



OUR CRUDITÉ

PLATEAU Royal Baia Bianca ^{2-4-14-**-***}

Oysters, scampi, red shrimps, cuttlefish tagliatelle, fish tartare, seasonal fruit and lime oil emulsion / 65

Fresh fish CARPACCIO of the day accompanied by citrus fruits, burnt pineapple and young sprouts ^{4-***} / 23

Red shrimp TARTARE with nduja flavored mayonnaise, crusco peppers and mojito gel ^{2-**} / 23

Tuna TARTARE on date tomatoes' gazpacho, accompanied by an avocado mousse and burnt onion dust ^{4-**} / 24

STARTERS

Cuttlefish TAGLIATELLE on smoked aubergine's pulp, accompanied by mozzarella Bufala's cream and tomato extract ^{1-7-*.***} / 24

Steamed SQUID curls on bell pepper's cream, stracciata cheese and toasted bread ^{1-7-9-*.***} / 23

SAUTÉ of mussels and clams marinara style with date tomatoes and toasted bread ^{1-14-***} / 22

CHERRY of steamed scallop with aromatic herbs and sweet shallot, beurre blanc and black truffle perlage ^{7-14-*.***} / 25

Poached EGG with asparagus' cream, rigatino ham crumble, black sesame seeds and bread wafer ¹⁻³⁻⁶ / 20

CAPRESE salad with variation of tomatoes, basil and mashed black olives ⁷ / 21

SALAD with rocket, piccadilly tomatoes, feta cheese, olives and sweet onion ⁷ / 21

FIRST COURSES

LINGUINE with garlic, oil and spicy pepper accompanied by shrimp tartare and katsuobushi 1-2-*.*** / 27

Squared SPAGHETTI with clams and tuna roe 1-14-*** / 25

SPAGHETTI with sea urchins, lemon and yellow cherry tomatoes 1-14-*** / 25

PEARL of potato with spinach, steamed cuttlefish
and aromatic bread 1-3-4-*.*** / 24

TAGLIOLINO egg pasta in black truffle sauce 1-3 / 26

SPAGHETTI in piccadilly tomatoes' emulsion and basil cream 1 / 23

BOTTONI PASTA with wild boar stew and its broth, tuscan pecorino cheese sauce and raspberry 1-3-7 / 26

INGOT of aubergines a la parmesana 1-3-7-8 / 22

SECOND COURSES

TUNA TATAKI in pistachio crust, pecorino cheese and sautéed lettuce 4-7-8-*.*** / 32

FISH - FRY of squid, prawns and anchovies served with tartar sauce 1-2-4-*.*** / 27

ANGUS SIRLOIN with potato roastl and seasonal vegetables 7 / 32

Slow cooked LAMB LOIN with leek puree and lemon flavored potatoes 1-7 / 30

BEEF BURGER 200gr
Tomato, cheese, salad, bacon, sweet onion
served with fries 6-7 / 26

FISH of the day / 10 a hg
Acquapazza Style | Baked | Mediterranean Style 4-*.***

DESSERTS

FRESH FRUIT 1-3-7 / 12

ICE CREAMS 1-3-7 / 10

DESSERT of the day 1-3-7 / 12

*Our food may contain allergenic products. Please ask our staff.

*Our chefs are always available to fulfil any wishes for a customised menu. Please inform us 24/48 hours in advance if you have any requests.