

MENU “ALBAMARE”

SEARED SQUID,POTATOES AND MILK FOAM, LIME AND CUTTLEFISH INK SAUCE

RISOTTO WITH RAW AND COOKED SHRIMPS AND LEMON

OCTOPUS, SICILIAN CAPONATA, PARMESAN SAUCE AND BLACK TRUFFLE

CLASSIC SICILIAN CANNOLO AND CANNOLO WITH HAZELNUT

€ 55

MENU “ TERRITORIO”

VITELLO TONNATO SLICED VEAL WRAPPED WITH TUNA SAUCE SERVED WITH BLACK PEPPER CARAMEL

I PLIN HANDMADE RAVIOLI SHAPE PASTA,OLIVE OIL AND PARMESAN

BRAISED BEEF IN BAROLO WINE WITH MASHED POTATOES

EXPRESS TIRAMISÙ,COFFEE MADELEINE AND HAZELNUT

€ 45

(THE MENUS ARE FOR ALL THE TABLE)

COVER CHARGE 3 €

WATER 4 €

BREAD FOR CELIACS 2 €

FIRST COURSES

TAJARIN WITH RAGÙ AND PARMESAN CHEESE 14€

TAJARIN WITH BUTTER 12€

I PLIN HANDMADE RAVIOLI SHAPE PASTA, OIL AND PARMESAN CHEESE
15€

SPAGHETTI WITH SQUID, TOMATOES, OLIVES AND CAPPERS 18€

RISOTTO WITH RAW AND COOKED SHRIMPS AND LEMON 17€

TORTIGLIONI WITH PISTACHIO AND CRUSCO PEPPER 16€

BLACK TRUFFLE.....€/G

MAIN COURSES

OCTOPUS, SICILIAN CAPONATA, PARMESAN SAUCE AND BLACK TRUFFLE 28 €

“BESIMAUDA” BUTCHERY GRILLED SIRLOIN, RED WINE SAUCE AND SEASONAL
VEGETABLES 24€

BRAISED BEEF IN BAROLO WINE WITH MASHED POTATOES 24 €

VEGAN ROLLS WITH SEITAN RAGU, HAZELNUTS AND VEGETABLES SAUCE 14 €

CHEESE AND CHARCUTERIE SELECTION

BLACK TRUFFLE.....€/G

STARTERS

RAW FISH MIX 26 €

RED SHIRMP 3€/PZ

PINK SHRIMP 3€/PZ

MONOCERO SHRIMP 3€/PZ

OYSTER€/PZ

POACHED EGG, MORNAY SAUCE AND BLACK TRUFFLE 15 €

**SEARED SQUID,POTATOES AND MILK FOAM,LIMNE AND CUTTLEFISH INK
SAUCE 17 €**

**“BESIMAUDA” BUTCHERY VEAL TARTARE,WATER MAIONNAISE FLAVORED
WITH HAZELNUTS,FRUITS AND VEGETABLES POWDER 17 €**

**VITELLO TONNATO WRAPPED WITH TUNA SAUCE SERVED WITH BLACK
PEPPER CARAMEL 15€**

SEASONAL VEGETABLES WITH VEGETABLES SAUCE 12 €

BLACK TRUFFLE.....€/G



DESSERT

CLASSIC SICILIAN CANNOLO AND CANNOLO WITH HAZELNUT 9€

EXPRESS TIRAMISÙ, COFFEE MADELEINE AND HAZELNUT 9€

CREME BRULEE WITH MERINGUE AND RED FRUITS 9 €

CREAM ICE CREAM, MERINGUE AND MARON GLACÈ 9€