Gluten Free Fish Restaurant

FISH TASTE MENU

Four-course menù chosen by the Chef at

€ 65 per person, drinks not included

The taste menu is valid for the entire table

Information about products or substances causing allergies or intolerances is available by contacting the service personnel

Frozen products may be used when fresh products are not available

Il pesce da noi acquistato fresco per preparazioni a crudo ha subito un trattamento di bonifica preventiva mediante il sottovuoto e abbattitura a-20°, conforme alla prescrizione del Reg. Ce 853/2004 allegato 3, Sez. VII, capitolo 3, lettera D, punto 3.

Starter of fish

Plateau Imperiale la Kambusa *(suggested for 2 people)*

5 Red prawns from Sicily, 5 Scampi, 3 Fin de Claire oysters, 3 Gillardeau oystersr, 2 Scallops, Red Snapper Tartare, Sea Bass Carpaccio, Tuna Tartare and Amberjack Tartare

110

Gran Cruditè la Kambusa (*suggested for 2 people)*

3 Sicily Red Prawn, 3 Scampi, Red Snapper Tartare, Amberjack Tartare

Sea Bass Carpaccio, Tuna Tartare,

68

Cruditè la Kambusa

Red Snapper Tartare, Amberjack Tartare, Sea bass Carpaccio, Sicily Red Prawn, Scampo and Fin de Claire Oyster

36

Tuna Tartare *with cherry tomatoes, Taggiasca olives and mustard vinaigrette*

19

Grilled Octopus *with Saffron braised fennel*

18

Prawns in tempura*, pepper sauce and baby spinach*
18

Scallops au gratin with Bronte's Pistacchio
15

Starter of Meat

Fassona Valdostana tartar *with egg yolk, Tropea Onion and olive powder*

21

Raw Ham D.O.P *Selezione Walter Brianza 24 months and Bufala Mozzarella*

16

Eggplant Parmigiana

16

First Course of Fish

Homemade Lobster tagliolini

29

Saffron Risotto with Scampi tartare and flakes of dark chocolate

(min.2 people)

25

Seafood risotto

(min.2 people)

25

Risotto with Garda's Tench fish
(min. 2 people)
19

Linguine with seafood

25

Spaghetti with clams and mullet bottarga

19

First Course of Meat

Homemade Bigoli al Torchio with duck ragout.

15

Homemade Bigoli al Torchio Cacio e Pepe

15

Second Course of Fish

From our aquarium Catalana / Grilled Lobster *(600 gr.)*

69

Real Mixed Grilled Fish *(for 2 people)*

Langoustines, Prawns, Scallops, Blue little Crabs , Squids, Our Catch of the day (Sea Bass and Croaker fillet) and Blu Lobster (600 gr.)

125

Special Mixed Grilled Fish *(for 2 people)*

Langoustines, Prawns, Scallops, Blue little Crabs , Squids, Our Catch of the day (Sea Bass and Croaker fillet)

78

Mixed Grilled Fish

Langostine, Prawn, Scallop, Squids, little crabs and Sea Bass Fillet

32

Mixed fried plate with aioli sauce

(GLUTEN FREE)

25

Tuna Fillet *a crust of Bronte pistachios with broccoli and Dijon mustard*

25

Grilled sea bass

19

Grilled Lavaret

16

Second Course of Meat

Irish Black Angus Fillet Steak

29

Irish Black Angus Braised with Amarone and mashed potatoes

25

Side Dishes

Sauté baby spinach, French fries, Baked potatoes, Grilled vegetables and Mixed salad

6