

Tasting menu 53€

(*) MIX STARTED COOKED (FOR 2) > (1-2-3-4-6-7-8-9-14)

First courses choice between

SPAGHETTONI PASTA WITH CLAMS, OIL, GARLIC AND PARSLEY > (1-9-14)

(*) SCIALATIELLI PASTA, OCTOPUS, PESTO
AND PORCINI MUSHROOM > (1-7-8-9-14)

Main courses choice between

(*) SCIABOLA FISH FRIED, APPLE, CANNELLONI,
BROCCOLI AND ANCHOVES > (1-3-4)

(*) SQUID AND PRAWNS FRIED > (1-2-14)

Dessert

DESSERT FROM THE MENU

WATER, HOMEMADE BREAD, COFFEE INCLUDED

Tasting menu 65€

(*) GRAND MIX STARTED (FOR 2)
(4 RAW AND 4 COOKED) > (1-2-3-4-6-7-8-9-14)

First course

(*) CHOICE PASTA FROM THE MENU

Main courses

(*) CHOICE MAIN COURSE FROM THE MENU

Dessert

DESSERT FROM THE MENU

WATER, HOMEMADE BREAD, COFFEE INCLUDED



OFFICINA
culinaria

English

Menu



THE PRICE OF THE TASTING MENU IS PER PERSON.

IT IS MINIMUM FOR 2 GUESTS. THE WHOLE TABLE HAS TO CHOOSE THE SAME DISHES.

FOR ALLERGENS SEE THE MENU

(*) DEPENDING ON THEIR AVAILABILITY, SOME PRODUCTS MAY HAVE BEEN PURCHASED BLAST CHILLED AT THE ORIGIN

ALLERGEN TABLE



Raw

OYSTER FINE DE CLAIRE > (14) AL PZ	4,5€
OYSTER BELLE DU NORTHE > (14) AL PZ	6€
OYSTER GILLARDEAU > (14) AL PZ	7€
OYSTER TARBOURIECH > (14) AL PZ	7€
TASTING OF 4 OYSTERS > (14)	22€
(*) SCHRIMPS OR RED PRAWNS RAW OIL AND SALT > (2) ECTOGRAM	13€
(*) TUNA TARTARE IN VIEL SAUCE, CAPPERS, ANCHOVES AND MELOGRAN > (4)	20€
(*) MARINATED CARPACCIO IN MIRIN, SESAM CRACKER, SEASON VEGETABLE AND WHITE CABBAGE > (1-4-6-8)	21€
(*) CRUSTACEAN RAW, PORCINI MUSHROOM CRUMBLE AND RED BEETROOT ICE CREAM > (1-2-3-7-8) ECTOGRAM	14€

Starters

(*) GRAND MIX STARTED (FOR 2) (4 RAW AND 4 COOKED) > (1-2-3-4-6-7-8-9-14)	48€
(*) MIX STARTED COOKED (FOR 2) > (1-2-3-4-6-7-8-9-14)	36€
(*) PRAWNS IN KATAIFI PASTA AND TRUFFLE HONEY > (1-2) (5 PZ)	15€
(*) WILD SQUID AND SAUSAGE, CRISPY POLENTA, PORCINI MUSHROOM AND PARMESAN > (7-14)	18€
(*) TEMPURA COD, MOUNTAIN PINE MAIONESE AND RADISHES > (1-3-4)	15€
(*) STUFFED SQUID OF SCAROLA, PINE NUTS AND RAISINS IN MARINARA SAUCE > (1-3-8-14)	19€
(*) SEA SALAD > (2-4-9-14)	17€
(*) MIX FISH SAUTED > (2-9-14)	26€

HOMEMADE BREAD 2,00€

First courses

SPAGHETTONI PASTA WHIT CLAMS, OIL, GARLIC AND PARZLY > (1-9-14)	15€
(*) SCIALATIELLI PASTA, OCTOPUS, PESTO AND PORCINI MUSHROOM > (1-7-8-9-14)	18€
(*) RICOTTA AND PUMPKIN GNOCCHI, MUSSELS AND CREAM OF VEGETABLE > (1-3-9-14)	17€
(*) RISOTTO AT BEETROOT, ACID BUTTER, RED PRAWNS RAW, NUTS AND MIZUNA GREEN > (2-7-8-9)	23€
(*) AGNOLOTTI STUFFED OF CREAMED COD, BUTTER, SAGE, RAISINS AND ONION STUFFED > (1-3-4-7)	20€

Main courses

(*) SQUID AND PRAWNS FRIED > (1-2-14)	19€
(*) SCIABOLA FISH FRIED, APPLE, CANNEL, BROCCOLI AND ANCHOVES > (1-3-4)	24€
(*) TURBOT IN CROST OF POTATOES AND SOUP OF PORCINI, CHESTENUTS AND CHERRY TOMATOES > (4-9)	26€
(*) OCTOPUS, CREAM OF PUMPKIN AND GORGONZOLA CHEESE, CRISPY POLENTA > (7-14)	26€
(*) SCRHIMPS GRILLED > (2) ECTOGRAM	13€
(*) SOGLIOLA FISH IN MUGNIAIA STYLE, BLACK TRUFFLE, LEMON TIME AND ROASTED LEEK > (1-4)	30€

Desserts

"PORCINO MUSHROOM" MOUNTAIN PINE BAVARIAN CREAM, RASPBERRY, CHESTNUTSE, RADISHES AND TRUFFLE > (1-3-7-8)	12€
MACARON, PUMPKIN CAKE AND SALT CARAMEL > (1-3-7-8)	10€
PEAR TIRAMISÙ > (1-3-7-8)	10€
SMOKED CHOCOLATE, APPLE AND CREME BRULÉE > (1-3-7-8)	11€
RHUM "BABÀ" CHANTILLY, ORANGE CREAM AND PASSITO ICE CREAM > (1-3-7-8)	10€

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