

Tasting menu

.....in the name of
the seafood tradition

The five varieties
of the sea "Calapà"*
(1,2,3,4,5,6,7,10,11,12,13,14)

Half sleeve in monkfish stew,
pink prawns
and strips of bonito fish
(1,2,4,9,12)

Darna of redfish**,
turnip tops
and black mussels in foil
(4,12,14)

Dessert and/or fruit
of your choice
(1,3,5,7,8)

Available lactose-free and gluten-free

€ 60

Appetizers

... raw fish from the seafood counter

Raw fish platter (2, 4, 13, 14) € 35
(scampi**, purple prawns*, fine de claire oysters,
walnuts, cuttlefish tagliatelle** and hairy mussels)

"Gillardeau" oysters n.3 (14) (per piece) €6

"Papillon" oyster n. 5 (14) (per piece) €5

"Taurbouriech the pearl of the Po" oyster (14)
(per piece) €4

Scampi and purple prawns from Gallipoli (2)
(4 pcs) €20

Selection of sliced fish (per 100g) €8
(2,4,13,14)

Tuna tartare* (4) €20

Scampi tartare** (4) €22

Purple prawn tartare* (4) €22

...from the kitchen

The five varieties of the sea "Calapà"* € 22
(1,2,3,4,5,6,7,10,11,12,13,14)

Prawn catalan with basil pesto (2, 12) € 18

Red mullet lollipop* with aromatic panko
with lime mayonnaise (4,8,12) € 18

Dry marinated salmon ingots with citrus
fruits, pineapple and guacamole (4) € 20

Warm seafood salad with giardiniera old
fashioned and Mediterranean gazpacho* € 18
(2,4,9,12,14)

"Faeto" cured raw ham
with fiordilatte from Gioia del Colle (7) €15

Main courses

Pacchero with lobster 1/2 (1,2,9,12,14) € 28

Half sleeve in monkfish stew, pink prawns
and strips of bonito fish (1,2,4,9,12) € 18

Tagliolini, clams and bottarga
mullet and lemon zest (1,4,12,14) € 20

Cavatellini with seafood and datterino
tomatoes yellow and red € 18

Calamarata with pistachio pesto and
tartare of Gallipoli purple prawns € 20
(1,2,4,8,9,12)

Homemade tomato burrata tortelli
Gargano dark chocolate and basil (1,7) € 14

Second courses

Fresh daily catch from the seafood
counter (grilled, salt, baked) (per hg) € 8
(2,4,14)

Lobster from the fishmonger's counter
(pasta, roast, Catalan, soup) per hg € 15
(1,2,9,12,14)

Redfish darna, turnip greens
and black mussels in foil (1,2,4, 9,14) € 22

"Gran Fritto Misto"* of shellfish **
molluscs* and Adriatic fish* € 22
(2,4,5,6,10,11,12,14)

Seared tuna on aromatic couscous € 22

Seared octopus cirri** on puree
of broad beans caponata of vegetables
and fig vincotto (5,6,14) € 22

Grilled sirloin € 22

Cheese

Selection of cheeses and jams € 15
(7,8)

Side dishes

Vegetable Crudités (9) € 7

Grilled vegetables € 8

Mixed salad € 7

Potatoes from Polignano
with rosemary aroma € 6

French fries (5) € 6

Cover 4
Mineral water 3
Wine glass 6



For any food allergies and intolerances, please refer to the number associated with the ingredient in the allergen list at the back of the menu.

* Product subjected to purification treatment through freezing, in accordance with the provisions of Regulation (EC) 853/04 Annex III Section VII, Chapter 3, Letter D, Point 1.

** Defrosted product.