

# HORS D'OEUVRES

<b>SPIDER CRAB</b> Spider crab, oil, lemon - traditional recipe (2-8)	28€
<b>TUNA</b> Tuna tartare, burrata, black tomato, "tarallo" traditional crunchy ring-shaped bread (1-4-7-8)	34€
<b>CATALANA STYLE SEAFOOD SALAD</b> Scampi, canned prawns, king prawns, potatoes, celery, datterino tomatoes, carrots, avocado, passion fruit (2-8-9)	38€
<b>BEEF TARTARE</b> Classic beef tartare, potatoes focaccia, its garnishes (1-3-7-10)	35€
<b>VEGETARIAN PROPOSAL</b> Nasone tomato from Cavallino, bufala mozzarella cheese from Puglia, basil (7-8)	21€

# FIRST COURSES

- SPAGHETTI WITH CLAMS** 35€  
Spaghetti, clams, lemon, zucchini flowers  
(1-12-14)
- LINGUINE WITH CARBONARA FOAM** 30€  
Linguine with wheat germ pasta "Az. Agr. Fracasso", carbonara foam, tuna guanciaie, katsuobushi, "cacio e pepe"  
(1-3-4-7-8)
- PACCHERI** 34€  
Fresh paccheri in traditional fish stew  
(1-2-3-4-8-9-12-14)
- VEGETARIAN PROPOSAL** 29€  
Spaghetti "Benedetto Cavaliere", burnt cherry tomatoes cream, buffalo milk, pistachio pesto  
(1-7-8)
- VEGAN PROPOSAL** 25€  
Spring Sant'Erasmus Island vegetable soup  
(9)

# MAIN COURSES

<b>GARGANO RED FISH</b>	36€
Seared Gargano Red Fish, <i>castraure</i> artichoke, olive oil Cavallino potato focaccia, shiitake mushrooms (4-8)	
<b>FRIED CALAMARI</b>	32€
Fried local squids, prawns, crunchy vegetables (1-2-4-5-8)	
<b>VEAL CUTLET</b>	40€
Deconstructed veal cutlet, lemon mayonnaise, smoked bbq sauce (1-3-6-7-8-12)	
<b>BEEF FILLET</b>	45€
Beef fillet, summer hay oil, alpine-style jus (8-9-12)	
<b>CORN-FED CHICKEN</b>	30€
Sliced corn-fed chicken breast, rocket, black tomato, 36 month Parmigiano Reggiano (7-8)	
<b>VEGAN PROPOSAL</b>	26€
Vegetables from the lagoon, seawater guacamole (8)	
<b>SIDEDISHES</b>	starting from 10€
Seasonal veggies from Sant' Erasmo Island in collaboration with "Osti in Orto" (1-3-7-8-9-12)	

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Lunch 12pm | 3.30pm

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# SWEET MOMENTS

<b>THE TIRAMISU'</b> (1-3-7-8)	14€
<b>TARTE-TATIN</b> Fig tarte-tatin, cooked wine, vanilla ice-cream (1-3-7-8-12)	12€
<b>ECLAIR</b> Eclair with cream, strawberry and meringue (1-3-7-8)	12€
<b>CHOCOLATE SPHERE</b> Glazed chocolate sphere with a Dulcey Valrhona chocolate heart, spiced sablé biscuit, caramel (3-7-8-12)	12€
<b>OUR "SWEET CAPRESE"</b> Buffalo mozzarella mousse, sweet tomato gelée, basil sorbet on a cocoa crumble (1-3-7-8)	12€
<b>PISTACHIO CAKE</b> Pistachio and strawberry cake on chocolate sablé (1-3-7-8-12)	12€
<b>ASSORTED ICE-CREAMS AND SORBETS</b> (3-7-8)	10€
<b>SELECTION OF CHEESE</b> with jam and compotes (1-7-8-12)	30€

*According to the market's availability some ingredients can be thermally treated.  
Cover charge € 5 service and taxes included.*

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Dear Guests,

We have the pleasure to welcome you and to present you our restaurant service. We would like to inform you that our carefully chosen and cooked dishes contain ingredients that may cause allergies or food intolerances as follows:

1. Cereals containing gluten like wheat, rye, barley, oat, hullend wheat, kamut or their derived products
2. Crustacean and products based on crustaceans
3. Eggs and products based on eggs
4. Fish and products based on fish
5. Peanuts and nuts products
6. Soy and soy products
7. Milk and dairy produce, including lactose
8. Nuts such as almonds, hazelnuts, walnuts, pistachio nuts
9. Celery and products based on celery
10. Mustard and products based on mustard
11. Sesame seeds and products based on sesame seeds
12. Sulphur dioxide and sulphites in concentration higher than 10/mg/kh or 10ml/l related to the total presence of sulphur dioxide
13. Lupin beans and products based on them
14. Shellfish and products based on shellfish

Our Staff will give you all the necessary information about the specific ingredients used to cook our dishes, in conformity with the regulations in force (EU 1169/2011). Eventually we beg you to consider that all the dishes are prepared in the same place so they may contain some tracks of the indicated above ingredients.