



OFFICINA
culinaria

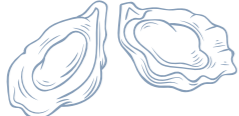
M E N U

S U M M E R 2 0 2 4



FOR ALLERGENS SEE THE MENU

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



Tasting menu 55€

(*) MIX STARTED (6 DISH)

First courses choice between
SPAGHETTONI CALMS, OIL, GARLIC AND PARZLY

FUSILLONI PASTA IN AMATRICIANA OF SEA

Main courses choice between

(*) SQUID AND SHRIMP FRIED

TATAKI OF TUNA SESAM, TERIAKI, CHUTNEY OF PEACH
AND BABY SALAD

Pre Dessert

Dessert

OF YOUR CHOICE FROM THE MENU

SERVICE AND HOME MADE BREAD, OIL AND BUTTER INCLUDED (2 TIME)

Tasting menu 70€

(*) GRAN MIX STARTED

First course
FROM THE MENU

Main courses
FROM THE MENU (NO MIX GRILLED)

Pre Dessert

Dessert

OF YOUR CHOICE FROM THE MENU

SERVICE AND HOME MADE BREAD, OIL AND BUTTER INCLUDED (2 TIME)

THE PRICE OF THE TASTING MENU IS PER PERSON.
IT IS MINIMUM FOR 2 GUESTS. THE WHOLE TABLE HAS TO CHOOSE THE SAME DISHES.

ALLERGEN TABLE



The raw

FOR ALLERGENS SEE THE MENU

OYSTER FINE DE CLAIRE > (14) AL PZ

4,5€

OYSTER UTHA BEACH > (14) AL PZ

6€

OYSTER REGAL OR > (14) AL PZ

8€

OSTRICA TARBOURIECH > (14) AL PZ

8€

TASTING 4 OYSTERS > (14)

25€

(*) SCHRIMP RAW, STRAWBARRY,APEROL, PROSECCO GEL AND STRACCIATELLA CHEESEL > (1-2-7) ECTOGRAM

12€

(*) TUNA TARTARE, CHERRY TOMATOES, BASIL ICE CREAM AND FRISELLE BREAD > (1-4-6)

19€

(*) LOCAL FISH CARPACCIO, VODKA MELON, MINT AND TAPIOCA > (4)

22€

Started

(*) GRAN MIX STARTED (4 RAW AND 4 COOKED) > (1-2-3-4-6-9-14)

48€

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

38€

(*) MIX FISH SALUMI (MORTADELLA⁽³⁻⁸⁾, TUNA BRESAOLA⁽⁴⁾, OCTOPUS BOWL⁽¹⁴⁾, SWORD SPECK⁽⁴⁾ AND TUNA PORCHETTA⁽⁴⁾)

2€

(*) SEA SALAD > (2-4-9-14)

17€

(*) PRAWNS IN PASTA KATAIFI AND BLACK TRUFFLE HONEY > (1-2)

15€

(*) STUFFED SQUID OF RICOTTA CHEESE AND CHORIZO, COURGETTES FLOWER,
BLACK TRUFFLE AND GAZPACHO TOMATOES > (1-3-4)

19€

(*) TRIS OF TACOS(CREAM COD-CATALANA PRAWNS-FRIED SQUID) > (1-2-3-4-7-9-14)

17€

(*) MUSSLES IN THAI SAUCE > (14)

16€

First course

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

17€

LINGUINE PASTA, SMOKED LOBSTER, TOMATOES CONCISTENSY AND KEFIR > (1-2-7)

26€

(*) POTATOES GNOCCHI, SQUID, LEMON THYME, GOBBETTI RAW AND BLACK TRUFFLE > (1-2-3-14)

24€

(*) FUSILLONI PASTA IN AMATRICIANA OF SEA > (1-4-9)

20€

(*) RISOTTO CACIO E PEPE, RED PRAWNS RAW, LEMON CANDIED AND COURGETTES FLOWERS > (2-7-9)

24€

Main course

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

19€

(*) ROASTED OCTOPUS IN "CAPONATA" STYLE > (14)

26€

(*) GRILLED OF SEA(LOCAL WHITE FISH, SQUID, BIG SCRHIMP AND PRAWNS) > (2-4-14)

35€

(*) RICCIOLA FISH, LIQUORICE BEEF SAUCE, ZAFERAN ICE CREAM AND RED PRAWNS CRUMBLE > (1-2-3-4-7-9)

30€

(*) TUNA BELLY IN BBQ, APRICOT, CARROTS AND CRISPY POTATOES > (4)

24€

(*) TATAKI OF TUNA SESAM, TERIAKI, CHUTNEY OF PEACH AND BABY SALAD > (4-11)

22€

SERVICE AND HOME MADE BREAD, OLI AND BUTTER > (1-7-8) 3,5€

OUR BREADS ARE HOMEMADE,THE OIL COMES FROM ORGANIC FARMING IN PUGLIA