



OUR PESCATARIAN DISHES

**TUNA TARTARE \$19**



Ahi tuna with shallot, cucumber and celery served with wild arugula and alfalfa sprouts shallot, Ext.V.Olive Oil lemon dressing

**CANNELLINI & BOTTARGA \$20**



Cannellini bean salad with arugula, red onion, celery and grated sun-dried fish roe Ext.V.Olive oil lemon dressing

**SEAFOOD SALAD \$23**



Steamed calamari, shrimp, mussels and clams on a bed of seasonal greens Ext.V.Olive Oil lemon dressing

**CAULIFLOWER&BOTTARGA \$29 SPAGHETTI**

Gluten Free option



In a light garlic, parsley, Ext.V.Olive Oil dry salted fish roe(Mullet Bottarga)

**SEAFOOD ORECCHIETTE \$28**

Black squid ink pasta In a light garlic, Ext.V.Olive Oil, seafood, cherry tomatoes and parsley

**LOBSTER RAVIOLI \$31**

In a light garlic, green asparagus and bell pepper puree

**SALMON \$31**



Grilled wild Scottish salmon in a light crust of basmati rice flour, served with spinach

**FRESH COD \$32**



In a light soup with cherry tomatoes, chickpeas and rosemary Chef's Hometown recipe

**FILET OF SOLE \$36**



Sole on parchment paper with potatoes, zucchini, cherry tomatoes and pecorino cheese crust "Chef's Hometown recipe"

**BRANZINO \$38**



Mediterranean seabass on parchment paper with porcini mushrooms and braised artichokes

**ALL OUR SIDES ARE VEGAN**

NO DAIRY

SPINACH or CICORY

ROAST POTATOES

or

MASHED POTATOES

\$9

GREEN BEANS or GREEN ASPARAGUS

\$12

ARTICHOKES or ROAST BELL PEPPER

\$15

PORCINI MUSHROOMS

\$18

**We only use High-Quality  
Extra Virgin Olive Oil  
with the exception of a few dishes  
where butter is required**

*Ask the server for  
the Specials of Day*

*Changes & Modifications  
politely are declined*

**Gluten Free**

