



FRESH COUNTER

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| Oysters speciales (half dz) N | | € 36,00 |
| Oysters Belon 00 (half dz) N | | € 42,00 |
| Sea Truffle (half dz) N | | € 21,00 |
| Baerii Caviar House caviar | 30 g | € 60,00 |
| | 50 g | € 100,00 |
| | 100 g | € 200,00 |
| Cantabrian anchovies gold selection served with Baratte butter and toast A, D, G | | € 18,00 |
| Wild smoked Sockeye salmon served with wild berries A, D, G | | € 23,00 |
| Celery and grey-mullet bottarga salad D, I | | € 25,00 |

STARTERS

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| Assorted raw fish selection ** B, D, A | € 26,00 |
| Daily catch fish carpaccio ** D | € 22,00 |
| Raw anchovies with basil ** A, D | € 13,00 |
| Sea red-mullet slices served with candied orange rinds A, D | € 23,00 |
| Weet&sour crunchy octopus sald with sliced celery ** N, I, J | € 23,00 |
| Cod-fish croquette with caramelized onions A, C, D, G | € 15,00 |
| Mediterranean calamari sauté A, N, I, G | € 21,00 |
| Spiced grilled anchovies A | € 15,00 |
| Spiced red tuna roast with thyme, mint and rosemary served with lightly mustard mayonnaise D, C, G, J | € 23,00 |
| Deep fried anchovies and artichokes A, C, D | € 21,00 |

PASTA

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| Traditional ray&broccoli soup with sardinian fregula A,B,C,D,I,N | € 23,00 |
| Spaghetti garlic, oil and chilly pepper with Cantabrian anchovies, breadcrumbsand orange zest A,D | € 20,00 |
| Flat spaghetti with crab A,B,I | € 23,00 |
| Paccheri with white fish, fresh tomatoes and Taggiasca olives (Cooking time 18') A,D,I | € 25,00 |
| 1980's risotto with scampi cream B,G,I | € 30,00 |
| "Casadora" fettuccine with scorpion-fish and tomato (spicy) A,C,D,I | € 30,00 |
| Classic & rich seafood Risotto B,D, I,N | € 35,00 |

MAIN COURSE

Braised amberjack with rosemary, shallots and potatoes purea
A,D,G,I € 33,00

Grilled seared squid seasoned with mango vinegar
** D,G,I,N € 28,00

Roman style Cod-fish
** D,G,I € 33,00

Amberjack glazed with honey and mustard, served with snow peas
salad
D,J,I € 33,00

Red tuna fillet whit green pepper sauce
D,I,G € 33,00

Breaded calamari and red-mullet
A,D,G,I,N € 30,00

Deep fried scorpion-fish or sea bass
A,D per 100gr € 10,00

Sea bass baked in salt crust
D per 100gr € 10,00

Baked or grilled Turbot served with potatoes
D,A,I per 100gr € 10,00

Catch of the day
D per 100gr € 10,00

Scampi
** B per 100gr € 15,00

Red prawns
** B per 100gr € 15,00

ALLA CATALANA

B, D, I

Atlantic lobster
B per 100gr € 12,00

Mediterranean lobster
B per 100gr € 15,00

Spiny lobster
B per 100gr € 18,00

SIDE DISHES

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| Wild fresh salad dressed with raspberry vinegar I | € 12,00 |
| Chicory sautéed | € 10,00 |
| Chicory sautéed with Ortiz Cantabrian anchovies D | € 13,00 |
| Assorted grilled vegetables | € 10,00 |
| Grilled red chicory | € 10,00 |
| Deep fried artichokes A | € 12,00 |
| Tomato carpaccio with basil and marinated shallot | € 10,00 |
| Potatoes au gratin A | € 5,00 |

DESSERTS

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| Sardinian pecorino Cheese & honey G | € 12,00 |
| Zabaglione ice cream drowned in 2004's marsala C,G | € 12,00 |
| Seadas A,C,G | € 15,00 |
| The original "Ai Piani tiramisu espresso" A,C,G | € 12,00 |
| Caesar's orange ricotta cake C,G | € 10,00 |
| Turbo C,G | € 8,00 |
| Wild strawberries and caramelized custard C,G,A | € 15,00 |
| The pear in puff pastry A,C,G | € 12,00 |
| Capri Cake A,C,G,H | € 10,00 |
| Sgroppino | € 10,00 |

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

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| 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 SO ₂ |
| F | Soybeans and products thereof | M | Lupin and products thereof |
| G | Milk and products thereof (including lactose) | N | Molluscs and products thereof |

Gli Chefs
Patrick Moise & Matteo Nava

il mercato e l'estro degli Chefs
possono variare le proposte del menù