

STARTERS

Oysters Speciales (half dz) N	€ 27,00
** Assorted raw fish selection B, D, A	€ 25,00
** Daily catch fish Carpaccio D	€ 18,00
Grey - Mullet bottarga with celery salad D, I	€ 23,00
Sea white-mullet slices served with candied orange rinds A, D	€ 18,00
Sweet&sour crunchy octopus salad with sliced celery N, I	€ 18,00
Grilled razor clams N	€ 16,00
Cod-fish croquette with caramelized onions A, C, D, G	€ 12,00
Mediterranean calamari sauté A, N, I	€ 21,00

OILY FISH

** Raw anchovies with basil and shallot A, D	€ 12,00
Spicy grilled anchovies A	€ 12,00
** Swordfish carpaccio with caperberries i, coffee powder and capers leaves D	€ 18,00
Roast Red Tuna sprinkled with aromatic herbs, served with home made, soft mayonnaise and djon mustard D, C, G, J	€ 20,00
Fried anchovies and artichokes A, C, D	€ 18,00

FRESH COUNTER

Baerii Caviar house caviar	30 g	€ 60,00
	50 g	€ 100,00
	100 g	€ 200,00
Cantabrian sea anchovies (Ortiz Gold selection) served with Normandy slightly salted butter and toasted bread A, D, G	€ 18,00	
Wild Sockeye smoked salmon A, D, G	€ 23,00	

PASTA

Salt-cod and chick peas soup A, B, D, G, I	€ 23,00
Flat spaghetti with crab A, B, I	€ 22,00
Garlic, oil and chil sauted Spaghetti with anchovies and breadcrumbs A, D	€ 23,00
Spelt spaghetti with baby flying-squids and fresh tomatoes A, N, I	€ 23,00
Paccheri (short dry pasta) with fish, fresh tomatoes and Italian olives A, D, I	€ 23,00
Skate and broccoli soup with sardinian homemade pasta A, B, C, D, I, N	€ 23,00
Curried rice with red prawns and apple B, G, I	€ 22,00
Sardinian dumplings with swordfish salty ricott and mint, served with soft smoked aubergine sauce and candied tomato A, B, D, G, I	€ 23,00
Fregula (sardinian homemade pasta) with clams and grey-mullet bottarga A, B, D, G, I	€ 25,00

MAIN COURSE

Brazed Amberjack served on a potato purée with apple and chestnuts A, D, H, I	€ 30,00	
Sliced Rafols salt cod, romana style D, E, H, I	€ 30,00	
Deep water Amberjack glazed with honey and mustard, served with snow peas salad D, J, I	€ 30,00	
Grilled swordfish slice with a spicy sauce and tomato carpaccio D, I, E	€ 30,00	
Breaded calamari and red-mullet D, A, I, N, G	€ 28,00	
Stir-fried prawns with curry, served with black rice B, G, I, J	€ 30,00	
Fried scorpion fish A, D	l'etto	€ 9,50
Sea bass baked in salt crust D	l'etto	€ 9,50
Baked or grilled Turbot served with potatoes D, A, I	l'etto	€ 9,50
Catch of the day D	l'etto	
* Langoustines B	l'etto	
* Red prawns B	l'etto	
Catalana Style B, D, I		
Atlantic Lobster B	l'etto	€ 10,00
Mediterranean Lobster B	l'etto	€ 15,00
Spiny Lobster B	l'etto	€ 18,00

SIDE DISHES

Wild fresh salad dressed with raspberry vinegar I	€ 10,00
Pan-fried chicory	€ 8,00
Assorted grilled vegetables	€ 10,00
Grilled red chicory	€ 8,00
Tomato carpaccio with basil and marinated shallot	€ 10,00
Potatoes au gratin A	FREE
Grilled endive with Cantabrian Sea anchovies D	€ 15,00



Chefs

Patrick Moise & Matteo Nava

The menu may vary according to seasonal availability and the Chef's inspiration

All dishes may contain allergens highlighted by EU Regulation 1169/2011

Preparations containing allergens are indicated with a letter that refers to the legend at the end of the menu. For any further information about the presence of substances or products that cause allergies, it is possible to consult the appropriate documentation that will be provided, upon request, by the service staff.

* the price of these products may vary according to size and market prices.

** These products are subjected to a sanitization process with lowering of the temperature. EC Regulation 853/2004. In some periods of the year the product can be frozen at the origin.

Allergens list

A	Cereals containing gluten	H	Nuts, almonds, hazelnuts, walnuts, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof
B	Crustaceans and products thereof	I	Celery and products thereof
C	Eggs and products thereof	J	Mustard and products thereof
D	Fish and products thereof	K	Sesame seeds and products thereof
E	Peanuts and products thereof	L	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2
F	Soybeans and products thereof	M	Lupin and products thereof
G	Milk and products thereof (including lactose)	N	Molluscs and products thereof