



## RAW FISH APPETIZERS

Raw Fish Tasting**	30 €
(Tuna - Amberjack Fish - Salmon of Norway - Prawn of Sicily - Red Prawn of Mazara del Vallo - Blue Prawn of New Caledonia - Purple Prawn of Mediterranean Sea)	
ALLERGENS: 2, 4, 11	
Tuna Tartare** with Stracciatella Cheese, Dried Tomato and Chives	20 €
ALLERGENS: 4, 7	
Salmon Tartare** with Tosted Sesame and Guacamole Sauce	20 €
ALLERGENS: 1, 4, 8, 11	
Tris of Tartare** ( Salmon - Tuna - Yellowtail )	27 €
ALLERGENS: 1, 4, 8	
Fresh Oyster	each one 6 €
ALLERGENS: 14	
Red Prawn of Mazara del Vallo**	each one 6 €
ALLERGENS: 2	
Prawn of Sicily**	each one 6 €
ALLERGENS: 2	
Blue Prawn of New Caledonia**	each one 6 €
ALLERGENS: 2	
Purple Prawn of Mediterranean Sea**	each one 6 €
ALLERGENS: 2	

\*\* PRODUCT SUBJECT TO REDUCTION IN TEMPERATURE



## FISH APPETIZERS

Mixed Fish Appetizers	<u>22 €</u>
ALLERGENS: 1, 2, 4, 7, 8, 9, 14	
Grilled Octopus with Soft Potato and Stracciatella Cheese	<u>20 €</u>
ALLERGENS: 1, 4, 7	
Fish au Gratin	<u>22 €</u>
( Scallop - Argentine Prawn - Langostine - Cockles - Razor Clams )	
ALLERGENS: 1, 2, 7, 14	
Argentinian Prawn "Catalan Style" with Three Tomatoes and Red Onion of Tropea	<u>20 €</u>
ALLERGENS: 1, 4, 14	
Sautè of Mussels and Clams with Tosted Bread	<u>18 €</u>
ALLERGENS: 1, 4, 14	

## APPETIZERS

Caprese Burrata	<u>10 €</u>
ALLERGENS: 7	
Tuscan Ham Aged 18 Months with Tosted Bread	<u>15 €</u>
ALLERGENS: 1	
Parma Ham Aged 24 Months With Parmigiano Cheese	<u>16 €</u>
ALLERGENS: 7	



## FISH PASTA & RICE

Black Tagliatelle with Cheese and Pepper, Mazara del Vallo Prawn Tartare and Lime Zest	<u>20 €</u>
ALLERGENS: 1, 2, 3, 4, 7, 14	
Paccheri of Gragnano with Swordfish Ragout and Taggiasca Olives	<u>18 €</u>
ALLERGENS: 1, 4, 9, 12	
Spaghettoni with Lobster, Tomato and Basil	<u>30 €</u>
ALLERGENS: 1, 2, 4, 9, 12, 14	
Spaghetti with Sea-Food	<u>20 €</u>
ALLERGENS: 1, 2, 4, 12, 14	
Spaghetti with Sea Urchin	<u>18 €</u>
ALLERGENS: 1, 2, 4, 9, 14	
Linguina with Spicy Octopus Sauce	<u>18 €</u>
ALLERGENS: 1, 2, 4, 9, 12, 14	

## PASTA & RICE

Rice with Pumpkin Flowers, Saffron and Bacon Powder	<u>16 €</u>
ALLERGENS: 7	
Pasta "Ziti Corti" with Pesto of Pistachio, Tomato and Stracciatella Cheese	<u>14 €</u>
ALLERGENS: 1, 7, 8	
Spaghettoni with Datterino Tomato, Basil Creamed with Cheese	<u>10 €</u>
ALLERGENS: 1, 3, 7	



## FISH

Catch of the Day	to Hg	<u>da 6 € a 8 €</u>
<ul style="list-style-type: none"><li>• At Salt</li><li>• Cooked in The Oven</li><li>• Grilled</li></ul>		
ALLERGENS: 2, 4, 9		
Catalan Lobster with Three Tomatoes and Red Onion of Tropea	to Hg	<u>9 €</u>
ALLERGENS: 2, 12		
Mixed Grilled Fish		<u>25 €</u>
ALLERGENS: 2, 4		
Grilled Salmon and Belgium Salad with Soft Potato		<u>20 €</u>
ALLERGENS: 4, 7		
Mixed Fried Fish and Vegetables		<u>25 €</u>
( Argentine Prawn - Langostine - Shrimps - Squid - Anchovies - Mullet - Zucchini - Carrot - Red Onion )		
ALLERGENS: 1, 2, 4, 5, 14		
Tuna with Red Onion Jam and Balsamic Vinegar Caviar		<u>22 €</u>
ALLERGENS: 4, 12		
Breaded Sea-Bream Fillet with Chickpea Cream, Chips of Topinambur and Raisins		<u>24 €</u>
ALLERGENS: 1, 4		
Yellowtail with Mashed Potatoes, Fried Pumpkin Flowers and Bisque of Yellowtail		<u>26 €</u>
ALLERGENS: 2, 3, 4, 5, 7		



## GRILLED MEATS

T-Bone Steak	( MINIMUM 1,100 Kg )	<u>to Hg</u>	<u>6 €</u>
Grilled Beef-Rib	( MINIMUM 6 Hg )	<u>to Hg</u>	<u>6 €</u>
Grilled Fillet			<u>28 €</u>
Sliced Beef with Rosemary and Green Pepper			<u>20 €</u>

## KITCHEN

Veal Cutlet "Milanese Style"			<u>22 €</u>
ALLERGENI: 1, 3, 5			
Veal Cutlet " Spring Milanese Style" ( with Fresh Tomato and Rocket Salad )			<u>25 €</u>
ALLERGENI: 1, 3, 5			

## SIDE DISHES

Grilled Eggplant and Zucchini			<u>6 €</u>
Spinach Sautéed With Olive Oil and Chilli			<u>5 €</u>
Roast Potatoes			<u>5 €</u>
French Fries			<u>5 €</u>
ALLERGENI: 2			
Mixed Seasonal Salad			<u>5 €</u>
"Pinzimonio" of Fresh Raw Vegetables			<u>6 €</u>



## FRESH FRUITS

Fresh Pineapple	6 €
Berries with Vanilla Ice-Cream ALLERGENS: 3, 7	8 €
Strawberries with Vanilla Ice-Cream ALLERGENS: 3, 7	8 €

## DESSERT

Home Made Tiramisù ALLERGENS: 1, 3, 7	6 €
Tart with Fresh Berries and "Pasticciera" Cream ALLERGENS: 1, 3, 5, 7	8 €
Hot Chocolate Cake filled with Dark Chocolate ALLERGENS: 1, 3, 5, 7, 8	8 €
Cake with "Ricotta" Cheese and Chocolate ALLERGENS: 1, 3, 5, 7	7 €
Milk Cream with Berries Sauce ALLERGENS: 3, 7	8 €
Millefoglie with Pasticcera Cream ALLERGENS: 1, 3, 7	9 €
Lemon or Green Apple Sorbet ALLERGENS: 1	7 €