



The Tradition

APPETIZERS

Selection of cold appetizers (availability of 5)
16

Selection of warm appetizers (availability of 5)
16

Selection of raw appetizers (availability of 9)
22

FIRST COURSES

Linguini with local clams and ferfellone pepper
18

Fettuccella with baby cuttlefish
18

**Bellavista lobster strangozzo (recommended for 2 people)*
22

Seafood risotto
15

MAIN COURSES

Medley grilled Adriatic seafood and crustaceans
27

Mixed fry of langoustine, squid and “paranza”
22

Crustaceans “sguazzetto” served in terracotta pottery
28

Lamb chops with peas puré and oven roasted potatoes
22



The Discovery

STARTERS

Sweet and sour quinoa with Adriatic sea fish and vegetables
12

Grilled octopus on light pesto and aioli sauce
13

Mint-flavored langoustine tartare, celery, yogurt and raspberry
14

Beef tartare
15

FIRST COURSES

Cacio&pepe spaghettono with lime marinated white shrimps
14

Tomato water risotto and tuna tartare on rucola
19

*Ricotta tortellino with fava beans, guanciale and
Adriatic tiger prawns*
15

*Fusillone with Navelli saffron, broccoli, tuna tartare and
liquorice powder*
18

MAIN COURSES

Tequila marinated umbrine with saffron fennels
22

**Lobster on "vignarola" (recommended for 2 people)*
38

Loup de mer, cruchy ventricina bread, topinambur
22