

Crudités

Fine de Binic Selvaggia oyster

€ 4 each

Special Ancelin oyster

€ 6 each

Caviar

“Tradition Caviar” 10 gr.

€ 40

Scampi

Scampi and red prawns

From Sicily

€ 6 each

Tartare

Amberjack, tuna, pink shrimp

€ 22

Crudités appetizers

5 tastings

€ 20

Crudités appetizers

10 tastings

€ 42

*All of our fishery productions intended to be consumed raw are subject to a freezing treatment in line with food safety management obligations under Reg. 853/04.
In case of unavailable fresh fishery products please be aware some products may be frozen or have undergone a freezing treatment.*

Appetizers

Potatoes mousse

Salt cod, chives, potato chips

€ 18

Fried mackerel

Escarole and caramelized onion

€ 17

Grilled seafood salad

Molluscs and crustaceans

€ 22

Cooked appetizers

5 tasting

€ 18

N.B Our staff will be happy to provide you with any information regarding ingredients which may cause allergies or intolerances.

In absence of fresh fishery products please be aware some products may be frozen or have undergone a freezing treatment.

First courses

“Tagliolini” cheese and pepper

With octopus and lime

€ 16

“Bottoni” stuffed pasta

Prawns, candied lemon and marjoram

€ 18

“Reperso” Carnaroli rice

*Cetara’s anchovies, bottarga, butter
and wild broccoli (cooking time 18 mins.)*

€ 21

“Cubetti” pasta soup

Seafood and smoked provola (cooking time 12 mins.)

€ 18

Venere black rice

creamed with scampi (cooking time 18 mins.)

€ 17

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or have undergone a freezing treatment*

Second courses

Confit salt cod
With chicory and almond milk
€ 23

Amberjack
With pumpkin and chickpea hummus
€ 24

Vegan burger
With legumes, mushrooms and nuts
€ 18

Tempura
Anchovies, squid, prawns, and vegetables
€ 30

Our catch according to availability

per Kg.

<i>Catch of the day</i>	€ 80
<i>Red lobsters</i>	€ 160
<i>Blue lobsters</i>	€ 120

N.B. We use organic extra virgin oil produced in Itri (Latina)
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or have undergone a freezing treatment.

Side Dishes

*Potato millefeuille, porcini mushrooms
and parmesan fondue*

€ 10

*Nonna Maria Domenica
Roasted potatoes with aromatic herbs*

€ 5

*Mixed salad
with Nemi's wild strawberries and red wine sauce reduction*

€ 8

Seasonal vegetables

Bread of our own production € 5 each

Gluten-free bread € 5 each

Half portions will be priced at 70%

Cake cutting fee € 4 p.p.

Corkage fee € 5 p.p.

Dessert

*Bavarian cream
Chocolate, pears, black truffle and salted caramel
€ 8*

*Buffalo ricotta Cheesecake
With pomegranate and figs
€ 8*

*Burnt meringue
Franciacorta flavored cream, pistachio biscuit
and mandarin gel
€ 8*

*Capodiferro's Tiramisù
€ 8*

*Rose scented sponge cake
our Chef's cream, and wild strawberries
€ 8*

*Our selection of ice-creams
€ 8*