



## 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	
"Millefeuille" of Tuna ** with Stracciatella Cheese, Dried Tomato and Chives	20 €
ALLERGENS: 4, 7	
Salmon Tartare** with "Puntarelle" Salad and Anchovies	20 €
ALLERGENS: 4, 7	
Fresh Oyster Regal-Oro	each one 8 €
ALLERGENS: 14	
Red Prawn of Mazara del Vallo**	each one 7 €
ALLERGENS: 2	
Prawn of Sicily**	each one 7 €
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

22 €

ALLERGENS: 1, 2, 4, 7, 8, 9, 14

### Crispy Octopus with Leek Cream and Sauteed Artichokes

20 €

ALLERGENS: 1, 4, 7

### Fish au Gratin

22 €

( Scallop - Argentine Prawn - Langostine - Cockles - Razor Clams )

ALLERGENS: 1, 2, 7, 14

### Squid Lightly au Gratin, Stuffed with Smoked Cheese with Salad

20 €

ALLERGENS: 1, 4, 7

## APPETIZERS

### Artichoke Salad with Parmesan Cheese

12 €

ALLERGENS: 7

### Tuscan Ham Aged 18 Months with Tosted Bread

15 €

ALLERGENS: 1

### Parma Ham Aged 24 Months

With Parmigiano Cheese

16 €

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	
Tagliatelle with Prawn, Artichoke Cream and Confit Tomato	<u>20 €</u>
ALLERGENS: 1, 2, 3, 4, 9	

## PASTA & RICE

Rice with Pumpkin and Macaroon	<u>14 €</u>
ALLERGENS: 7	
Rice with Artichoke	<u>14 €</u>
ALLERGENS: 7	
Spaghettoni with Datterino Tomato, Basil Creamed with Cheese	<u>10 €</u>
ALLERGENS: 1, 3, 7	



## FISH

Catch of the Day

to Hg da 6 € a 8 €

- At Salt
- Cooked in The Oven
- Grilled

ALLERGENS: 2, 4, 9

Catalan Lobster with Three Tomatoes and  
Red Onion of Tropea

to Hg 9 €

ALLERGENS: 2, 12

Mixed Grilled Fish

27 €

ALLERGENS: 2, 4

Crispy Monkfish with Soft Potato, Roasted Artichoke and Confit Tomato

28 €

ALLERGENS: 1, 4, 7, 9

Mixed Fried Fish and Vegetables

25 €

( Argentine Prawn - Langostine - Shrimps - Squid - Anchovies - Mullet - Zucchini - Carrot - Red Onion )

ALLERGENS: 1, 2, 4, 5, 14

Tuna in Pistachio Crust, Poppy Seeds and Potato Mousse

24 €

ALLERGENS: 1, 4, 7, 9



## 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 Sauteed Artichoke			<u>22 €</u>

## KITCHEN

Veal Cutlet "Milanese Style"			<u>26 €</u>
ALLERGENI: 1, 3, 5			
Veal Cutlet " Spring Milanese Style" ( with Fresh Tomato and Rocket Salad )			<u>28 €</u>
ALLERGENI: 1, 3, 5			

## SIDE DISHES

Grilled Eggplant and Zucchini			<u>6 €</u>
Tuscan Cannellini Beans with Olive Oil and Black Pepper			<u>5 €</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>



## 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	8 €
Tart with Fresh Berries and "Pasticciera" Cream ALLERGENS: 1, 3, 5, 7	9 €
Hot Chocolate Cake filled with Dark Chocolate ALLERGENS: 1, 3, 5, 7, 8	8 €
CheeseCake with Strawberry Cream ALLERGENS: 1, 3, 5, 7	8 €
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 €