

Tasting Menu

Just a few but very delicious 45 euro

Few courses and few ingredients
for a classic style menu

Appetizer

Octopus with chicory and anchovies

Spaghetti with lupins

Fried mixed fish

Dessert

(1,2,3,4,5,6,7,8,9,10,11,12,13,14)

Over 100 Degrees 55 euro

Tasting route where the common thread is cooking method

Appetizer

Octopus, turnips and almonds

Cod, cauliflower milk and herring eggs

Prawns with chickpeas, orange and Tuscan cabbage

Eliche "Pastificio Gentile", seashells, bottarga,

lemon taste butter and black garlic

Lacquered backdrop amberjack, its broth and bietolino

Dessert

(1,2,3,4,5,6,7,8,9,10,11,12,13,14)

LIBERA-MENTE 70 euro

The free mind of the chef in his creations
through raw and cooked dishes

(1,2,3,4,5,6,7,8,9,10,11,12,13,14)

Selection of homemade bread and "Quattrociocchi" extra-virgin olive oil € 3,00 per person.
In order to preserve the organoleptic qualities of the fish our products undergo
a negative temperature reduction process (according to law)

To taste....fresh and cooked appetizers 40 euro
(5 courses)
(1,2,3,4,5,6,7,8,9,10,11,12,13,14)

Fresh Appetizers

Fresh appetizer "oil and salt" 40 euro (2,4,9)

Selection of bottarga and seasoned streaky
with bread and butter 30 euro (1,4,6,7,8)

Chopped white shrimps with oyster soup
and fennel 16 euro (2,9)

Tuna fish with black truffle
and hazelnuts 18 euro (3,4,8)

Amberjack in wintry catalan style 16 euro (3,4,6,9,10)

Cooked Appetizers

Octopus, turnips and almonds 18 euro (1,6,14)

Cod, cauliflower milk and herring eggs 16 euro (1,4,6,7)

Prawn with chickpeas, orange
and Tuscan cabbage 18 euro (2,6,9)

Crispy anchovies, tongue salad
and iced green sauce 16 euro (1,3,4,9)

Selection of homemade bread and "Quattrociocchi" extra-virgin olive oil € 3,00 per person.
In order to preserve the organoleptic qualities of the fish our products undergo
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First Dishes

Linguina Mancini "at the sea rock"
(sea anemones, limpets, mussels and sea urchins) 18 euro (1,4,9,14)

Spaghetti "Mancini" with garlic,
oil, chili and local lupins 18 euro (1,14)

Eliche "Pastificio Gentile", seashells, bottarga,
lemon taste butter and black garlic 18 euro (1,4,7,9,14)

Cacio cheese and pepper risotto, lacquered eel,
sweet onions and raw white shrimps 18 euro (1,4,6,7,9,14)

Lobster tortello, Jerusalem artichokes
and black truffle 22 euro (1,2,3,6,9)

Tuna fish collar fagottello,
its innards and artichokes 18 euro (1,3,4,6,7)

Half portion € 13,00

Selection of homemade bread and "Quattrociocchi" extra-virgin olive oil € 3,00 per person.

In order to preserve the organoleptic qualities of the fish our products undergo a negative temperature reduction process (according to law)

Second Dishes

Lacquered monkfish, its broth
and bietolino 24 euro (1,4,6,9)

Seared mullet with foie gras, ginger
and Maccarese carrots 24 euro (4,8)

Mackerel, grilled cassava,
coconut milk and coriander 20 euro (4,6,9,14)

Fried mixed fish 24 euro (1,2,4,5,6,14)

Grilled fish, prawns
and molluscs 24 euro (2,4,5,6,14)

Half portion € 16,00.

Selection of homemade bread and "Quattrociocchi" extra-virgin olive oil € 3,00 per person.

In order to preserve the organoleptic qualities of the fish our products undergo a negative temperature reduction process (according to law)

Dessert

Banana and caramel 8 euro (3,7)

Pavlova with raspberry ice cream 8 euro (3,7,8)

Ricotta, lavender and pear 8 euro (3,7,8)

Amaretto bavarese with pumpkin ice cream
and coffee with cinnamon 8 euro (3,7,8)

Allergeni • Allergen • Allergène

IT "Caro cliente, se hai delle allergie e/o intolleranze alimentari chiedi pure informazioni sul nostro cibo e sulle nostre bevande. Siamo pronti per consigliarti nel migliore dei modi."

EN "Dear customer, our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue. Our staff is well trained and we hope we will find the best way to satisfy our customers and also meet your specific needs."

DE "Lieber Besucher/Kunden, wenn Sie Allergien und oder Unverträglichkeiten haben, bitte fragen Sie nach unseren Lebensmitteln und unsere Getränke. Wir sind bereit, Sie in der besten Weise zu beraten"

FR "Cher client, si vous avez des allergies et/ou d'intolérances, ne hésitez pas à nous poser toute question sur notre nourriture et nos boissons. Nous sommes prêts à vous conseiller de la meilleure façon".

- 1 Cereali contenenti glutine (grano, orzo, segale, avena, farro, kamut, o i loro ceppi ibridati) e i prodotti derivati - **Cereals containing gluten**
- 2 Crostacei e prodotti derivati - **Crustaceans**
- 3 Uova e prodotti derivati - **Eggs**
- 4 Pesce e prodotti derivati - **Fish**
- 5 Arachidi e prodotti derivati - **Peanuts**
- 6 Soia e prodotti derivati - **Soybeans**
- 7 Latte e prodotti derivati (compreso lattosio) - **Milk**
- 8 Frutta a guscio cioè mandorle, nocciole, noci comuni, noci acagiù, noci pecan, noci del Brasile, pistacchi, noci del Queensland e prodotti derivati - **Nuts**
- 9 Sedano e prodotti derivati - **Celery**
- 10 Senape e prodotti derivati - **Mustard**
- 11 Semi di sesamo e prodotti derivati - **Sesame**
- 12 Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg o mg/l espresso come SO₂ - **Sulphure dioxide and sulphites at levels above 10mg/kg 10 mg/ litre**
- 13 Lupino e prodotti a base di lupino - **Lupin**
- 14 Molluschi e prodotti a base di molluschi - **Molluscs**