

FUSILLONE "CACIO E PEPE" SAUCE, HERRING
mantis shrimps, smocked olives and kombu seaweed

PLANKTON TORTILLAS
lobster in cooking oil, roasted pumpkin seeds,
salmoriglio sauce and caramelized lobster

AMBERJACK WITH WATER PEPPER
smocked eel brandade, parsley
and amberjack juice

GRILLED FISH.....
grilled squid broth, grilled radicchio, iodized juice

GRILLED SCAMPO
with fishes livers sauce "mugnaia" style

SCALLOPS, CAULIFLOWER
mantis shrimp juice, roasted sesame and Kaluga Amur caviar

LACQUERED EEL WITH GEWÜRZTRAMINER
candied kumquat and raspberry vinegar

**GNOCCHI MADE WITH BREAD,
BABY SQUIDS MILK AND VERMOUTH**
fennel sauce, lemongrass and pomegranate

LUCA'S "SALAD".....

CRISPY DORY
citrus mayonnaise, anchovies and pumpkin

HONEY ICE CREAM
polline e acqua di mare

LAND OF SPICES 200,00 per person

The menu is the same for all people and is served for the full table only

COLD "SPAGHETTINI"

with raw gurnard, prawns, Bronte
Pistachio sauce and capers

SEA COLORS

sampling of 8 types of raw fish

SCAMPO "CARBONARA" STYLE

with artichokes, coffee and tuna cheek

HAZELNUTS AND MUSHROOMS SOUP

red mullet, clams, herring tartare, plums and tosazu sauce

GOBY RISOTTO

clams, baby squids and kefir

SARA'S SALAD

SCORPION FISH IN BLUE CRAB SOUP

chickpeas and grilled escarole

GIN MARE.....

sea water and gin

SEA SALT ICE CREAM

chocolate 70% and lemon

200,00 per person

The menu is the same for all people and is served for the full table only