts

4 7 8 *

€ 20,00

Umbra

barbecued sprats, salicornia green sauce and baked olive

1 3 4 7 *

€ 28,00

Grilled Sole fish

4 *

€ 120,00 al kg



Bluefish

Multi-grain Bread, Double Cream Butter and 'Catalina' Anchovy Selection

1 4 7 8 11 *

Classic (4 pz.) **€ 14,00** | *Smoked* (4 pz.) **€ 16,00** | *Riserved Selection* (4 pz.) **€ 18,00**

Grilled sardines

with fennel, pine nuts, and anchovy sauce

4 8 *

€ 15,00

Fried sandwich

marinated anchovy, sweet and sour onion mayonnaise and misticanza

1 3 4 7 10 *

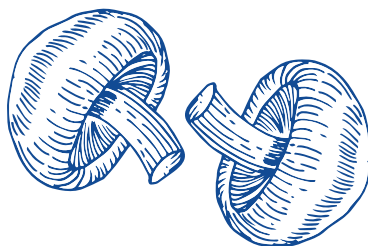
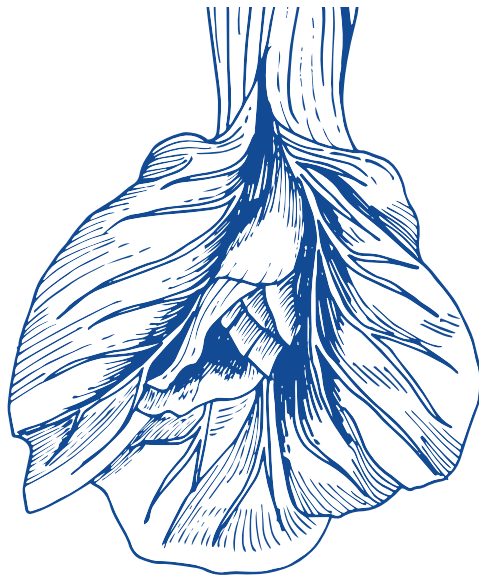
€ 16,00

Marinated bluefin tuna with gin

Patanegra lard, brioche bread

1 3 4 7 *

€ 17,00



Grilled vegetables

Red potatoes

€ 6,00

Wild chicory

garlic and chilli

€ 10,00

Cardoncelli mushrooms

salmoriglio

€ 12,00

Green asparagus

sea anemones

47 *

€ 12,00

