Menu

Oysters

Maestrale | Golfo di Olbia, Sardegna | cal. 3 **€ 5,00**
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.

La Perla del Delta | Sacca degli Scardovari, Veneto | cal. 3 **€ 7,00**
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.

Spéciale Pleiade Poget, Marennes Oleron, Poitou-Charente | cal. 3 **€ 4,50**
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.

Royale David Hervé | Marennes Oleron, Poitou-Charente | cal. 3 **€ 6,00**
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.

Ostra Regal | Bannow bay - Dundrum bay | cal. 3 **€ 4,50**
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.

Ostra Regal Sèlection Or | Bannow bay | cal. 3 **€ 7,00**
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.

Raw Fish

Served as tartare or sashimi

Scottish Ikejime salmon *(120 gr)*
4 *
€ 20,00

Japanese scallops ** *(100 gr)*
4 *
€ 24,00

Japanese Ikejime Amberjack *(120 gr)*
4 *
€ 24,00

Wild Red Tuna *(120 gr)*
4 *
€ 25,00

Red shrimp and gobbetto shrimp ** *(80 gr)*
2 4 *
€ 30,00

Langoustine *(100 gr)*
2 4 *
€ 40,00

Mix of Tartare *(200 gr)*
2 4 14 *
€ 30,00

Sashimi Mix *(200 gr)*
2 4 14 *
€ 37,00

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 shrimp and gobbetto **, amberjack
sashimi: tuna, salmon **, scallops **, cuttlefish tagliatella, 4 oysters
2 3 4 14 *
€ 75,00

Plateau Imperial
(by reservation)
8 oyster, scallops**, bulots (100 gr), 2 cooked pink shrimps,
2 red shrimps**, 2 langoustines**, 2 crab claws,
1 lobster Tristan** (400 gr), 4 seafood
2 3 4 14 *
€ 170,00

to Share

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** | *Reserved Selection (4 pz.)* **€ 18,00**

Marinated bluefin tuna with gin
Patanegra lard, brioche bread
1 3 4 7 *
€ 17,00 (2 pcs.)

Cerrato d'Asti tomato
lobster livers in cream sauce
2 *
€ 18,00

Scardovari Mussels
pepper and lemon sauce
4 14 *
€ 20,00

Maritozzo
blue lobster, fermented apricot mayonnaise, sour cream, chives
1 2 3 7 *
€ 20,00 (2 pcs.)

Starters

Grilled sardines
with fennel, pine nuts, and anchovy sauce
4 8 *
€ 15,00

Moscardino**
tomato chutney, sautéed dandelion greens
4 14 *
€ 19,00

Marinated swordfish carpaccio
yellow pepper sauce, roasted sweetcorn and tomatoes
4 7 *
€ 20,00

Cacciaroli squid**
stewed, stuffed with herbs and potatoes
1 4 14 *
€ 21,00

First Courses

Chitarra pasta
grilled mussels
1 3 14 *
€ 23,00

Raviolo
stuffed aubergines, ricotta mustia and red mullet
1 3 4 7 9 *
€ 25,00

Risoni mantecato
fish and shellfish soup, raw seafood
1 2 4 7 9 14 *
€ 26,00

Benedetto Cavalieri spaghetti
grilled clams
1 14 *
€ 26,00

Main Courses

Ombrina
salted lemon gel, spinach and crescenza cheese
4 7 *
€ 28,00

Halibut
sage, butter, herbs and red plums
4 7 9 *
€ 30,00

Grilled Tristan Lobster
catalan salad
2 9 10 *
€ 68,00 (400 gr)

Grilled Sea Bass
4 *
€ 100,00 kg

Grilled Turbot
4 *
€ 120,00 kg

Grilled Vegetables

Red potatoes
€ 7,00

Zucchini flowers
zucchini in scapece cream
€ 10,00

Friggitelli peppers
€ 10,00

* If you have any food allergies and / or intollerances please inform your waiter.
Given the type of activity and the space available in the kitchen,
cross-contamination between all allergens cannot be excluded.

** 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