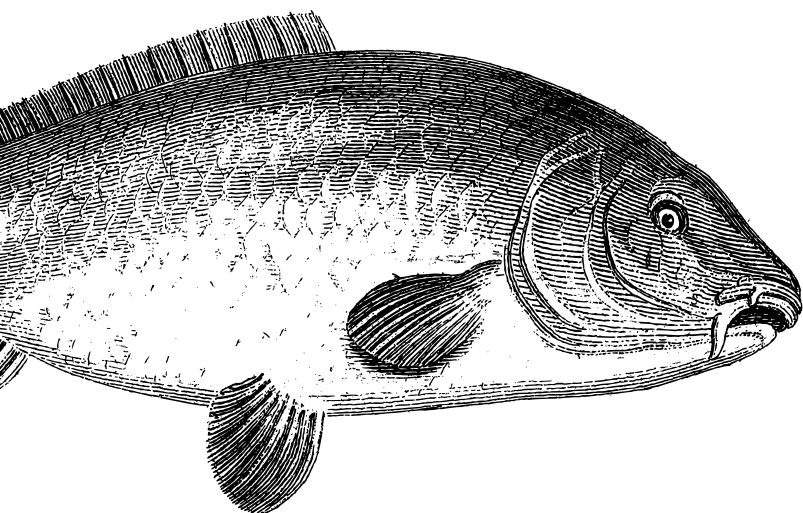


Our main ingredient is sea. And we also respect the raw material, which is modified as little as possible to preserve its authentic, essential and real flavor.

chef  
Luigi Iapigio



**Pescheria**  
cucina di mare

## COOKED FISH

some dishes may not be available due to the lack of fresh fish

Parmigiana di pesce  
parmigiana made with fish fillet, aubergines,  
tomato sauce, Parmigiano Reggiano cheese,  
mozzarella di bufala cheese and basil  
13€

In-house smoked salmon  
served with butter mousse and toasted bread  
14€

\* Prawns  
served *au gratin* with bread, dehydrated  
potatoes, extra virgin olive oil, garlic, lemon  
and parsley  
15€

\* Squid  
served *au gratin* with bread, dehydrated  
potatoes, extra virgin olive oil, garlic, lemon  
and parsley  
15€

\* Cuttlefish  
served *au gratin* with bread, dehydrated  
potatoes, extra virgin olive oil, garlic, lemon  
and parsley  
15€

Roasted octopus  
with friarielli  
turnip tops  
18€

Clams sauté  
served *au gratin* with bread, dehydrated  
potatoes, extra virgin olive oil, garlic, lemon  
and parsley  
20€

“Menaica” anchovies  
served with butter mousse and toasted bread  
20€

Taratufi and clams sauté  
served with toasted bread,  
extra virgin olive oil, garlic and parsley  
22€

Catalana blue lobster  
with cherry tomatoes, Montoro onion, celery,  
basil, extra virgin olive oil  
and lemon  
120€ per kg

\* In order to ensure the health of our customers, the fish marked with an asterisk will have been previously killed, as required by current legislation. If not possible, it will be bought already killed/quick-frozen/frozen on board.

## RAW FISH

\*Baccalà (dried salted cod)  
tartare with peppers  
15€

\*Tuna  
tartare with extra virgin olive oil  
and Pantelleria capers  
17€

\* Red shrimps tartare  
with Buffalo Burrata cheese,  
crispy bread and basil pesto  
25€

\*Shrimp scampi  
25€

\*Snapper  
tartare with extra virgin olive oil  
and cherry tomatoes  
25€

\*Mixed fresh fish  
prawn, red shrimp, shrimp scampo, tuna,  
dried salted cod and Marie Morgane oyster  
28€

\*Royale fresh fish  
prawn, red shrimp, shrimp scampo, tuna,  
dried salted cod, white fish, cuttlefish and  
Marie Morgane oyster  
38€

\*Royale tartare  
dried salted cod, tuna, snaper  
and red shrimp tartare  
46€

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## FIRST COURSE

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Spaghetti with “Menaica” anchovies,  
yellow fresh tomatoes cooked in seawater,  
garlic, extra virgin olive oil and parsley  
15€

Zito spezzato “alla genovese di tonno”  
with “Montoro” copper onion,  
\*tuna, Parmigiano Reggiano cheese,  
extra virgin olive oil and basil  
16€

Black Spaghetti, swordfish, cherry tomatoes,  
Gaeta olives, capers, garlic, parsley and extra  
virgin olive oil  
18 €

Spaghetti with clam and roe, garlic,  
extra virgin olive oil and parsley  
20€

Linguina with \*shrimp scampi, cherry tomatoes,  
extra virgin olive oil,  
garlic and parsley  
20€

Candela spezzata “alla Gricia”  
with Montoro onion, \*tuna ventresca  
and Amatrice Pecorino cheese  
22€

Spaghetti with taratufi and truffle  
with Parmigiano Reggiano cheese, garlic, extra  
virgin olive oil and parsley  
30€

Pasta served with freshly caught fish of the day  
70€ per kg

Pasta served with blue lobster  
120€ per kg

Pasta served with crayfish  
180€ per kg

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## SECOND COURSE

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\*Tuna Steak  
16€

Grilled Cuttlefish  
18€

Mixed Fish Grill  
swordfish, cuttlefish and red shrimp  
25€

\*Mediterranean Bluefin Tuna “Ventresca”  
(150gr.)  
30€

Freshly caught fish of the day  
70€ per kg

Freshly caught fish of the day  
pezzogna and snapper  
80€ per kg

Fish Fillet  
80€ per kg

Crustaceans  
prawns and scampi  
100€ per kg

Blue Lobster  
120€ per kg

Crayfish  
180€ per kg

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## OUR MENU FROM THE LAND

Selection of cheeses  
for two people  
15€

Spaghetti “alla Carbonara”  
with guanciale (salt-cured pork jowl), eggs,  
Cacio cheese and pepper  
15€

\*Original Japanese Wagyu  
kobe beef  
60€ per 150gr

## SIDE DISHES

Mixed Salad  
6€

“Scarola alla Monachina”  
endives with capers, anchovies, black olives,  
garlic and extra virgin olive oil  
6€

Steamed seasonal vegetables  
6€

Baked potatoes  
with extra virgin olive oil  
6€

Friarielli  
turnip tops with garlic,  
extra virgin olive oil and chili pepper  
6€

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