

BONCOMPAGNI

SEPTEMBER OCTOBER



TO BEGIN

OUR SEAFOOD COCKTAIL

Grilled octopus, cuttlefish, pink shrimp, and squid with lettuce and cocktail sauce

€ 20,00

THE SKATE

Puntarelle (chicory) with dressing and saffron sauce

€ 18,00

OUR FISH STEW

Mussels, razor clams, cockles, pink shrimp and squid baked in foil, served with a bisque emulsified with mussel water

€ 22,00

TASTING TAVERNA

Tasting of the first three starters (min. 2 persons)

€ 48,00

DRY AGED FISH SASHIMI

Act 1: Dry-aged fish carpaccio, almond milk, and figs

Act 2: Dry-aged fish carpaccio marinated in balanced salt and soy sauce with passion fruit

€ 24,00

SMALL RAW FISH

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

€ 35,00

RAW FISH ROYAL

1 Caledonian blue shrimp, 1 king prawn, 1 cicada, 1 red shrimp, cuttlefish tagliatelle, scallop, abalone carpaccio, razor clam, cockles, hairy mussel, 1 langoustine, 4 pink shrimp, 1 oyster, carpaccio, 2 tartares (*)

€ 55,00

OUR OYSTERS

Perle noir

€ 3,50 cad.

Ancelin

€ 4,50 cad.

Gillardeau

€ 5,50 cad.

Fine Binic

€ 2,50 cad.

PATANEGRA

Patanegra ham 5J 100% Belota, flat bread and burrata

€ 22,00

CINTA SENESE

Cinta senese ham and coppa (pork neck)

€ 22,00

CHEESE

our selection from Italy, France, Spain and England

€ 18,00

OUR PARMIGIANA

Tomato sauce, burrata and light pesto

€ 15,00

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

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CARBOHYDRATES

SPINACH AND RICOTTA CHEESE DUMPLINGS

Rock fish, squid, mussels and pink shrimp

€ 22,00

LA LINGUINA

Cheese and black pepper, lime, mussels and lupin clams

€ 20,00

LO SPAGHETTO

Black garlic, creamed spinach, 'nduja, cuttlefish

€ 20,00

FIRST COURSE OF THE DAY

€ 20,00

VEGETARIAN FUSILLONE

Pesto, green beans, spinach, burrata

€ 16,00

HIGH QUALITY PROTEINS

FISH FILLET

Aged fish fillet, mussels, lupin clams, salicornia, french beans and sweet onion

€ 30,00

HALF TYRRHENIAN SQUID

Stuffed with ricotta, bread and tomato, puttanesca sauce and caper powder

€ 24,00

CACCIUCCHETTO BONCOMPAGNI

Fish soup with octopus, mussels, cuttlefish, squid and rock fish

€ 30,00

STEAMED FISH

1 scampi, 1 red prawn, 3 red prawns, squid, white fish and octopus

€ 35,00

CATCH FROM THE CANAL

Baked or "acqua pazza" style

€ 8,00/hg

ANGUS BEEF SIRLOIN

Vegetables and potatoes

€ 25,00

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TASTING

(available only for all table's guests)

OUR SEAFOOD COCKTAIL

Grilled octopus, cuttlefish, pink shrimp, and squid with lettuce and cocktail sauce

OUR FISH STEW

Mussels, razor clams, cockles, pink shrimp and squid baked in foil, served with a bisque emulsified with mussel water

LO SPAGHETTO

Black garlic, creamed spinach, 'nduja, cuttlefish

SPINACH AND RICOTTA CHEESE DUMPLINGS

Rock fish, squid, mussels and pink shrimp

FISH FILLET IN FOIL NO FOIL

Aged fish fillet, mussels, lupin clams, salicornia and sweet onion

DESSERT

€ 70,00/ 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