

AUTHOR INTRUSION

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Red Prawn

Raw red Prawn, sweet and sour Panzanella, Caviar and Nocellara Olive soup

39

Amberjack

Smoked Amberjack, Bernese sauce, Lemon, Iced Watermelon broth

36

Atlantic Bonito

Marinated Bonito, Zucchini on Scapece style, Buffalo's Kefir, Cucumber

35

Squid, Lattuce & Lattuce

Squid cooked at low temperature, *lattuce and sea lattuce in Osmosis*, Squid sauce

35

Differently Slice of Beef

Raw Beef, brased Onion, Green Tomatoes & Pine nut

35

PASTA MON AMOUR

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Impe-Pasta

Pasta, Sea Food, Sichuan black pepper, Parsley

39

Risotto d' Amare (min 2 persone)

Risotto with seafood extract, Raw & cooked Fish, scented with citrus

39

Bottoni

Cooked Bottoni pasta stuffed with Provola cheese
Chard and "inzimino" sauce

38

Linguine

Algae Butter Linguine pasta with Bergamot, sea Urchins and Bottarga

39

Cappelletti ... memory of Sunday

Buffalo Ricotta cheese Cappelletti, intensity of Napoletan ragout

37

SECOND WISH	€
<i>Sea Bass</i>	53
Sea bass in "Mugnaia" style "Pappa al Pomodoro" and field Leaves	
<i>Catch of the day all'Acqua Pazza style 20/20</i>	49
Catch of the day cooked in Salt, extract of Acqua Pazza sauce	
<i>Turbot</i>	51
Turbot from Naples – Catania - Tokyo	
<i>Red Mullet</i>	49
Red Mullet in Saffron Bread crust "2015	
<i>Pigeon</i>	54
Pigeon (breast and thigh) with green Pepper, Black Cherries And Mushrooms	

Executive Chef *Rocco De Santis*

Allergie e intolleranze alimentari: alcuni piatti contengono uno o più dei 14 allergeni indicati dall'Unione Europea. Per informazioni sui nostri ingredienti, si prega di chiedere al nostro personale prima di ordinare.