

Raw fish

Tuna tartare with fennel, lemon zest, caper powder and aromatic oil € 25,00

Amberjack carpaccio with lemon confit € 25,00

Sea bass ceviche , coconut, leche de tigre € 22,00

Prawns tartare with orange flavour € 25,00

Cuttlefish panzanella, cherry tomatoe and crunchy vegetables € 22,00

Vegetables

Greek salad € 10,00

Erikoussa salad € 12,00

PDO Italian product

Mixed platter of PDO Italian cheese € 25,00

Mixed plattee of PDO Italian cured meat € 25,00

Pasta & Rice

- Genoese pesto linguine with potatoes and green beans* € 18,00
Sea Norma rigatoni € 22,00
Guitar spaghetti, prawns and their bisque € 25,00
Scorpion fish tubetti € 25,00€
Lemon flavor spaghettoni, amberjack tartare € 25,00
Spaghetti bread, butter and anchovies € 22,00
Sea carbonara fusilli, fish roe, bottarga and smoked tuna € 26,00
Fish risotto, raw fish and chopped pistachios € 24,00

Main Course

- Sautèed octopus, potaoes and lemon emulsion* € 30,00
Prawns Catalana with crunchy celery and coral cream €32,00
Grouper escalope in potato crust, courgette and mint €38,00
Sliced tuna, cream of celery and carrot curls €38,00
John Dory fillet, Colonnata lardo, leek fondue € 36,00

Catch of the day

- Fish: in salt crust , "all'acqua pazza" or in the oven* 80,00€/kg
Lobster: boiled or with sauce and your pasta choise 130,00€/kg

price for kg and depending on availability