

## GLI ANTIPASTI DI PESCE

Shi drum & peach tartare, crunched almonds and fresh basil leaves

€ 18,00

Baked shrimps in rice crust with fresh green curry

€ 20,00

Cod fish mousse, guacamole and warm black bread

€ 16,00

Strips of raw tuna filled with creamed cannellini beans and fresh red onion petals

€ 16,00

## I PRIMI DI PESCE

Risotto with saffron, zucchini and scallops

€ 18,00

Tagliatelle with baby squid and crispy aubergines

€ 18,00

Homemade rigatoni with "cannocchie"

€ 20,00

Spaghetti with fish roe, lime and red tuna tartare

€20,00

## SECONDI PIATTI DI PESCE

Crispy calamari and shrimps, light capers mayo and small salad

€ 21,00

Pan fried turbot, mix sautéed seasonal veggies and black olives dry pesto

€ 21,00

Roasted amberjack, creamed sweet bell pepper and burrata cheese

€ 23,00

Cover charge € 3,50 pp