

Fish tasting menu

Steamed squid and prawn boat with courgette flowers
and Cabras mullet bottarga

Red prawn caprese from Mazzara del Vallo
with white wine vinegar reduction

White fish morsel “alla Cacciatora”

Twenty yolk ravioli raw and cooked burrata from Andria
with red prawns from Mazzara del Vallo on green parsley sauce

Imperial soup with shellfish and Mediterranean fish

Dessert of your choice from the menu

Price per person 180 euros (drinks excluded)

Please inform the staff of any intolerances or allergies

Great fish tasting menu

Mazzara del Vallo red prawn tartare with sour cream
and Calvisius Traditional Prestige caviar

Scampi of Mazzara del Vallo on ice, thermal shock cooking
and Chef's Mayonnaise

Tagliolini with Blue Lobster from the Mediterranean Sea,
datterino tomatoes and organic basil

Our Chef's Catalan Crustacean

Dessert of your choice from the menu

Price per person 280 euros (drinks excluded)

Please inform the staff of any intolerances or allergies

Great raw tasting menu

**Selection of Gillardeau Oysters
Le Belle du Nordet Golden Beach**

Sea urchins
(if available)

Selection of Crustaceans from the Mediterranean Sea

Trio of tartare
(depending on the catch of the day)

Carpacci trio
(depending on the catch of the day)

**Spaghetti Verrigni with garlic and oil on red prawn carpaccio
from Mazzara del Vallo with red prawn tartarine and lime tzeste**

Fish of the day sliced with Calvisius Traditional Prestige

caviar and extra virgin olive oil

**Grilled fish of the day with courgette flowers,
Cabras mullet bottarga and extra virgin olive oil**

Dessert of your choice from the menu

Price per person 220 euros (drinks excluded)

Please inform the staff of any intolerances or allergies



CAVIAR GIAVERI®
SINCE 1980

Caviale Calvisius Beluga 10gr

Euro 150,00

Caviale Calvisius Siberian Royal 10 gr

Euro 40,00

Caviale Calvisius Traditional Prestige 30 gr

Euro 90,00

Caviale Calvisius Traditional Prestige 50 gr

Euro 150,00

The Seafood

Gillardeau oyster <i>n°2</i>	€ 8,00
La Belle du Nordet oyster	€ 6,00 <i>each</i>
Golden Beach Oyster	€ 5,00 <i>each</i>
Sea urchins	€ 4,00 <i>each</i>
Truffles	€ 3,00 <i>each</i>

Crustaceans

Red Shrimps from Mazara del Vallo ^{2/12} ▼	€ 14,00 <i>hectogram*</i>
Purple Shrimps of Mazara del Vallo ^{2/12} ▼	€ 14,00 <i>hectogram*</i>
Prawns of Mazzara del Vallo ^{2/12} ▼	€ 14,00 <i>hectogram*</i>
Longustine of Mazzara del Vallo ^{2/12} ▼	€ 11,00 <i>hectogram*</i>
Central Tyrrhenian Crustaceans ^{2/12} ▼	€ 17,00 <i>hectogram*</i>

This menu may undergo slight changes based on the availability of the daily fish.

The numbers shown next to each dish refer to the list of allergens, present on the last page of the menu.

(*) The price of these products can vary according to the weighing and market prices.

(▼) Product subjected on the spot to rapid freezing temperature to ensure quality and safety, CE 853/04.

The Raw

Carpaccio of Red Shrimp from Mazzara del Vallo ^{2/12} ▼	€ 26,00
Amberjack Carpaccio from the Mediterranean Sea ⁴ ▼	€ 24,00
Carpaccio di Tonno Rosso del Mar Mediterraneo ⁴ ▼	€ 24,00
Red Tuna Tartare from the Mediterranean Sea ⁴ ▼	€ 24,00
Mediterranean Amberjack Tartare ⁴ ▼	€ 24,00
Red Shrimp Tartare ^{2/12} ▼	€ 28,00
Trio of Tartare ^{2/4/12} ▼	€ 28,00
Trio of Carpacci ^{2/4/12} ▼	€ 25,00

Gran Crudo

Selection of tartare, carpaccio, mixed seafood and mixed crustaceans ^{2/4/12/14} ▼	€ 45,00 <i>each</i>
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Raw Tasting

Two carpaccio and three tartare depending on the catch of the day ^{2/4/12/14} ▼	€ 35,00 <i>each</i>
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Hot Starters

Zucchini flower heart of Buffalo ricotta, Red Shrimp and crispy bacon ^{2/7/12} ■	€ 24,00
Red Shrimp caprese with balsamic vinegar reduction ^{2/7} ■	€ 25,00
Genuine Octopus Catalan ^{9/14} ■	€ 30,00
Small fried baby squid or little squid ^{11/14} ■	€ 28,00
Mini Hamburger with White Fish, Stuffed Anchovies and Spicy Pepper Jam ^{1/3/4/5/7} ■	€ 18,00
Steamed Prawns with Chef's Mayonnaise ^{2/3/5/12} ■	€ 22,00
Baccalà alla Vicentina on crunchy Polentina and toasted pine nuts ^{1/4/5} ■	€ 22,00
Seafood Express Salad ^{1/2/4/5/9/14} ■	€ 30,00
Tuna steak and its sauces ^{3/10} ■	€ 30,00

Tasting of Cooked Appetizers

Chef's selection of 5 courses ^{1/2/3/4/5/7/9/12/14}	€ 35,00 <i>each</i>
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(■) Frozen product at the origin.

First

Smoked spaghetti “VERRIGNI”, Julienne of Calamari, Courgette flowers and Mullet Bottarga ^{1/3/14} ■	€ 24,00
Spaghettone “VERRIGNI” with sea Urchins ¹ ■	€ 28,00
Spaghetti with Freshly Caught Clams ¹	€ 28,00
Twenty egg yolks ravioli, Burrata di Andria, raw and cooked Gambero Rosso ^{1/2/3/7/12} ■	€ 24,00
Chicche with red datterino Shrimps and organic basil ^{1/2/3/12}	€ 24,00
Risotto “AQUARELLO” with the sea ^{1/2/12/14} ■	€ 28,00
Calamarata with chopped white fish, piennolo tomatoes and marjoram ^{1/4}	€ 22,00
Tagliolino with Scampetti, Piennolo cherry tomatoes and organic basil ^{1/2/3/12} ■	€ 28,00
Verrigni spaghetti with garlic and oil on red prawn carpaccio with its tartare and lime zeste ² ■	€ 40,00

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Seconds

Great Imperial Frying

Squid, Shrimp, Scampi and Anchovies^{1/2/4/5/12/14}■

€ 30,00

Fish Soupe

White fish, Mollusks, Crustaceans and Seafood^{1/2/4/12/14}

€ 45,00

Catch of the Day

All that the sea offers us the best[†]...

€ 10,00 *hectogram**

La Catalana

Lobster Catalana^{2/9}

€ 22,00 *hectogram**

Blue Lobster^{2/9}

€ 18,00 *hectogram**

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Side Dishes

Grilled vegetables	€ 8,00
Field chicory with sour sauce or sautéed in a pan	€ 10,00
Green beans	€ 10,00
Broccoli sautéed in a pan	€ 10,00
Baked potatoes	€ 8,00
Field salad	€ 6,00

Bread Basket

Homemade Type 0 bread, long leavening with sourdough

Rustic semi-wholemeal sourdough bread, long sourdough leavening

Hand-rolled bread sticks, flavored with oregano

Apulian focaccia with Piennolo cherry tomatoes and oregano, long leavening sourdough

€ 5,00

Dessert and Wines in combination

Tiramisù Espresso ^{1/3/7}	€ 10,00
<i>Vino Moscato Dindarello Maculan 2022</i>	€ 5,00
Tiramisù with wild strawberries ^{1/3/7}	€ 12,00
<i>Vino Moscato Dindarello Maculan 2022</i>	€ 5,00
Tartlet with custard 20 eggs yolks and berries ^{1/3/7}	€ 12,00
<i>Vino Muffato della Sala Antinori 2020</i>	€ 15,00
Our Sicilian Cannolo Prepared on the table ^{5/7/11}	€ 14,00
<i>Vino Torcolato Maculan 2020</i>	€ 12,00
Hazelnut crumble zabaione semifreddo fresh fruit and balsamic reduction ^{1/3/5/7/8}	€ 12,00
<i>Malvasia delle Lipari Hauner 2020</i>	€ 8,00
Coffe Panna cotta with espresso jelly and crunchy chocolate biscuit ^{1/3/7}	€ 12,00
<i>Marsala Sup. Oro Vigna La Miccia De Bartoli</i>	€ 10,00
Iced caramelized almonds with 70% Amadei dark chocolate mirror sauce	€ 14,00
<i>Vino Torcolato Maculan 2020</i>	€ 12,00
Assorted fruttini ice cream by Lancusi (6 pz) ^{3/7/8}	€ 10,00
Tasting of sweets by our pastry Chef (per person) ^{1/3/7/8/5}	€ 12,00
<i>Vino Moscato D'Asti S. Stefano Ceretto 2022</i>	€ 8,00
Homemade ice cream with Chocolate, Pistachio and cream flowers ^{3/7/8}	€ 8,00
Lemon sorbet	€ 8,00
Melone Grenadine	€ 10,00
Coffee granita with cream	€ 8,00
Sliced seasonal fruit	€ 10,00
Berriers	€ 10,00



THE FOLLOWING ALLERGENS MAY BE PRESENT IN OUR DISHES:

substances or products that cause allergies or intolerances

- 1) **Cereals containing gluten: wheat, rye, barley, oats, spelled, kamut or their hybridized strains and derived products, except:**
 - a) grain-based glucose syrups, including dextrose;
 - b) wheat-based maltodextrins;
 - c) glucose syrups based on barley;
 - d) Cereals used for the manufacture of spirits, including ethyl alcohol of agricultural origin.
- 2) **Crustaceans and products based on crustaceans.**
- 3) **Eggs and egg products.**
- 4) **Fish and fish products, except:**
 - a) fish jelly used as a support for vitamin or carotenoid preparations;
 - b) gelatine or isinglass used as fining agent in beer and win.
- 5) **Peanuts and peanut-based products.**
- 6) **Soy and soy products, except:**
 - a) refined soybean oil and fat;
 - b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, soy-based natural d-alpha tocopherol succinate;
 - c) vegetable oils derived from soybean phytosterols and phytosterols;
 - d) ester of vegetable strany produced from soybean vegetable oil sterols.
- 7) **Milk and milk products (including lactose), except:**
 - a) milk serum used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin;
 - b) lattiolo.
- 8) **Nuts, namely: almonds** (*amygdalus communis*), **hazelnuts** (*corylus avellana*), **walnuts** (*juglans regia*), **cashew nuts** (*western anacardium*), **pecan nuts** (*carya illinoensis k. kock*), **brazil nuts** (*bertholletia excelsa*), **pistachios** (*real pistacia*), **macadamia nuts or Queensland nuts** (*macadamia termifolia*), **and their products**, except for nuts used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
- 9) **Celery and celery products.**
- 10) **Mustard and mustard-based products.**
- 11) **Sesame seeds and products based on sesame seeds.**
- 12) **Sulfur dioxide and sulphites in concentrations exceeding 10 mg/kg.**
- 13) **Lupins and products based on lupins.**
- 14) **Molluscs and products based on molluscsi.**