



The Raw

Fine de Claires Oyster

5 al pz

Sea Truffle

4 al pz

Red or Purple Shrimp

7 al pz

Mediterranean Langoustine

7 al pz

Tasting Platter of Raw Seafood

2 oyster, 2 sea truffle, 2 shrimp, 2 langoustine

40

Bread and covered € 3 service not included

Any intolerances or allergies must be communicated before the order to avoid cross-contamination
For the list of dishes allergens ask the dining room staff.

The fish is purchased fresh and slaughtered on site, according to the Haccp rules,
in order to be consumed raw. In the absence of fresh we buy fish slaughtered
on board therefore intended for raw.

Tartàre

Salmon with Avocado and Almonds

16

Sea Bass with Orange Pulp, Fennel
and Poppy Seeds

16

Amberjack with Cherry Tomatoes, Olives and Capers

18

Bluefin Tuna with Mango and Pistachio

20

Tasting Platter of Tartare

38

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Appetizers

Tuna and seared foie gras in teriaky sauce

18

Moscardini in tomato olives and capers stew on croutons

16

Reggiano parmesan tacos with shrimp salad
and guacamole sauce

14

Beech smoked safood Soute

16

Cuttlefish ink "Zeppoline" with Panko breaded
anchovies and turmeric mayonnaise

12

Appetizer Tasting
per Person (minimum 2 people)

25

Alternative

Buffalo mozzarella from Campania
with cherry tomatoes and basil

14

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First Courses

Square spaghetti with clams Pistachio cream
and lemon zest

22

Carnaroli cheese and pepper risotto with
Carapace cream and raw red shrimp

26

Fresh egg pasta tagliatelle with seafood,
cherry tomatoes and mullet bottarga

20

Paccheri with lobster/catch of the day

Blue Lobster, priced at 10 per 100g

7/hg

Alternative

Fresh egg pasta tagliatelle with "datterino"
tomato sauce and basil cream

16

Square spaghetti "alla Nerano" with fried zucchini
and flakes of provolone del monaco

18

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Main Courses

Swordfish in crispy bacon crust on
Parmesan cheese fondue

25

Tempura cod on escarole cream and
beaten raisins and pine nuts

24

Deep fried squid and prawns with tempura vegetables

20

Sea bass fillet "all'acqua pazza" with steamed potatoes
and "datterino" tomatoes

18

Lobster/Catch of the day

Grilled, baked, salted, stewed

7/hg

Alternative

Irish beef fillet grilled with salad

25

Eggplant millefeuille, mozzarella,
tomato sauce with basil cream

16

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Dessert

Tiramisù

7

Blueberry cheese cake

7

Dark chocolate flan with caramel cream

7

Catalan cream

7

Nutella crepes

8

Fresh fruit salad

7

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Tasting Menu

AQUARIUM

Tuna Carpaccio and seared foie gras in teriaky sauce

Moscardini in tomato olives and capers stew on croutons

Reggiano parmesan tacos with shrimp salad
and guacamole sauce

Cuttlefish ink "Zeppoline" with Panko breaded
anchovies and turmeric mayonnaise

Fresh egg pasta tagliatelle with seafood,
cherry tomatoes and mullet bottarga

Deep fried squid and prawns with tempura vegetables

Dessert of your choice

50

per person (minimum 2 people)
Drinks not Included

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