

BONCOMPAGNI

JULY AUGUST



TO BEGIN

ROASTED SEEFOD SALAD

€ 20,00

Octopus, mussels, pink shrimp, squid, on soft potato with seaweed and lime, confit cherry tomato, mint mayonnaise (n.b.)

THE SKATE

€ 18,00

Oven cooked, soy marinated watermelon, burrata and rocket

THE COD

€ 18,00

Creamed, avocado Gazpacho and Seasonal Truffl

SEA TAVERN

€ 24,00

Tasting of the first three starters

AGED FISH CARPACCIO

€ 22,00

Passion fruit, basil oil, teriyaki sauce

PURPLE SHRIMP TARTARE

€ 22,00

Citrus Ricotta Cheesecake, Peach Sauce

SMALL RAW FISH OF THE DAY

€ 35,00

1 scampi, 1 red shrimp, 4 pink shrimp, 1 oyster, carpaccio, 2 tartares (n.b.)

RAW FISH' ROYALE

€ 55,00

1 Caledonian blue shrimp, 1 prawn, 1 cicada, cuttlefish tagliatelle, scallop, abalone carpaccio, razor clam, clams, hairy mussel (n.b.)

GIAVERI CAVIAR

(ask for daily availability)

OUR OYSTERS

Perle noir € 3,50 cad.

Tzaritza € 4,50 cad.

Gillardeau € 5,50 cad.

Rosa del Po € 5,50 cad.

SPAGNA VS ITALIA € 30,00

Patanegra ham (5j)versus Cinta brada (Patrone)

CHEESE € 20,00

our selection from around the world

AVOCADO GAZPACHO

€ 18,00

Ricotta with citrus fruits and garden vegetables

N.B.: product slaughtered according to regulations for the administration of raw fish

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CARBOHYDRATES

SPAGHETTI

Razor clams, mussels and tomatoes with salicornia

€ 20,00

IL TAGLIOLINO

Red prawn, bisque, burrata

€ 22,00

LINGUINA

Lupin clam, pink shrimp, baby squid and lemon

€ 20,00

FIRST COURSE OF THE DAY

€ 20,00

PACCHERO

Eggplant, tomato, burrata, basil

€ 18,00

HIGH QUALITY PROTEINS

THE AGED

Aged fish fillet, brown stock, basil oil, seasonal vegetables

€ 30,00

CACCIUCCHETTO BONCOMPAGNI

Fishsoup with octopus, mussels, clams, rose shrimp, calamari and rockfish

€ 30,00

CATCH FROM THE CANAL

Baked or "acqua pazza" style

€ 8,00/hg

CATALANA

2 scampi, 2 red prawns, 2 shrimps, natural vegetables and fruit, our mayonnaise

€ 35,00

LOBSTER CATALANA

€ 15,00/hg

BEEF STEAK

Vegetables and potatoes

€ 25,00

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TASTING

(available only for all table's guests)

ROASTED SEAFOOD SALAD

Octopus, mussels, pink shrimp, squid, on soft potato with seaweed and lime, confit cherry tomato, mint mayonnaise (n.b.)

THE SKATE

Oven cooked, soy marinated watermelon, burrata and rocket

LINGUINA

Lupin clam, pink shrimp, baby squid and lemon

IL TAGLIOLINO

Red prawn, bisque, burrata

THE AGED

Aged fish fillet, brown stock, basil oil, seasonal vegetables

DESSERT

€ 65,00/ PERSON

BREAD AND COVER € 4,00
WATER € 3,40
COFFEE € 2,00

WIFI: FASTWEB-5T66EX PASSWORD: AQDKSFQASH

(N.B.): prodotto abbattuto secondo normativa per la somministrazione del pesce crudo