



OSTRICHE

OYSTERS

OSTRICHE UTAH BEACH ^[14]	.5/PZ
OSTRICHE POGET PERLE BLANCHE ^[14]	.7/PZ
OSTRICHE REGAL SELEZIONE ORO ^[14]	.8/PZ

CARPACCI E TARTARE

GRAN CRUDO DA'MARE ^{[SECONDO DISPONIBILITÀ] [2,4,14]}	.40PP
<i>DA'MARE RAW SELECTION, CARPACCIO AND TARTARE, SCAMPI, PRAWNS, OYSTERS, SEA URCHIN</i>	
TRIS DI TARTARE ^[4]	.22
<i>TARTARE TRIS: TUNA, SALMON, WHITE FISH</i>	
TRIS DI CARPACCIO ^[4]	.22
<i>CARPACCIO TRIS: TUNA, SALMON, WHITE FISH</i>	

— CROSTACEI E FRUTTI DI MARE CRUDI —
RAW SHELLFISH AND SEAFOOD

RICCI ^[14] <i>SEA URCHINS</i>	.5/PZ
TARTUFI ^[14] <i>SEA TRUFFLES</i>	.3/PZ
SCAMPI ^[2] <i>SCAMPI</i>	.12/ETTO
GAMBERO ROSSO DI MAZARA ^[2] <i>SICILIAN RED PRAWN FROM MAZARA</i>	.12/ETTO
GAMBERO BIANCO GOBBETTO ^[2] <i>GOBBETTO WHITE PRAWN</i>	.10/ETTO

TAPAS

MOSCARDINI FRITTI ^[1,14] <i>FRIED BABY OCTOPUS</i>	.22
OCTOPUS BAO ^[1,3,14] <i>BAO WITH OCTOPUS, SHISO, SPICY MAYO, PAPRIKA</i>	.18
CROCCHETTA DI PATANEGRA ^[1,3,7,12] <i>PATA NEGRA CROQUETTE WITH CREAMY CHEESE, CRISPY PATA NEGRA JAMON IBERICO, BARBECUE SAUCE</i>	.16

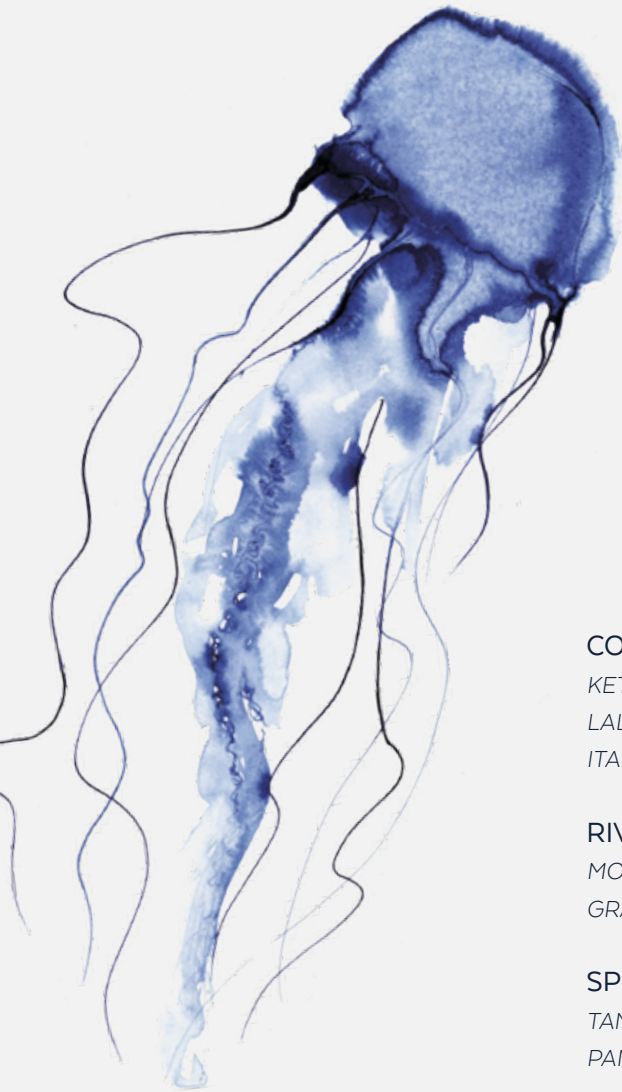
FROM 6.30PM TO 11.00PM

*MENTRE LE ONDE CANTANO UNA SERENATA ALLE AZZURRE SPONDE,
UNA DANZA CULINARIA DI SALE E SCORZA INCANTA IL PALATO.*

*LA NOSTRA LISTA DI COCKTAIL D'AUTORE
RICORDA VIAGGI PASSATI, PER INCITARNE DI FUTURI.
SENTORI DI BREZZA MARINA, DI SOLE E DI RETROGUSTI FRESCHI.
UN VERO E PROPRIO SORSO DI ISOLE PREMUTO FRA LE DITA.*

QUI VI DICIAMO: AFFONDATE O NUOTATE.





COTÉ D'AZUR .18

KETEL ONE VODKA,
LALLIER CHAMPAGNE,
ITALICUS, CAMOMILLA

RIVIERA MAYA .19

MONTELOBOS MEZCAL,
GRAPEFRUIT SODA, CANNELLA

SPUMA .19

TANQUERAY 10, LEMONGRASS,
PANNA AL MANGO, SODA

LAS FUERTES .20

CASAMIGOS,
ANCHO REYES VERDE,
SPICY AGAVE, ARANCIA

DA'MARE MARTINI .19

*KETEL ONE VODKA, OLIVE,
VII HILLS GIN, NOILLY PRAT*

ACQUA .18

*BITTER ROUGE,
VILLA ASCENTI GIN,
LILLET BLANC*

CARAIBI .16

*PAMPERO BLEND, BANANA,
ANANAS, FLOATING O.F.T.D.*

SKYE ISLAND .19

*BLACK LABEL, TALISKER 10,
PEACH & GINGER CORDIAL,
SODA*



HAVANA .22

CAMPARI RARE CASK,
ZACAPA 23, VERMOUTH
CHINATO, SMOKE

MAREA .16

CAPTAIN MORGAN,
YUZU & HONEY CORDIAL,
GINGER BEER, BITTER

CAFFE COPA CABANA .16

KETEL ONE VODKA,
ESPRESSO, BORGHETTI,
COCCO





ANALCOLICI

SUNSET IN MYKONOS .12

*PASSION FRUIT, ARANCIA ROSSA,
GRAPEFRUIT SODA, LEMON*

FLORES .14

*SEEDLIP GARDEN 108,
SAMBUCO, TONIC*

REEF .14

*TANQUERAY O, POMPELMO,
LEMON SODA*

ALL CLASSIC COCKTAILS .16

DISTILLATI

GIN

TANQUERAY	.9
TANQUERAY 10	.13
MONKEY 47	.17
GIN MARE	.15
HENDRIKS	.13
ROKU GIN	.14
PORTOFINO GIN	.17
GIN ONDINA	.17
VII HILLS GIN	.13
THE BOTANIST	.14
VILLA SCENTI	.16
MARTIN MILLER GIN	.14

VODKA

KETEL ONE	.10
CIROC	.14
BELVEDERE	.16
GREY GOOSE	.16
BELUGA NOBLE	.19
TITO'S	.12

MEZCAL

DEL MAGUEY	.18
MONTELOBOS	.18
CASAMIGOS MEZCAL	.23

CACHACA

YAGUARA CACHACA .16

TEQUILA

CASAMIGOS BLANCO .19

CASAMIGOS REPOSADO .22

CASAMIGOS ANEJO .26

DON JULIO BLANCO .20

DON JULIO REPOSADO .22

DON JULIO ANEJO .30

ALTOS BLANCO .13

FORTALEZA BLANCO .30

DON JULIO 1942 .60

SCOTCH WHISKY

RED LABEL	.12
BLACK LABEL	.15
BLUE LABEL	.62
GLENMORANGIE 10 YO	.14
TALISKER 10 YO	.16
TALISKER 18 YO	.54
LAGAVULIN 16 YO	.27
OBAN	.23
GLENFIDDICH 21 YO	.55
MACALLAN 12 YO DOUBLE CASK	.22

JAPANESE WHISKY

NIKKA FROM THE BARREL	.18
NIKKA TAKETSURU	.23

AMERICAN WHISKEY

BULLEIT BOURBON	.11
BULLEIT RYE	.14
JACK DANIELS	.12
GENTLEMAN JACK	.14
BUFFALO TRACE	.13

IRISH

JAMESON TRIPLE DISTILLED	.14
--------------------------	-----

COGNAC

HENNESSY VS	.18
HENNESSY XO	.60
REMY MARTEN VSOP	.20

RUM

PAMPERO BALANCO	.8
PAMPERO ESPECIAL	.10
TROIS RIVIERES, CUVÉE DE L'OCEAN	.12
CAPTAIN MORGAN	.11
EL DORADO 12	.16
EL DORADO 21	.32
DIPLOMATICO RESERVA EXCLUSIVA	.15
RUM WHITE OVERPROOF J.WRAY	.17

PLANTATION O.F.T.D.	.16
ZACAPA 23	.23
ZACAPA XO	.42

AMARI

AMARO DEL CAPO	.8
AVERNA	.8
JEFFERSON	.10
AMARO FORMIDABILE	.10
MONTENEGRO	.8
FERNET BRANCA	.8
BRAULIO	.11

VERMOUTH E BITTER

VERMOUTH DEL PROFESSORE ROSSO	.11
VERMOUTH DEL PROFESSORE CHINATO	.12
CINZANO 1757 ROSSO	.14
CINZANO 1757 BIANCO	.14
GENZIANA JANNAMICO	.8
BIANCOSARTI	.11
CAMPARI	.10
CAMPARI CASK TALES	.19

GRAPPE

SARPA POLI	.8
SARPA POLI ORO	.10

LIQUORI

DISARONNO	.10
GREEN CHARTREAU	.15
YELLOW CHARTREAU	.14
FRANGELICO	.8
CAFFE BORGHETTI	.8
SAMBUCA MOLINARI	.8
LIMONCELLO DI CAPRI	.8
TIO PEPE	.10

ANALCOLICI

TANQUERAY 0.0	.8
SEEDLIP	.9

BIRRE

BEERS

PERONI CAPRI	.7
RITUAL LAB PILS	.10
RITUAL LAB BLANCHE	.10
RITUAL LAB IPA	.10
PERONI ANALCOLICA	.6

ACQUA

WATER

PANNA OLIGOMINERALE COLLINE TOSCANE ^{0,75L}	.4
<i>LOW MINERALIZED 'PANNA' WATER 'COLLINE TOSCANE'^{0,75L}</i>	
SANPELLEGRINO MINERALIZZATA ALPI OROBICHE ^{0,75L}	.4
<i>MINERALIZED 'SANPELLEGRINO' WATER 'ALPI OROBICHE'^{0,75L}</i>	
ACQUA MICROFILTRATA NATURALE O FRIZZANTE ^{0,75L}	.3
<i>NATURAL OR SPARKLING MICROFILTERED TAP WATER^{0,75L}</i>	

SOFT DRINKS

THOMAS HENRY	.5
· TONIC	
· SODA	
· GRAPEFRUIT SODA	
· GINGER BEER	
COCA COLA	.5
COCA COLA ZERO	.5
LURISIA	.6
· LIMONATA	
· ARANCIATA	
· CHINOTTO	

HOT DRINKS

ESPRESSO	.3,5
ESPRESSO MACCHIATO	.3,5
ESPRESSO DOPPIO	.5
AMERICANO	.5
CAPPUCCINO	.5
LATTE MACCHIATO	.5
TEA, CAMOMILLA E INFUSI	.5

SI AVVISA LA GENTILE CLIENTELA CHE NELLA NOSTRA ATTIVITÀ SONO PRESENTI ALLERGENI, PERTANTO SI INVITANO LE PERSONE ALLERGICHE E/O INTOLLERANTI A CHIEDERE INFORMAZIONI AL PERSONALE.

1 CEREALI CONTENENTI GLUTINE - 2 CROSTACEI - 3 UOVA - 4 PESCE - 5 ARACHIDI - 6 SOIA - 7 LATTE - 8 FRUTTA A GUSCIO - 9 SEDANO - 10 SENAPE - 11 SEMI DI SESAMO - 12 ANIDRIDE SOLFOROSA - 13 LUPINI - 14 MOLLUSCHI - 15 FAVE

KIND CUSTOMERS ARE ADVISED THAT ALLERGENS ARE PRESENT IN OUR RESTAURANT, SO ALLERGIC AND/OR INTOLERANT PERSONS ARE REQUESTED TO ASK THE STAFF FOR INFORMATION.

1 CEREALS - 2 CRUSTACEANS - 3 EGG - 4 FISH - 5 PEANUTS - 6 SOYA - 7 MILK - 8 NUTS - 9 CELERY - 10 MUSTARD - 11 SESAME SEEDS - 12 SULPHUR DIOXIDE - 13 LUPINS - 14 MOLLUSCS - 15 FAVA BEANS

* IN CASO DI MANCATA REPERIBILITÀ DEL PRODOTTO FRESCO, QUESTO POTREBBE ESSERE SOMMINISTRATO PREVIO TRATTAMENTO TERMICO. IL PESCE SOMMINISTRATO CRUDO È STATO ABBATTUTO, CONFORMAMENTE A QUANTO RICHIESTO DALLA CIRCOLARE MINISTERIALE DEL 17/02/2011. AI SENSI DEL REG.CE 1169/11.

** IN CASE OF UNAVAILABILITY OF THE FRESH PRODUCT, THIS COULD BE ADMINISTERED AFTER HEAT TREATMENT. THE FISH ADMINISTERED RAW WAS KILLED, IN ACCORDANCE WITH THE REQUIREMENTS OF THE MINISTERIAL CIRCULAR OF 02/17/2011. PURSUANT TO REG.CE 1169/11.*

