



selections of italian black caviar served with
homemade blines, Normandy salted butter e
crème fraîche épaisse

(1,3, 4, 7, 12)

Calvisius - Tradition

Royal 10gr/38 - 30gr/95

Elite 10gr/62 - 30gr/170

Calvisius - Beluga

Royal 10gr/95 - 30gr/250

Ars Italica - Da Vinci

Classic 10gr/32 - 30gr/76

Royal 10gr/38 - 30gr/96

Ars Italica - Oscietra

Classic 10gr/34 - 30gr/90

Imperial 10gr/65 - 30gr/170

Ars Italica - Sevruga

Royal 10gr/46 - 30gr/120

Imperial 10gr/68 - 30gr/180

Ars Italica - Albino 24k

999.9 30gr/260



selections of special oysters open at the moment
you can pair them with tabasco and vinaigrette
but we recommend eating them pure

Ostriche Fine

(France)

1,5/pz

Ostriche Poget

(Normandy)

5/pz

Ostriche Divine

(Normandy)

6/pz

Ostriche Regal sel.Oro

(Ireland)

8/pz

Ostriche Bora

(Italy)

6/pz

Ostriche Tarbouriech

(Languedoc - Roussillon)

7/pz

Ostriche Gillardeau

(Nouvelle Aquitaine)

6/pz

Ostriche Imperiali Rosse

(Salento)

4,5/etto

RAW FISH

(2, 4, 14)

All our raw fish are prepared on the spot at the fishmonger's.
The seafood is kept in our CSM-authorized facilities.
The fish are frozen just before being brought to the table.

Plateau DeMar x1

scampi - red or purple prawns - oysters - carpaccio
- tartare - cuttlefish

24

Imperial Plateau Grand Cru Classé x2

Black caviar - giant scampi- giant red or purple prawns from Gallipoli-
special oyster - filleted local fish - cuttlefish

95

Selection of mixed seafood x1

special oysters - mussels - hairy mussels - cockles - white seanuts - red seanuts - clams etc.
(based on availability)

18

Mixed fish carpaccio Classé

Tuna - swordfish - local white fish

20

Mixed plateau of scampi and purple/red prawn x1

20

Local catch fish from Ittica DeMar

carpaccio - sashimi - filleted - tartare

7,5/hg

Giant scampi

8,5/hg

Giant purple or red prawns from Gallipoli

8,5/hg

As per Apulian tradition, we serve the raw fish in purity.
Without any added seasoning
We do not desecrate the splendid raw material of our sea.

FISH STARTERS

Classé starter tasting x2

6 courses

36

(1-14)

Upstream “Gold Edition” Smoked Salmon

served with crusty bread, crème fraîche, Normandy salted butter

125gr/38 - 250gr/75

(1,4,7)

Cantabrian anchovies Catalina

served with crusty golden bread and Normandy salted butter

Selection 110gr/38 - 110gr/24 - 90gr/18

(1,3,4,7)

Bread crouton with creamed Cod

lime - mango - red fruit gel

18

(1,4,7)

Hamachi dragon cloud (3 pz)

rice chips - wild salmon egg - hamaci amberjack - guacamole - black truffle

16

(4,7,12)

Cuttlefish salad

cuttlefish julienne - fennel - orange - lime - toasted almonds

18

(8)

Fried local fish fillets x1

scorpion fish - red mullet - snapper - white sea bream etc

19

(1,4)

Classé Fried fish x1

Cod - local squid - local cuttlefish - Gallipoli purple prawns - mayo

18

(1,2,4,14)

Sautéed Mussels x1 Black mussels au gratin x1

with fried bead

14

(1,9,14)

12

(1,9,14)

Cuttlefish au gratin x1 Oyster au gratin (6 pz)

14

(1,9,14)

18

(1,9,14)



LAND STARTERS



Patanegra ham, Jamòn 100% Iberico de Bellota et. negra

served with pan con tomate

26

(1,3)

Iberian cold cuts platter

Caviar de wagyu - Cecina - Sobrasada - Salsichon - Chorizo

24

(1,12)

Picanha Gallega Dry Aged Extra

for 2 people

24

(1,3)

Kagoshima Wagyu A5 tartare

salt, pepper e lime

26

Bao with Japanese **Wagyu** burger (3 pz)

bao bun - wagyu - yuzu mayo - patanegra chips

18

(1,3,7,8)

Cheese tasting **Prestige**

served with Voghera fruit mustard

4pz/12 - 8pz/20

Cheese tasting **Luxury**

served with Voghera fruit mustard and Dijon mustard

4pz/16 - 8pz/30

(10)

Pasta

Spaghetti with purple prawns

raw and cooked purple prawn - garlic - oil - chilli pepper - zucchini - yellow and red datterino tomatoes - friggitello pepper

24

(1,4,9)

Seafood linguine 2.0

hairy mussels - clams - white walnuts - red walnuts - mussoli - mussels - clams - grey mullet bottarga

26

(1,4,9,14)

Fresh tagliolini with 3 black caviars

Black caviar - black caviar butter - dry black caviar

32

(1,3,4,7,9)

Pennone Cavalieri with red mullet

raw and cooked red mullet - datterino tomatoes - rocket cream - fried bread (Muerzi)

24

(1,4,9)

Risotto DeMar (min. 2 person)

5 bisque (crustaceans - molluscs - seafood - white fish - red fish)

28

(2,4,7,9,14)

Ruote Cavalieri CacioBagoss e Pepe

Bagoss cheese (Brescia) fondue - pepper brûlée

26

(1,7)

Gnocco Veg

datterino cream - pepper cream - lemon - caper puree - black olive powder

22

(1,7)

Shellfish from aquarium pasta

pacchero - linguine - risotto

King Crab 26/hg

Wild Blue Lobstes 12/hg

Spiny Lobster 16/hg

Slipper Lobster 12/hg

(1,2,4,7,9,14)

SEA MAIN COURSES

Local swordfish chunks

chickpeas - tria (fried bread from Salento)

24

(1,4,7,9)

Roasted octopus

pumpkin cream - puntarelle (chicory asparagus) - almonds

25

(6,7,8,14)

Sliced red tuna au gratin

Mayo with 5 peppers - Teriyaki gel

25

(1,3,4,6,7,8,9,10)

Sautéed fish DeMar x1

mixed seafood - molluscs - crustaceans - fried bread

23

(1,2,9,14)

From the Fish Counter

King Crab 26/hg

Scampi 8,5/hg

Spiny Lobster 16/hg

Red/Purple Prawns 8,5/hg

Wild Blue/Slipper Lobster 12/hg

Local White Fish 7,5/hg

LAND MAIN COURSES

Pumpkin & Roquefort

Pumpkin cream soup - Roquefort blue cheese - crispy bread

28

(1,9)

Black Angus beef fillet

Bordeaux wine jus - potatoes air bag

28

Dry-aged beef rib

Classic - 8,5/hg Premium - 15/hg

Japanese Wagyu A5

flambéed - grilled - carpaccio - on a hot plate

28/hg

THE DESSERT

(1, 3, 5, 7, 8, 12)

Tasting of **italian mignon dessert**

14

Crème **Brûlée Villanova**

8

Tetta della monaca (**Nun's tit**)

6

Crepes cake

8

Babà cake

7

Spumone (ice cream foam)

7

Apple **strudel**

7

AFTER DESSERT

(1, 3, 5, 7, 8, 12)

Dry pastries tasting

10

Chocolate tasting

10

White **nougat** from the Langhe

10

Cantucci biscuits

8

ACQUA LAURETANA NATURALE 4

ACQUA LAURETANA FRIZZANTE 4

ACQUA PERRIER PICCOLA 4,5

COPERTO 4

Lista
ALLERGENI

- 1 cereali contenenti glutine e derivati (grano, segale, orzo, avena, farro, kamut)
- 2 crostacei e prodotti a base di crostacei
- 3 uova e prodotti a base di uova
- 4 pesce e prodotti a base di pesce
- 5 arachidi e prodotti a base di arachidi
- 6 soia e prodotti a base di soia
- 7 latte e prodotti a base di latte
- 8 frutta a guscio e loro prodotti (mandorle, nocciole, noci, noci di acagiù, di pecan, del Brasile, pistacchi, noci macadamia)
- 9 sedano e prodotti a base di sedano
- 10 senape e prodotti a base di senape
- 11 semi di sesamo e prodotti a base di sesamo
- 12 solfiti in concentrazione superiori a 10mg/kg
- 13 lupini e prodotti a base di lupini
- 14 molluschi e prodotti a base di molluschi

I singoli piatti possono comunque contenere tracce dei seguenti allergeni:

Cereali contenenti glutine (grano, segale, orzo, avena, farro, kamut), Arachidi, Soia, Lupino, Frutta a guscio (mandorle - nocciole – noci - noci di acagiù (Anacardi) - noci di pecan- noci del Brasile- pistacchi - noci macadamia o noci del Queensland e i loro prodotti), Sedano, Senape, Semi di sesamo, Pesce, Crostacei, Molluschi, Latte, Uova, Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg.