

Cuttlefish and truffle* (4)
Squids, burrata cheese and “datterino” tomato juice (1,4,7,14)
Donkey and sea urchin * (3,4)
Mussels, caviar and “cardoncelli” mushrooms (4,7,14)
Vitel tonnè, capers and anchovy sauce (3,4)
Half-dozen oysters (14)
Raw fish tasting (4 dishes) * (1,2,3,4,6,11,12,14)
Smoked spaghetti with butter and anchovy * (1,4,6,7)
Red prawn linguine and Tonka bean * (1,2,3,4,7,9,12)
Pumpkin tortelli with truffle on a fondue of parmesan cheese 36 months aged (1,3,7,8)
Potato pearls, sea urchin and seafood on buffalo mozzarella foam * (1,2,3,4,7,9,12,14)
Tuna fish, charcoal onion and tzatziki sauce (4,6,7)
Mare Mare (allergens change according to the dish of the day)

Substances or products causing allergies or intolerances

1. Cereals containing gluten, i.e. wheat, rye barley, oat emmer, kamut, their derivative strains and by-products
2. Crustaceans and products based on shellfish
3. Eggs and by-products
4. Fish and products based on fish
5. Peanuts and peanut-based products
6. Soy and soy-based products
7. Milk and dairy products (lactose included)
8. Fruits in shell, i.e. almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland nuts and their by-products
9. Celery and products based on celery
10. Mustard and mustard-based products
11. Sesame seeds and sesame seeds-based products
12. Sulphur dioxide and sulphites in concentration above 10mg/kg
13. Lupine and lupine-based products
14. Molluscs and products based on molluscs

* The fish destined to be consumed raw o pratically raw has undergone a preventive reclamation treatment in compliance with the provisions of the regulation CE 853/2004 III section VIII chapter III letter D point 3.

The kitchen game is crazy, the juxtapsitioning between memories, visions and sensations, the hours and years of study, the mental and physical journeys, the birthing and developing of an idea that grow, only to abandon it over time so as to begin the cycle again, like children, never ceasing to be curious.

We live it, support the producers and close the circle with You, friends, travellers and ardent customers, who visit our tables every day, and it is to You we dedicate these stories.

Imagine it like going to the theatre, but here you are the architect of your own experience...

#votavota

À la carte menu

Cuttlefish and truffle
€ 25

Squids, Burrata cheese and “datterino tomato” juice
€ 20

Donkey and sea urchin
€ 25

Vitel Tonné, Capers and anchovy sauce
€ 25

Raw fish tasting (4 dishes)
€ 55

Half-dozen oysters
€ 25

Smoked spaghetti with butter and anchovy
€ 25

Red prawn linguine with Tonka bean
€ 25

Pumpkin tortelli with truffle on a fondue of 36 months aged parmesan cheese
€ 25

Potato pearls, sea urchin and seafood on buffalo mozzarella foam
€ 25

Rabbit cappelletti , with Enrico's capers and DOP Ragusano cheese
€ 25

Tuna fish , Charcoal onion and tzatziki souce
€ 30

Mare Mare
(The catch of the day may change according to the seasonality of the sea
and the side dish according to the availability of vegetables from our gardens)
€ 30

Fat cows season
(Adult cow, dry aged from our “stagionato”, served in different textures)
€ 30

Allergens in these dishes (1,2,3,4,5,6,7,8,9,10,11,12,13,14)

Cover € 5

Tasting menu

Salsedine

Ceviche

Amberjack fish, caviar and lemongrass

Cuttlefish, and truffle

Hydroponic world

Rice, carrot and mussels

Smoked spaghetti with butter and anchovy

Mare Mare

The dessert of the vanquished

Tarte tatin

€ 110

Wine pairing € 70

Easy lunch tasting (4 courses) € 60

Easy dinner tasting (5 courses) € 70

Each menu for its complexity is intended for the whole table

Allergens in these dishes (1,2,3,4,5,6,7,8,9,10,11,12,13,14)

Cover € 5