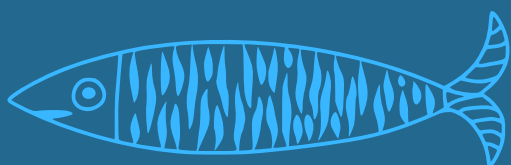


**MENÙ**



**DEAR CUSTOMER,**

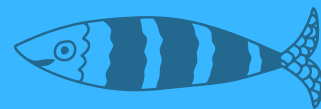
welcome to this journey through our excellent gastronomic delights and delicacies from sea and land.

Smoked salmons are just the beginning of a genuine, tasty and stimulating gastronomic trip!

Artisanal products of our laboratory accompany every dish: bread and baked goods, seafood pizzas and classic pizzas, homemade cakes.

A healthy, fresh and colorful cuisine that combines tradition and innovation, a continuous research, in the name of a simple philosophy: quality, taste and passion for good food.

**ENJOY!**



**FOR YOUR SAFETY**

In our restaurant you will not find "raw fish", but mainly products smoked naturally and at low temperatures. In case of pregnancy, the dining room staff will be able to provide you with all the necessary information for your safety.

**THE FOOD ALLERGENS MENU IS AVAILABLE FOR YOUR CONSULTATION**

**PLEASE NOTE THAT IT IS NOT POSSIBLE TO GUARANTEE THE ABSENCE OF CROSS-CONTAMINATION OF THE ALLERGENS DURING PROCESSING. THESE SUBSTANCES MAY BE PRESENT IN TRACES IN ALL THE PRODUCTS, EVEN IF NOT EXPRESSLY INDICATED IN THE ALLERGENS MENU AND AMONG THE INGREDIENTS OF THE DISHES IN THIS MENU.**

**IN CASE OF ALLERGY, WE STRONGLY RECOMMEND TO CONTACT RESTAURANTS THAT ARE SPECIALIZED IN MANAGING DIETARY NEEDS**

**Our bread** is handcrafted with a multigrain dough that **CONTAINS sesame, rye, barley and wheat**. It may contain **traces of soy, eggs, dairy products, lupins**.

**Note the use of black pepper, which contains traces of celery, mustard and sesame.**

Products marked with an asterisk (\*) may be frozen

## STARTERS

### ALICI MARINATE

marinated anchovies on fresh panzanella made with artisanal multigrain bread

### FRISELLA ARTIGIANALE

artisanal multigrain frisella with anchovies, cherry tomatoes, buffalo stracciatella and bottarga

### POLPETTINE DI TONNO

breaded and fried tuna meatballs on a cream of sun-dried tomatoes, almonds and basil, with marinated onions.

### FILETTO REALE

smoked Norwegian salmon fillet, with apple and walnut salad, mint yogurt sauce

### COCKTAIL CROCCANTE

crispy fried shrimp\* with pink sauce, pink pepper, lemon zest and salad

### IL FRITTINO

fried squid\*, calamari\*, and breaded anchovies\* with lime mayonnaise

### PATATINE FRITTE

french fries\* with ketchup and mayo

### MOZZARELLA DI BUFALA

### FORMAGGI SICILIANI

pecorino cheese, pepper pecorino cheese, with onion compote and truffle honey

### ANTIPASTO DELLA SALMONERIA

tasting of our delicacies:

Sicilian primo sale cheeses, seafood cold cuts, tapas of the day, fried fish, prawns in pink sauce

## FIRST COURSES

### PACCHERI DELLA SALMONERIA

egg paccheri with zucchini cream, smoked wild Sockeye salmon, chopped pistachios, lemon zest

### SPAGHETTI DEL PESCATORE

egg spaghetti with sautéed fresh tomatoes, anchovies, garlic and bottarga

### TONNARELLI SALMON & TRUFFLE

fresh egg spaghetti, smoked wild Sockeye salmon, sliced "Stefania Calugi" black truffle, lemon butter, chopped black truffle hazelnuts

### LA NORMA

egg fusilli with Norma sauce



## SMOKED FISH TARTARES

10

### TARTARE DI SALMONE

smoked Norwegian salmon, avocado\*, buffalo stracciatella and sliced black truffle by "Stefania Calugi"

9

### TARTARE DI TONNO

smoked tuna, peaches, almonds, pecorino cheese and salad

9

### TARTARE DI PESCESPADA

smoked swordfish, zucchini with mint and lemon, yogurt and raspberries\*

13

## MAIN DISHES

12

### CHEESCAKE DI BACCALÀ

cheese and cod\* cheesecake with lemon zest, three-tomato sauce, artisanal taralli crumble (contains nuts) and parsley oil

12

### CARPACCIO DI AFFUMICATI DI MARE

smoked octopus soppresata, smoked tuna and smoked swordfish, with orange, fennel and pink pepper

4

10

### IL CANTABRICO

Ortiz Cantabrian anchovies in olive oil, aged for 6 months in wooden barrels, citrus butter, toasted multigrain bread

12

### BIS DI SELVAGGI

smoked wild Sockeye salmon and smoked wild Red King salmon, with buffalo mozzarella and salad

12

### TONNO DELL'ISOLANA

seared tuna steak\* with fresh cherry tomatoes, capers, olives, and oregan

15

13

14

15

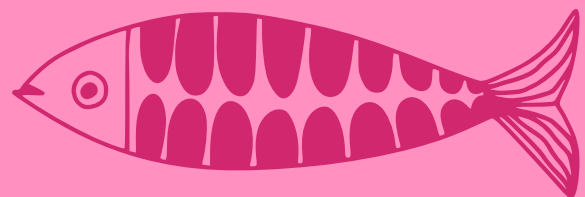
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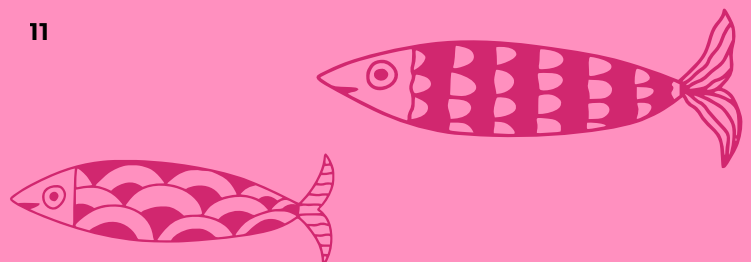
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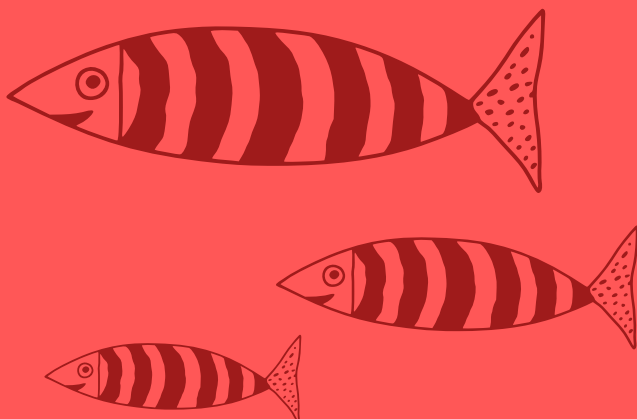
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11



## SEAFOOD PIZZAS

- MARGHERITA NOBILE**  
tomato, mozzarella nuggets, smoked Norwegian salmon, fresh cherry tomatoes in cooking
- GRAN FILETTO**  
smoked Norwegian salmon fillet, buffalo mozzarella, sun-dried tomatoes, chopped pistachios, balsamic vinegar glaze
- CHALET DEL MARE**  
creamed potatoes, smoked Norwegian salmon, crispy bacon, lamb's lettuce, shavings of aged cow's cheese
- MARE BIANCO**  
mozzarella, smoked salmon, broccoli rabe, crispy bacon, buffalo stracciatella
- PARTENOPE**  
yellow cherry tomato sauce, anchovies, stracciatella, Mediterranean-flavored olive oil, capers, and oregano  
**with Cantabric Anchovies**
- TOTONNO**  
tomato, Sicilian tuna in oil, fresh onion, provola cheese, Taggiasca olives
- PINNA GIALLA**  
yellow tomato, smoked tuna, dried tomatoes, buffalo mozzarella
- VILLA**  
zucchini cream, smoked salmon, stracciatella, chopped pistachios and lemon zest
- SIR DUKE**  
covaccino with smoked salmon, filangée courgettes, buffalo stracciatella and chopped hazelnuts with truffle
- PRATOMARINO**  
covaccino with sautéed seasonal herbs\*, smoked swordfish carpaccio and buffalo mozzarella
- CALZONE DELLA TORRE**  
mozzarella, 'nduja, tuna, broccoli rabe, and cooked provola cheese
- CALZONE DEL FURBETTO**  
tuna in oil, sautéed artichokes\*, mozzarella, provola, tomato and oregano to garnish



## SPECIAL LAND PIZZAS

- TIMONE OLANDESE** 11  
potato cream, sausage, caramelized onions, provola cheese
- PASSATORE** 11  
tomato, mozzarella, sausage, spicy salami, chili pepper, sautéed mushrooms\*, and provola cheese
- CALZONE DEL GOLOSINO** 12  
mozzarella, provola, caramelized onion, sausage, spicy salami, crispy bacon
- CARCIOFINA** 11  
mozzarella, gorgonzola cheese, artichokes\*, bacon
- CURVA SUD** 12  
mozzarella, oregano, peppers, Taggiasca olives, caramelized onions, salted ricotta
- BOMBASTIC** 12  
mozzarella, caramelized onion, gorgonzola cheese, spicy salami
- COSENTINA** 11  
mozzarella, provola, sausage, boiled potatoes with parsley oil and 'nduja
- CALZONE DEL BOSCAIOLO** 11  
mozzarella, mushrooms\*, sausage, provola, with tomato, garlic and oregano to garnish

## CLASSIC PIZZAS

- MARGHERITA** 7  
tomato, mozzarella
- BUFALA** 9  
tomato, buffalo mozzarella
- MARINARA** 6  
tomato, garlic, oregano
- NAPOLI** 8  
tomato, mozzarella, capers, anchovies
- PICCANTE** 8  
tomato, mozzarella, spicy salami
- SALSICCIA** 8  
tomato, mozzarella, sausage
- SALSICCIA E FRIARIELLI** 9  
mozzarella, sausage and broccoli rabe
- WURSTEL** 8  
tomato, mozzarella, wiener
- OLIVE** 8  
tomato, mozzarella, Taggiasca olives
- PROSCIUTTO E FUNGHI** 9  
tomato, mozzarella, cooked ham, sautéed mushrooms\*
- CAPRICCIOSA** 9  
tomato, mozzarella, cooked ham, mushrooms\*, artichokes\*, olives
- QUATTRO FORMAGGI** 9  
with mozzarella, provola, gorgonzola, aged beef cheese
- PATATOSA** 8  
margherita base with French fries\*
- CALZONE CLASSICO** 9  
mozzarella, cooked ham, tomato
- VEGETARIANA** 9  
covaccino with salad, cherry tomatoes, mozzarella balls, Genovese pesto
- COVACCINO SEMPLICE** 4  
with salt and extra virgin olive oil

## HOUSE WINES

WHITE STILL 0,25L	5
WHITE SPARKLING 0,25L	5
WHITE STILL 0,5L	8
WHITE SPARKLING 0,5L	8
RED 0,25L	5
RED 0,5L	8
GLASS	4

## BEERS ON TAP

ALPEN 4,8% 0,2L	3.5
ALPEN 4,8% 0,4L	5
MAISEL'S WEISSE 5,2% 0,2L	4
MAISEL'S WEISSE 5,2% 0,4L	6

## BOTTLED BEERS

CORONA 4,5% 0,33L	3.5
ICHNUSA UNFILTERED 5% 0,33L	3.5
PEDAVERNA AMBER 5,9% 0,33L	4

## COCKTAILS

HUGO, SPRITZ, AMERICANO, NEGRONI, LONG DRINKS	6
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## SOFT DRINKS

WATER STILL/GAS 0,75L	2.5
COCACOLA/COCACOLA ZERO 0,33L	3.5
FANTA 0,33 L	3.5
ESTATHÈ LEMON/PEACH 0,25L	3.5
LEMONSODA 0,33L	3.5
TONIC WATER 0,4L	3.5

## CAFFETTERIA

CAFFÈ ESPRESSO	1.5
ESPRESSO WITH LIQUOR	2
DECAFFEINATED ESPRESSO	1.5
CAPPUCCINO	2.5
BARLEY COFFEE	1.5
LIQUORS	3.5

## ARTISANAL DESSERTS

CHEESECAKE WITH BERRIES OR HAZELNUT COCOA CREAM	5
HAZELNUT PANNA COTTA WITH SALTED CARAMELIZED HAZELNUTS	5
TIRAMISÙ	5
CAKES OF THE DAY BY "PASTICCERIA CIRILLO"	6

## COVER CHARGE 2

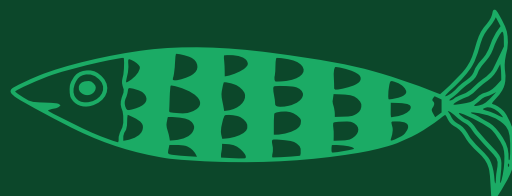
All prices listed in this menu  
are in euros.



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