Calvisius®
CAVIAR

SELECTION

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/75 - 30gr/220

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

ITTICA DEMAR®
FRESCHEZZE DAL MARE

OYSTER SELECTION

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

Oyster Louet Fessier

(Ireland - Limestone/Mourne)

6/pz

Oyster Brian Prieur

(France - Etand de Thau)

7/pz

Oyster Divine

(France - Normandia)

6/pz

Oyster Mamer

(Italy - Sardegna)

6,5/pz

Oyster Lucrezia

(Italy - Emilia Romagna)

7,5/pz

Oyster La Mignon

(Italiy - Sacca di Goro)

4/pz

Oyster Gillardeau

(France - Nouvelle Aquitaine)

6/pz

Oyster Imperial Red

(Italy - Puglia)

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 - special oysters - carpaccio - tartare - cuttlefish

26

Imperial Plateau Grand Cru Classé x2

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

96

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

22

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

Upstream "Gold" Smoked Salmon
crusty bread - crème fraîche - Normandy salted butter
125gr/38 - 250gr/78
(1,3,4,7)

Cantabrian anchovies Catalina
crusty golden bread - Normandy salted butter
reserva 110gr/38 - 110gr/26 - 90gr/18
(1,3,4,7)

Classé starter tasting x2
6 courses
38
(1-14)

King Crab fried in panko*
lime mayo - mayo - 5 peppers - teriyaki sauce
32
(1,2,3,6,7)

Bread crouton with creamed Cod *
lime - orange cream - red fruit gel
19
(1,4,7)

Hamachi cloud (3 pz)
rice chips - wild salmon egg - hamaci amberjack - guacamole - black truffle
18
(4,7,12)

Cuttlefish salad
cuttlefish julienne - fennel - orange - lime - toasted almonds
18
(8,9,14)

Fried local fish fillets
mayo - vegetable - scorpion fish - red mullet - snapper etc
22
(1,4,7)

Classé Fried fish
Cod - squid - cuttlefish - purple prawns - mayo - vegetable
16
(1,2,4,7,14)

Cuttlefish au gratin
16
(1,9,14)

Oyster au gratin (6pz)
18
(1,9,14)

Sautéed Mussels x2
with fried bead
14
(1,9,14)

Black mussels au gratin
14
(1,9,14)

*Depending on weather conditions, some of our products may not be available fresh, but frozen

Land Starters

ideal for sharing for 2 people

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

served with pan con tomate

28

(1,3)

Simmental Picanha Dry Aged

24

Rubia Gallega Cecina 30 day

36

Iberian cold cuts platter

Caviar de wagyu - Cecina - Sobrasada - Salsichon - Chorizo

28

(1,12)

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)

Wagyu beef bar

Bao with Japanese Wagyu burger (3 pz)

bao bun - wagyu - yuzu mayo - patanegra chips

18

(1,3,7,8)

Wagyu Spain Cecina

26

(1,3)

Kagoshima Wagyu A5 tartare

salt, pepper e lime

28

AustralianWagyu A5

flambéed - grilled - on a hot plate

24/hg

Japanese Wagyu A5

flambéed - grilled - carpaccio - on a hot plate

28/hg

Pasta

Shellfish from acquarium pasta

pacchero - linguine - risotto

King Crab 26/hg

Wild Blue Lobstes 12/hg

Spiny Lobster 16/hg

Slipper Lobster 12/hg

(1-14)

Spaghetti with purple prawns*

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

25

(1,2,9)

Seafood chitarra spaghetti 2.0

mixed and wild seafood - grey mullet bottarga

26

(1,2,9,14)

Risotto DeMar (min. 2 person)

seafood - crustaceans - molluscs - local fish)

30

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

Linguina Catalina

Cantabrian Catalina anchovies - demi-sel butter - fennel - pine nuts - lime zest

28

(1,4,7,8)

Fresh tagliolini with 3 black caviars

Black caviar - black caviar butter - dry black caviar

34

(1,3,4,7)

Mazzo pacchero with King Crab*

tomato - parsley

38

(1,2,9)

Pennone Cavalieri with red mullet*

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

26

(1,4,9)

Risotto Wagyu & Bagoss (min. x2)

ragù bianco di wagyu australia

timo e rosmarino - bagoss invernale

29

(6,7,9)

Gnocco Veg

Cream of cherry tomatoes and peppers -

Capper puree - Black olive powder

24

(1,7)

Half portions are given a 30% discount on the price of the whole dish.

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SEA MAIN COURSES

Local swordfish pieces*
chickpeas - fried breada
25
(1,4,7,9)

Roasted octopus*
pumpkin cream - puntarelle - almonds
26
(1,7,8,9,10,14)

Catalan-style King Crab*
cherry tomatoes - vegetables - potatoes - fruit - onion
58
(2,9)

Tuna slices au gratin*
5 pepper mayo - Teriyaki gel
26
(1.3.4,6,7,10)

Sautéed fish DeMar x2
mixed seafood - molluscs - crustaceans - fried bread
54
(1,2,9,14)

From the Fish Counter

King Crab 26/hg
Spiny Lobster 16/hg
Wild Blue/Slipper Lobster 12/hg
Scampi 8.5/hg
Red/Purple Prawns 8,5/hg
Local White Fish 7,5/hg

LAND MAIN COURSES

Veget. cream soup Pumpkin & Roquefort
Pumpkin cream soup - Roquefort blue cheese - crispy bread
23
(1,9)

Black Angus beef fillet
Bowith Hasselback potato
28
(1)

DISCARLUX

Simmental Germany
Rib Steak 9/hg - T-Bone 10/hg

Rubia Gallega
Rib Steak 12/hg - T-Bone 10 13/hg

Wagyu Spain
Rib Steak 15/hg- T-Bone 10 16/hg

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THE DESSERT

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

Tasting of italian mignon dessert

14

Crème Brûlée Villanova

9

Tetta della monaca (Nun's tit)

6

Crepes cake

8

Pavlova cake

9

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

Lauretana steel water 4

Lauretana sparkling water 4

Perrier very sparkling water 6

service 4

List of allergens

1 cereals containing gluten and derivatives (wheat, rye, barley, oats, spelt, kamut)
2 crustaceans and crustacean products
3 eggs and egg products
4 fish and fish products
5 peanuts and peanut products
6 soy and soy products
7 milk and milk products
8 Tree nuts and their products (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts)
9 celery and celery-based products
10 mustard and mustard-based products
11 sesame seeds and sesame products
12 sulphites in concentrations greater than 10mg/kg
13 lupins and lupin-based products
14 molluscs and mollusc products

Individual dishes may, however, contain traces of the following allergens: Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut), Peanuts, Soy, Lupin, Tree nuts (almonds - hazelnuts - walnuts - cashews - pecans - Brazil nuts - pistachios - macadamia nuts or Queensland nuts and their products), Celery, Mustard, Sesame seeds, Fish, Crustaceans, Molluscs, Milk, Eggs, Sulphur dioxide and sulphites in concentrations greater than 10 mg/kg.