

SHELLFISH

Slugs
Scallop
Venus clams
Sea urchins
Oyster Speciales de Clares n. 2
Oyster Speciales Bouzigues n. 2
Oyster Gilardeau n. 2
Oyster Belon de Concale n. 5/0
Oyster Belon de Concale n. 9/0 "Pied de Cheval"

SHRIMPS – LANGOUSTINES

Red shrimps
Langoustines
Carabineros shrimps

PLATE

MIXED PLATE – molluscs and shellfish
CUSTOM PLATE – composition by request

TARTARE - SASHIMI

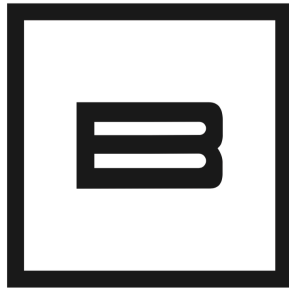
All our Tartare and Sashimi are natural dressed with Olive Oli and Lime Last.
By request is possible to choose different dressing, between: *Ponzu Sauce - Spicy Mango - Bloody Avocado*

Red tuna bluefin catch doc.
Pink swordfish
Wild Sokeye salmon
Kingfish
Scallop
Carabineros shrimps
Langoustines
Red shrimps

Tasting PLATE tartare or sashimi

CAVIAR

Served with: Crostini - Vodka Beluga shot
Black Oscietra Russian Sturgeon
Imperial Oscietra Russian Sturgeon
Beluga Sturgeon – Huso huso



BRUSCHETTA AND NIBBLES

Bruschetta with smoked Sockeye salmon and caramelized onions
Taquitos with smoked squid
Toasted crouton bread with Cantabrian anchovies
Scottish smoked salmon Heart and Lime
Brioche bun with foie gras and scallop

PASTA

Spaghetti with caviar 10 – 20 gr
Seafood pacchero
Tagliolino pasta with shrimps, basil and almond grains
Scialatiello pasta with Cantabrian anchovies, chilli and Pak Choi
Spicy Half Paccheri, clams and turnip greens
Spaghetti with Lobster
Crispy lobster lasagna
Spaghetti with sea urchins

NOT SO HOT

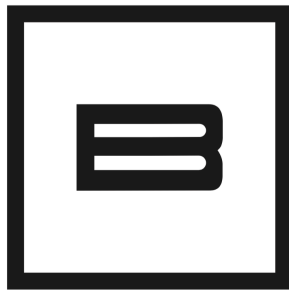
Shellfish salad and steamed artichokes:
- Langoustines and prawns
- Lobster
- King Crab

Shellfish catalana:
- Shrimps and prawns
- Lobster

Lukewarm seafood, langoustines, shrimps, squids, mussels and seaweed
Octopus salad, crunchy vegetables with balsamic vinegar

HOT

Teriyaki sauce salmon, Pak Choi wok
Monkfish soup little spicy
Crunchy octopus, balsamic soy and bitter-sweet ginger
Squid ink black cod
King Crab with bisque
Grilled Carabineros shrimps
Foie gras escalops on seared scallops and brioche bun
Baked Brill in crust of smoked potatoes
Tuna tataki, poppy seeds, pepper and balsamic vinegar



TEMPURA

Fish fry: langoustines – prawns – chipirones
Bittersweet seabass in panko tempura
Fried white shrimps

SIDES

Steamed crispy artichokes - Mashed smoky mountain potatoes
Pak Choi Wok

DESSERT

Our desserts are rigorously hand made by our Master Confectioner Vincenzo Santoro

Five Species: Creamy pistachio, almonds, hazelnuts,
exotic fruits, pastry rice

Madagascar Chocolate Sprinkles

Cheesecake

Little cannoncino

Selection of chocolates

Exotic fruits salad and mint

Ice cream and sorbets' Chef

For the protection of our customers and in accordance with local regulations, according to the data supplied by Regulation EC No 583/2004 and to ensure the best quality and freshness as possible and to eliminate the risk of bacterial contamination and Anisakis during of conservation, we guarantee that all fisheries products we administered were selected, drained and torn down at a temperature of not more than -20 degrees for at least 12:00 am and kept at a temperature not exceeding -18 degrees. The same procedure of reduction and conservation is also practiced to produce all the fresh pastas, our risotto and all desserts and ice cream which we guarantee to be manufactured by us and of which we guarantee maximum quality even during storage. For the above and to ensure better food safety and quality execution and storage, all dishes from us fed contain some foods culled during the production process or frozen at the origin at a temperature not higher than -20 degrees and kept at a temperature not exceeding -18 degrees. Specifically, we guarantee that all our crustaceans (lobster, shrimp, prawns, lobster, king crab), scallops, cuttlefish, squid, mussels, clams, octopus, black cod, Dover sole, wild salmon Sokeye, and smoked Scottish salmon are of the best quality and origin, frozen at the origin and stored at a temperature of not more than -18 degrees. The only foods of our menu are not subject to the procedure of killing and stored at temperatures below -18 grades are caviar, oysters, venus clams, solen and sea urchins, whether served live in shell, of which we supply best provenance and traceability for at least 60 days as by provision of law and the caviar that we guarantee the best quality. Information about the presence of substances or products causing allergies or intolerances are available by contacting the service staff.