

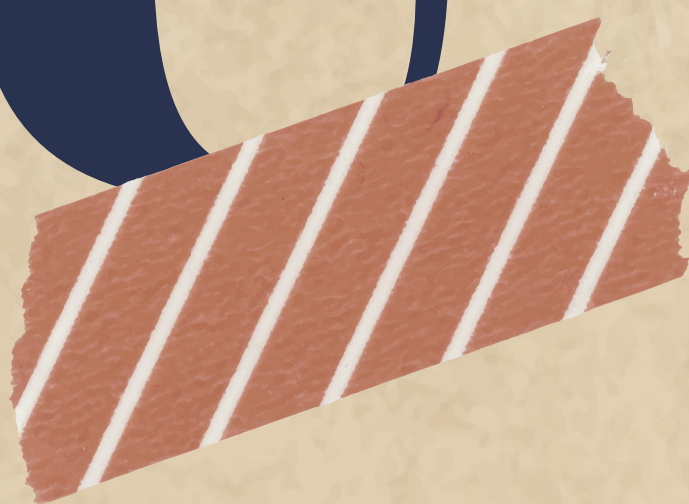


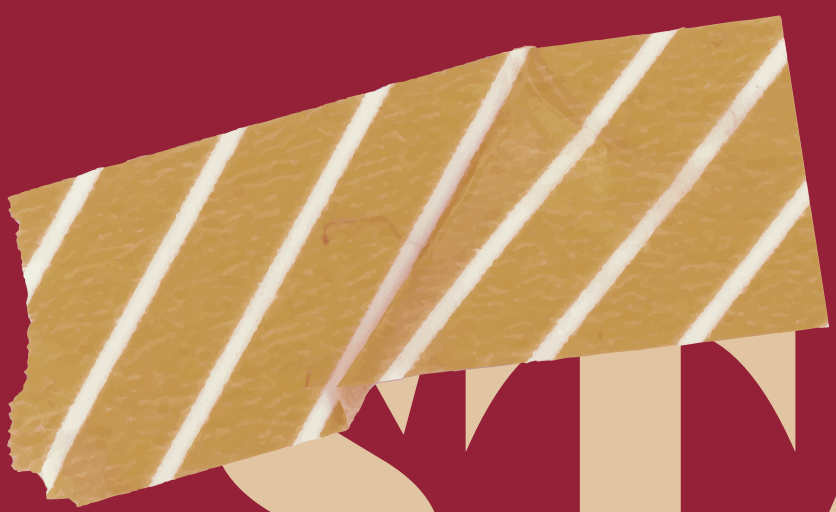
Carlo Quinto



ME

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STARTERS



Selection of raw seafood

30€

Fried octopus tentacle with beetroot mayonnaise
and olive powder

16€

Marinated cedar-smoked salmon cubes
with stracciatella and pickled zucchini

16€

Tuna tartare with eggplant purée
and caper popcorn

16€

Angus tartare with truffle bread croutons,
smoked burratina, and semi-dried tomatoes

16€

Vegetarian eggplant parmigiana

13€

Braciolo in tomato sauce
with caciocavallo foam

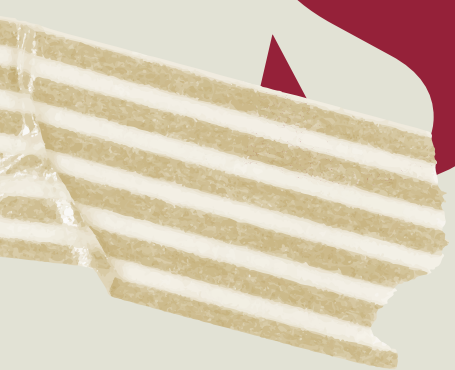
14€

Cover charge **2,5€**

*Please ask our staff to find out more about food allergies



FIRST COURSES



Trocchio pasta with seafood carbonara, shrimp, cuttlefish ribbons, and parsley oil

17€

Garganelli pasta with "Mare Nostrum" ragout made with local catch

17€

Trocchio pasta with sea urchin, yellow datterino tomato and shrimp

25€

Porcini mushroom risotto with pumpkin, podolico cheese fondue, and guanciale powder

17€



Cover charge **2,5€**

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MAIN COURSES



Slow-cooked beef cheek in Primitivo wine
with buttered asparagus
and sautéed cardoncelli mushrooms
20€

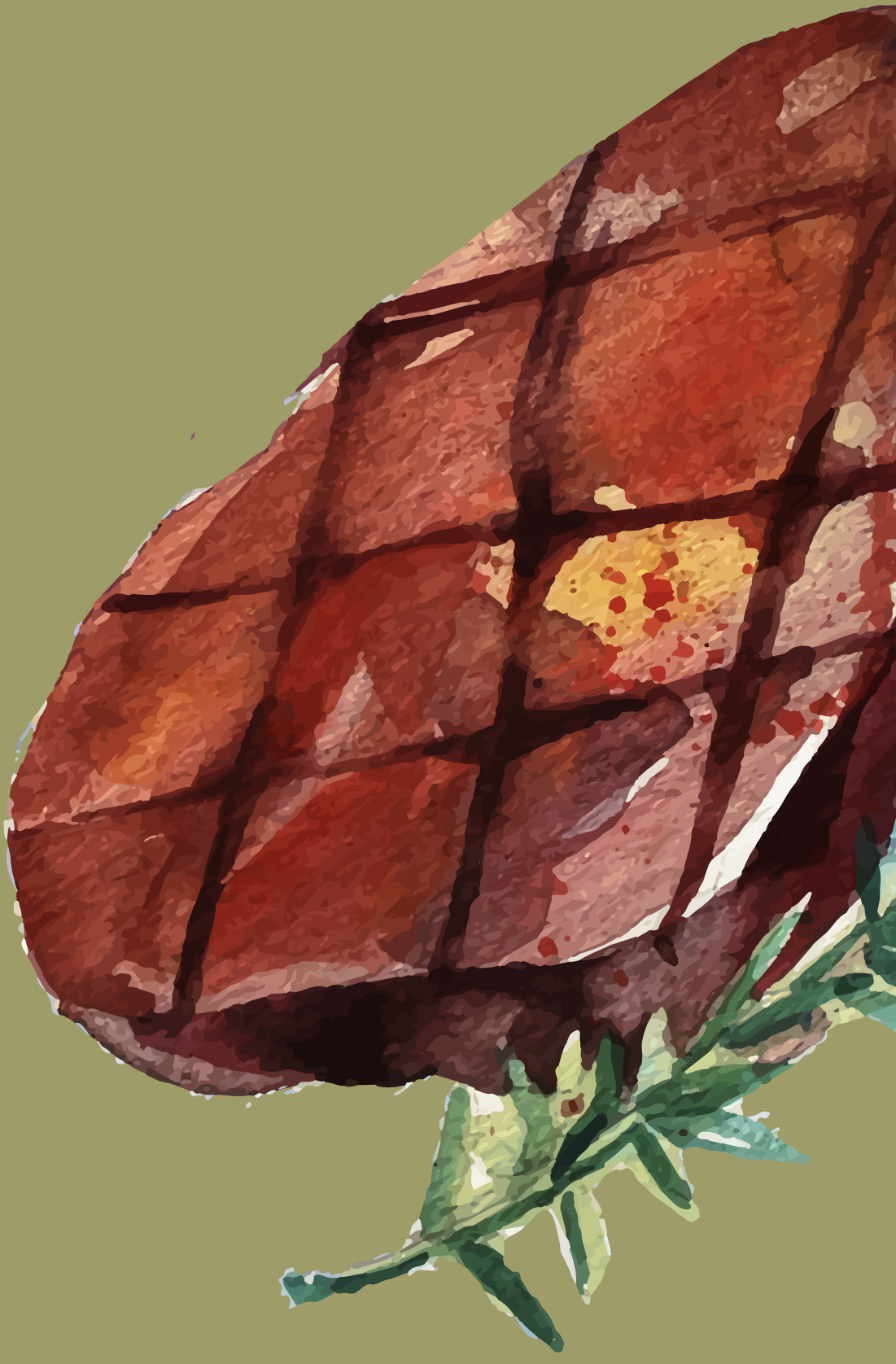
Oven-baked monkfish with yellow datterino tomato sauce,
clams, and peas
18€

Tuna steak with a dual texture,
tuna sauce, and teriyaki sauce
17€

Adriatic grand fried seafood platter
(squid, shrimp, and vegetables)
16€

Cover charge **2,5€**

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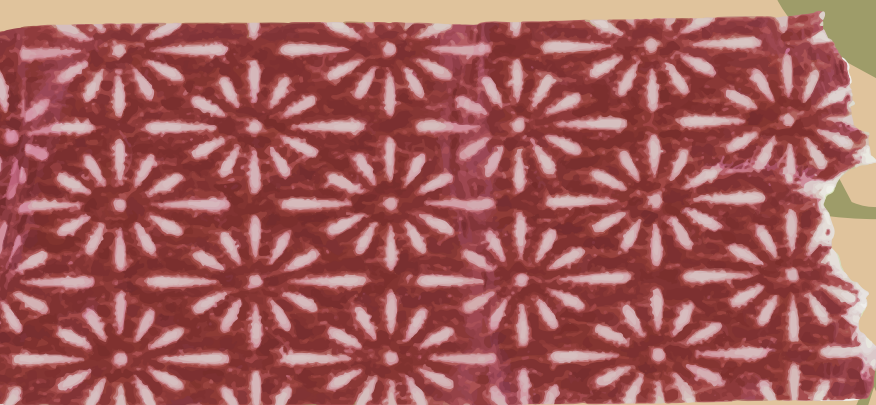


SIDES

Classic mixed salad with cherry tomatoes
7€

Potato croquettes stuffed with mozzarella
and spicy Sriracha sauce
8€

Chicory puntarelle sautéed
with garlic, olive oil, and chili
7€



SALADS

Green salad with radicchio, arugula,
cherry tomatoes, marinated salmon, avocado,
beetroot, and multigrain tarallo
15€

Green salad with radicchio, arugula,
cherry tomatoes, seared chicken, parmesan,
and cheese dressing
15€

Cover charge **2,5€**

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DIES SSERT

Three chocolates mousse
7€

Panna cotta with strawberry coulis
(homemade, lactose-free)
7€

Cream-filled pastry glazed
with chocolate (artisanal)
7€



Cover charge **2,5€**

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**INFORMAZIONE ALLA CLIENTELA CIRCA LA PRESENZA NEGLI ALIMENTI
DI INGREDIENTI IN GRADO DI PROVOCARE REAZIONI IN SOGGETTI
ALLERGICI O INTOLLERANTI**

**SI AVVISA LA GENTILE CLIENTELA CHE NEGLI
ALIMENTI, PREPARATI E SOMMINISTRATI IN
QUESTO ESERCIZIO, POSSONO ESSERE
CONTENUTE LE SEGUENTI SOSTANZE CHE
PROVOCANO ALLERGIE O INTOLLERANZE**

(Allegato II del Reg. UE n. 1169/2001– “Sostanze o prodotti che provocano allergie o intolleranze”)

1	Cereali contenenti glutine e prodotti derivati (grano, segale, orzo, avena, farro, kamut)	8	Frutta a guscio e loro prodotti (mandorle, nocciole, noci, noci di acagiù, di pecan, del Brasile, pistacchi, noci macadamia)
2	Crostacei e prodotti a base di crostacei	9	Sedano e prodotti a base di sedano
3	Uova e prodotti a base di uova	10	Senape e prodotti a base di senape
4	Pesce e prodotti a base di pesce	11	Semi di sesamo e prodotti a base di sesamo
5	Arachidi e prodotti a base di arachidi	12	Solfiti in concentrazioni superiori a 10 mg/kg
6	Soia e prodotti a base di soia	13	Lupini e prodotti a base di lupini
7	Latte e prodotti a base di latte	14	Molluschi e prodotti a base di molluschi

**Un nostro Responsabile incaricato è a vostra
disposizione per fornire ogni supporto o informazione
aggiuntiva, anche mediante l’esibizione delle etichette
originali delle materie prime.
Non si escludono contaminazioni crociate.**

La Direzione

NON-ALCOHOLIC DRINKS

NO-JITO - Tanqueray 0, lime juice,
sugar syrup, mint, soda 6 €

Lo spritz del conducente - Orange juice,
Sanbitter, cinnamon velvety 6 €

Tropicana - Pineapple juice, orange juice,
passion fruit 6 €

ALCOHOLIC DRINKS

Bitters 4 €

Wine or prosecco glass 6 €

Distilled 8€

Premium distilled 10/12 €

Classic drink 8 €

Premium drink 10 €

Franciacorta glass 9 €

Shot 4 €

Table service 1 €

SPILLED BEERS

Peroni / Nastro Azzurro 20cl	3€
Peroni / Nastro Azzurro 40cl	6€

BEERS

Peroni cruda 33cl	4 €
Raffo Lavorazione Grezza 33cl	4 €
Peroni Nastro Azzurro 0.0% 33cl	4 €
Tennets	5 €
Corona	5 €
Birra di Monopoli	6 €
Pilsner Urquell	5 €

DRINKS

Water 50cl	1,5 €
Water 70cl	2,5 €
Orsini soda	3,5 €
Coke	3,5 €
Coke Zero	3,5 €
Fanta	3,5 €
Orsini Lemon Tonic	3,5 €

Table service **1 €**