

BONCOMPAGNI

MAY JUNE



TO BEGIN

SKATE "CECATA"

Skate fish with sage butter on chickpea purée

€ 16,00

GRILLED SEA SALAD

Pink shrimp, mussels, squid and octopus, grill cooked with 3 broths and seasonal vegetables

€ 20,00

MULLET "PARMIGIANA"

Eggplant, mullet, burrata and mullet broth

€ 17,00

TAVERNA DI MARE

Tasting of the first three appetizers

Please note: Available only for the whole table

€ 24,00

FROM THE VEGETABLE GARDEN

Pea cream, seasonal vegetables, egg 63°, caper biscuit

€ 16,00

RED PRAWN TARTARE

With burrata, mango e salted biscuit (*)

€ 20,00

CRUDINO

1 langoustine, 1 red prawn, 4 pink shrimps, 1 oyster, 1 tartare (*)

€ 35,00

CRUDITE'

"Crudino" and in addition... 1 purple shrimp, 1 king prawn, 1 scallop, mullet, cuttlefish or squid, 1 tartare, salmon caviar, 1 razor clam and daily some other surprises (*)

€ 50,00

GAVERI CAVIAR

Beluga 30 g

Beluga 50 g

€ 100,00

OUR OYSTERS

Perle noir

Ancelin

Gillardeau

€ 170,00

€ 3,50 each

€ 4,50 each

€ 5,50 each

THE TRUE PATANEGRA

Azienda 5J, Patanegra de cerdo 100% Belota, flat bread and stracciatella

€ 25,00

40 g

CARRELLO DEI FORMAGGI

Our selection of Italian, French and English cheeses

€ 18,00

(N.B.): product frozen according to regulations for food service

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CARBOHYDRATES

FETTUCCELLA

Razor clams, lupine clams, lime and spiced bread

€ 20,00

SPAGHETTO

Mussels, baby squid, black garlic, semi dry cherry tomatoes

€ 18,00

PACCHERO

Catch of the day, crunchy zucchini, zucchini pesto, its flowers and mint

€ 20,00

RISOTTO

Rice Tenuta di Castello, shellfish, Nuraghe cheese, bisque, pea cream

€ 22,00

*Pacchero e risotto are available in vegetarian or vegan version

NOBLE PROTEINS

THE AGED FISH

Aged fish steak with its sauce, vegetables and black garlic mayonnaise

€ 30,00

SCALLOP MEETS FOIE GRAS

Scallop and foie gras, strawberry sauce, sea urchin and asparagus

€ 32,00

CATALANA

2 langoustines, 2 red prawns, 2 king prawns, 4 pink shrimps steam cooked

€ 35,00

THE CATCH FROM THE CHANNEL

Oven-baked or salt-baked depending from the catch of the day

€ 8,00/hg

CACCIUCCHETTO BONCOMPAGNI

Octopus, squid, mussels, clams, cuttlefish, rockfish

€ 28,00

SCOTTISH ANGUS SIRLOIN

Scottish Angus sirloin with seasonal vegetables

€ 28,00

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TASTING

(Available only for the whole table)

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Skate fish with sage butter on chickpea purée

GRILLED SEA SALAD

Pink shrimp, mussels, squid and octopus grill cooked with 3 broths and seasonal vegetables

FETTUCCELLA

Razor clams, lupine clams, lime and spiced bread

THE AGED

Aged fish steak with its sauce, vegetables and black garlic mayonnaise

DESSERT

€ 70,00 PER PERSON (DRINKS NOT INCLUDED)

BREAD AND COVER CHARGE € 4,00

WATER € 3,50

COFFEE € 2,00

WIFI: FASTWEB-5T66EX

PASSWORD: AQDKSFQASH

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