

STARTERS

NUDO @ CRUDO

COMPONIBILE AL PEZZO

- OYSTERS (DEPENDING ON AVAILABILITY AND ORIGIN) 4 EACH
- SCAMPI* 4 EACH
- RED SHRIMP* 5 EACH
- MANTIS SHRIMP* 5 EACH

SERVED WITH LIME AND GINGER SORBET, "IL GALANTE" ORGANIC EXTRA VIRGIN OLIVE OIL, AND DIJON MUSTARD VINAIGRETTE.

ALLERGENI: 2,5,7,10

CHE BATTUTA

PLAIN-GRILLED PIEDMONTESE FASSONA BEEF WITH SHAVINGS OF 24-MONTH-AGED PARMIGIANO REGGIANO DOP
(ALSO AVAILABLE WITHOUT PARMIGIANO-REGGIANO)

18

ALLERGENI: 7

JAMÓN IBÉRICO BELLOTA 40 MESI

40-MONTH-AGED BELLOTA IBERIAN HAM, HAND-SLICED, WITH A TOMATO SPREAD AND FLAVORED GREEN OLIVES.

30

ALLERGENI: 1,5

QUI.SI.SANA

CAPRESE SALAD WITH TOMATOES, A BRAID OF CAMPANIA "DOP" BUFFALO MOZZARELLA, FRESH BASIL, AND EXTRA VIRGIN OLIVE OIL.

15

ALLERGENI: 1,6, 7

TAGLIERE D'AMARE

A SELECTION OF CARPACCIO AND SEAFOOD SPECIALTIES: THIN SLICES OF BLUEFIN TUNA BRESAOLA, TWISTED OCTOPUS*, SMOKED NORWEGIAN SALMON, AND CROAKER CARPACCIO, SERVED WITH MARINATED VEGETABLES, SUN-RIPENED CHERRY TOMATOES, TAGGIASCA OLIVES, AND HERB-FLAVORED ALMONDS.

18

ALLERGENI: 4,5,8,9,12,14

CICCHETTI IN TERRAZZA

VENETIAN-STYLE SALT COD ON SOFT POLENTA, MAZZANCOLLE IN SAOR, CREAMED SEA BREAM ON CROSTINI, AND A CAPPUCCINO OF BRAISED BABY OCTOPUS.

18

ALLERGENI: 1,2,3,4,5,8,12

INSABBIATI

SCALLOPS*, CANESTRELLI*, RAZOR CLAMS*, AND PELLESTRINA MUSSELS AU GRATIN WITH AROMATIC HERBS.

15

ALLERGENI: 1,5,7,8,14

FIRST COURSES

GNOCCHETTI DI PATATE MAISON MARINE



FRESH POTATO GNOCCHETTI WITH CRAB MEAT*, DATTERINI TOMATOES, AND BLACK OLIVE CRUMBLE.

ALLERGENI: 1,2,3,5,7

18

SPAGHETTI ALLE VONGOLE

SPAGHETTI WITH CLAMS*, FRESH PARSLEY, EXTRA VIRGIN OLIVE OIL.

ALLERGENI: 1,5

20

TAGLIOLINI ALL'ASTICE

FRESH EGG TAGLIOLINI WITH HALF A LOBSTER*, FRESH TOMATOES, BASIL, AND TOMATO SHAVINGS.

ALLERGENI: 1,3,4,5,7,8

25

CALAMARATA ALL'UOVO

FRESH PASTA WITH SQUID, SERVED WITH A LIGHT EGG FOAM, SHAVINGS OF GRANA PADANO PDO, AND CRISPY GUANCIALE.

ALLERGENI: 1,3,7,8

16

TAGLIATELLA ALL'ANATRA

FRESH EGG TAGLIATELLE WITH DUCK RAGÙ, BRUNOISE-CUT VEGETABLES, AND ALMONDS.

ALLERGENI: 1,3,5,7,8

16

ITALY

FRESH FUSILLONE PASTA WITH FRESH TOMATO SAUCE, BASIL OIL, AND STRACCIATELLA DI BURRATA.

ALLERGENI: 1,3,5,7,8

15

MAIN COURSES

SULLA GRIGLIA

GRILLED SEAFOOD PLATTER WITH SCAMPI*, SHRIMP*, SOLE*, SEA BREAM FILLET, AND CUTTLEFISH*, SERVED WITH POLENTA AND SALMORIGLIO SAUCE.

ALLERGENI: 2,4,5,14

30

IL FILETTO

GRILLED BEEF TENDERLOIN SERVED PLAIN WITH DICED POTATOES SEASONED WITH ROSEMARY.

ALLERGENI: 1,5

28

T'ATAKI

BLUEFIN TUNA TATAKI* ON A BED OF MANGO PURÉE, WITH BALSAMIC VINEGAR GELÉE AND TOASTED SESAME SEEDS.

ALLERGENI: 2,4,6,11

24

SONO FRITTO

ASSORTED FRIED FISH* WITH SHELLFISH, MOLLUSKS, AND SEASONAL VEGETABLES, SERVED WITH TOASTED POLENTA AND TARTAR SAUCE.

ALLERGENI: 1,2,5,14

26

GREEN TIME

BAKED EGGPLANT PATTIES ON A BED OF TOMATO AND BASIL SAUCE, WITH SMOKED SCAMORZA CHEESE AND OREGANO CROUTONS.

ALLERGENI: 1,3,5,6,7,8,9

20

POLLO IN CAMICIA

GRILLED CHICKEN BREAST TOPPED WITH GRILLED ZUCCHINI AND SERVED WITH SAFFRON MAYONNAISE

ALLERGENI: 3,5

20

SIDES

SALAD WITH MIXED GREENS, CARROTS, AND TOMATOES

5

OVEN-ROASTED POTATOES

5

GRILLED ZUCCHINI AND EGGPLANT

5

FRENCH FRIES*

5

ALLERGENI: 6

KID'S MENU

SPAGHETTI AL POMODORO SPAGHETTI WITH TOMATO SAUCE ALLERGENI: 1	10
TAGLIATELLA ALL'UOVO AL POMODORO EGG TAGLIATELLE WITH TOMATO SAUCE ALLERGENI: 1,3	10
COTOLETTA DI POLLO* CHICKEN CUTLET SERVED WITH OVEN-ROASTED POTATOES ALLERGENI: 1,3	10
GELATO ALLA VANIGLIA VANILLA ICE CREAM ALLERGENI: 5,6,7,9	5

COPERTO-3

WE WOULD LIKE TO REMIND OUR VALUED CUSTOMERS THAT ALL PRICES LISTED IN THIS MENU ARE IN EURO (€).

*)IF FRESH PRODUCT IS NOT AVAILABLE, FROZEN OR DEEP-FROZEN PRODUCT MAY BE USED.

IF YOU HAVE ANY ALLERGIES, FOOD INTOLERANCES, OR SPECIAL DIETARY NEEDS, PLEASE INFORM THE DINING ROOM STAFF BEFORE ORDERING. WE WILL BE HAPPY TO SUGGEST, WHERE POSSIBLE, ALTERNATIVE OPTIONS SUITED TO YOUR NEEDS. WE ALSO INVITE OUR GUESTS TO CONSULT THE ALLERGEN CHART AVAILABLE AT THE RESTAURANT AND TO PROMPTLY REPORT ANY ALLERGIES OR FOOD INTOLERANCES TO THE SERVICE STAFF. PURSUANT TO REGULATION (EC) NO. 853/2004 AND MINISTRY OF HEALTH DGSAN NOTICE NO. 4379, SEAFOOD PRODUCTS INTENDED TO BE CONSUMED RAW OR VIRTUALLY RAW UNDERGO PREVENTIVE TREATMENT THROUGH RAPID CHILLING AT A TEMPERATURE OF -20°C OR LOWER FOR AT LEAST 24 HOURS, IN ACCORDANCE WITH CURRENT REGULATIONS. SOME PRODUCTS MAY BE FROZEN OR DEEP-FROZEN AT THE SOURCE OR SUBJECTED TO RAPID COOLING TO ENSURE MAXIMUM FOOD SAFETY AND THE BEST QUALITY OF THE PRODUCT SERVED.



TERRAZZAMARE

MAISON MARINE

BEACH CLUB & RESTAURANT