

Starters

Egg at 63°, sweet and sour turnip tops, goat cheese mousse, fermented black garlic	16
Fried gnocco, Bajta Salež raw ham, buffalo stracciatella, grilled artichokes, ginger	19
Octopus, chickpea hummus, bitter herbs, anchovies mayonnaise, lime	20
Raw amberjack, avocado, tuna mousse, teriyaki, capers	24

First courses

Potatoes gnocchi, cherry tomato cream, basil, burrata cheese	16
Egg pasta "Reginette" with hunting meat sauce	18
Fusilloni pasta "Ducato d'Amalfi", mackerel, almond milk, olives, Pantelleria capers, oregano	20
Spaghetti "chitarra", clams, parsley, red tuna roe, lemon	24

Main courses

Crispy chicken, liver pate, red onion, horseradish purée, mustard	22
Our deep fried fish with lemon mayonnaise	24
Seabass, turnip tops, sea urchins, mussels, clams, squid ink, buffalo milk	28
Beef fillet, braised endive, carrots, béarnaise sauce	36

Fish of the day, subject to availability, price per 100 gr.

Seabass	8
Seabream	9
Turbot	9
Snapper	13
Saint Peter fish	12
Scorpion fish	13
Gurnard fish	11
Oysters	cl pz/6
Rock lobster	35
Lobster	15
Blue Lobster	20
Brown crab	8
Spider crab	12

Side dishes

Green salad	6
Mixed salad	8
Grilled vegetables	8
Vegetables with extra virgin olives oil	8
Roasted potatoes	8
Home fries	10

Cover	3
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Nota 1:

Were you to have any food allergies and/or intolerances, ask our staff who will provide you with adequate information on our menu.

Nota 2:

Raw served fish was subjected to rapid blast chilling (EC regulation 853/04).

The menu may undergo variations based on the availability of seasonal products. Our products are fresh, in case of unavailability we serve a blast chilled product of excellent quality.