

Tasting Menu



Composition of raw seafood delicacies: shellfish , tartare and fancy white fish

Warm seafood salad with shellfish and molluscs, diced tomatoes and seasonal vegetables *

Red mullet and escarole sandwich on green tomato gazpacho

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“Bavette on fish” - A famous classic *

Pancooked pasta with scampi, baby squid, cuttle fish and golden shrimps

◦ ◦

Baked catch of the day isolana style, Parmantier cream of potatoes,
confit tomatoes, artichokes and capers from Pantelleria

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“Pastiera”

Cream of Ricotta and buckwheat, orange mousse,
caramelized wheat, fior di latte ice cream

Small Bakery

Coffee

€ 160,00 (for person, only for the whole table, wines excluded)

In this restaurant dishes are prepared containing the following allergens: cereals containing gluten, fish, crustaceans, eggs, peanuts, soy, milk, nuts, celery, mustard, sesame, sulfur dioxide, sulfites, molluscs. For information contact staff. Communicating to customers that certain products are processed with the blast chilling (under regulation. CE n. 853/04). The presence of fresh fish and seafood can be influenced by the state of the sea, and therefore, if necessary, frozen food can be used, which will be reported in advance. *