

CLASSE' APERITIF

an aperitif with high-quality food from all over the world
to tease the palate while waiting for the main courses

Rarity from the SEA

Upstream "Gold Edition" Smoked Salmon (1,4,7)

served with crusty bread, crème fraîche, Normandy salted butter

125gr/38 - 250gr/75

Cantabrian anchovies Catalina (1,3,4,7)

served with crusty golden bread and Normandy salted butter

110gr/24 - 90gr/18

Calvisius Tartlets (3 pz) (1,3,4,7)

black caviar - tuna - avocado cream - lime - crème fraîche

18

Hamachi dragon cloud (3 pz) (4,7,12)

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

16

Rarity from the LAND

Bao with Japanese Wagyu burger (3 pz) (1,3,7,8)

bao bun - wagyu - yuzu mayo- purple potato chips

15

Wagyu A5 tartare

salt, pepper e lime

24

Patanegra ham, Jamòn 100% Iberico de Bellota et.negra (1,3)

served with pan con tomate

25

Picanha Gallega Dry Aged Extra

for 2 people

22

Iberian cold cuts platter

Caviar de wagyu - Cecina - Sobrasada - Salsichon - Chorizo

20



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

Oyster **fine de clair**

(France)

1,5/pz

Oyster **Poget**

(Normandy)

5/pz

Oyster **Divine**

(Normandy)

6/pz

Oyster **Regal sel.Oro**

(Ireland)

8/pz

Oyster **Bora**

(Italia)

6/pz

Oyster **Tarbouriech**

(Languedoc - Roussillon)

6/pz

Oyster **Gillardeau**

(Nouvelle Aquitaine)

5/pz

Oyster **Imperial Red**

(Puglia)

4,5/hg

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 crustaceans, molluscs and fish are killed just before being brought to the table

Plateau DeMar x1

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

22

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.

CLASSE' STARTERS

Classé starter tasting x2 (1-14)

6 courses

30

Cuttlefish salad in strips (tagliatella) (14)

avocado cream - red onion gel

16

Crostone with creamed Cod (1,4,7)

lime - mango - red fruit gel

18

Seared Monkfish (1,4,7)

potato foam - capers - bread powder

16

TRADITIONAL STARTES

Oyster fin de clair au gratin (6pz) (1,9,14)

18

Fried local fish fillets x1 (1,4)

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

19

Classé Fried fish x1 (1,2,4,14)

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

18

Sautéed fish DeMar x2 (1,2,9,14)

mixed seafood - molluscs - crustaceans - fried bread

28

Sautéed Mussels x1 (1,9,14)

with fried bead

12

Cuttlefish au gratin x1 (1,9,14)

14

Black mussels au gratin x1 (1,9,14)

12

FISH FIRST COURSES (PASTA)

Spaghetti with **purple prawns** (1,4,9)

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

24

Pasta (linguine) with **Catalina** Cantabrian anchovies (1,3,4,7,8,9)

Catalina Cantabrian anchovies - butter - toasted pine nuts - lime zest - fennel

26

Pasta (tagliolino) **3 black caviars** (1,3,4,7,9)

Black caviar - black caviar butter - dry black caviar

28

Pasta (Pennone) with **red mullet** (1,3,4,7,9)

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

24

Risotto **DeMar** (min. 2 person) (1,4,9)

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

26

Shellfish from aquarium pasta (1,2,4,7,9,14)

pacchero - linguine - risotto

King Crab 26/hg

Astice Blu 12/hg

Spiny Lobster 16/hg

Slipper Lobster 12/hg

LAND FIRST COURSES (PASTA)

Pasta (Ruote) **Cacio** Bagoss e **Pepe** (1,7)

Bagoss cheese (Brescia) fondue - pepper brûlée

26

Dumplings, **Truffle** butter & **Jamón** (1,7)

White truffle butter - Patanegra ham gel - Patanegra ham chips

26

FISH MAIN COURSES

Local **swordfish** chunks (1,4,7,9)

chickpeas - tria (fried bread from Salento)

22

Roasted **octopus** (6,7,8,14)

pumpkin cream - puntarelle (chicory asparagus) - almonds

25

Local **grouper** (4,7,9)

potatoes - spring onion - spirulina algae

23

From the **Fish Counter**

- King Crab 26/etto
- Spiny Lobster 16/etto
- Blue Lobster 12/etto
- Slipper Lobster 12/etto
- Scampi 8,5/etto
- Red or purple prawns 8,5/etto
- Local white fish 7,5/etto

MEAT MAIN COURSES

Black Angus Beef fillet (1,9)

Bordeaux wine jus - potatos air bag

28

Dry-aged beef rib

8,5/hg

Dry-aged Rubia Gallega beef rib

14/hg

Japanese **Wagyu** A5

flambéed - grilled - carpaccio - on a hot plate

28/hg

BEFORE DESSERT

(7, 8)

Cheese tasting
12/4pz - 20/8pz

THE DESSERT

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

Tasting of italian mignon dessert

14

Crème brûlée

8

Babà cake

7

Tetta della monaca (Nun's tit) Spumone (ice cream foam)

6

7

Crepes cake

8

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

STEEL WATER LAURETANA 4
SPARKLING WATER LAURETANA 4
VERY SPARKLING WATER PERRIER 1/2 4,5
SERVICE 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.