

## Salads

Big Italian green salad.....	<b>950</b>	Burrata with tomatoes, pistachios and black truffle .....	<b>1500</b>
Caprese salad with basil cream .....	<b>760</b>	Ligurian seafood salad.....	<b>1690</b>
<b>Salad made of mini spinach with young goat cheese and pecans.....</b>	<b>790</b>	Nizzarda salad with tuna confit .....	<b>1100</b>

## Cold appetizers

Carpaccio made of pumpkin marinated in red oranges .....	<b>490</b>
Carpaccio made of cauliflower .....	<b>590</b>
Carpaccio made of zucchini with truffle ponzu .....	<b>690</b>
Straciatella with warm eggplant and tomato filling.....	<b>990</b>
Carpaccio made of artichoke with Bottarga.....	<b>2000</b>
Crudo made of pink langoustine .....	<b>790</b>
Tartar made of langoustine enrobbed in avocado .....	<b>990</b>
«Ravioli» made of octopus.....	<b>1500</b>
Cannoli with crab and pistachio aioli .....	<b>1400</b>
Wild sea bass carpaccio .....	<b>1500</b>
Carpaccio made of pagro with citrus sauce.....	<b>990</b>
Crudo made of sea bass .....	<b>960</b>
Tartar made of faroe salmon with sea urchin sauce .....	<b>1300</b>
Tonnato Tonnato .....	<b>750</b>
Pollo Tonnato .....	<b>650</b>
Vitello Tonnato.....	<b>990</b>
Beef tartare with pepper and parmesan crumb.....	<b>990</b>
Carpaccio «Incollato» made from marbled beef .....	<b>1200</b>
Deli meat assortment.....	<b>1800</b>
Cheese assortment.....	<b>1600</b>

## Oyster bar

Romarinka .....	<b>350</b>
Imperial .....	<b>350</b>
Fine de Claire .....	<b>690</b>
Pink Jolie.....	<b>690</b>
Sea urchin.....	<b>450</b>

## Hot appetizers

Eggplant roast with fresh parmesan.....	<b>690</b>
Cauliflower steak with parmesan cream and bottarga .....	<b>690</b>
Fried squid with artichokes .....	<b>1600</b>
Fried baby squid with artichokes .....	<b>990</b>
Fritto mysto .....	<b>1690</b>

## Focaccia

Wheat with garlic and sea salt.....	<b>150</b>
Rye with rosemary .....	<b>190</b>
Multigrain with pesto .....	<b>250</b>
Gluten free focaccia with garlic and rosemary .....	<b>350</b>
Barley with parmesan .....	<b>490</b>

## Pizza

Classical Margarita.....	<b>450</b>
Straciarita pizza .....	<b>650</b>
Gorgonzola with pear .....	<b>900</b>
Pizza with spicy eggplant and straciatella.....	<b>750</b>
Pizza with spinach and zucchini .....	<b>690</b>
White pizza with black truffle .....	<b>2100</b>
6 cheeses.....	<b>990</b>
<i>(Mozzarella / Ricotta / Mascarpone / Scamorza / Gorgonzola / Pecorino)</i>	
Pizza with sweet shrimp, salmon and leaf cabbage.....	<b>1500</b>
Roman style pizza with duck prosciutto and arugula .....	<b>990</b>
Alla Devil.....	<b>1200</b>
Meat pizza with pastrami .....	<b>990</b>
Roman style pizza Il Dotoro.....	<b>990</b>
Pizza with Italian ham .....	<b>750</b>

## Soups

Minestrone .....	<b>490</b>
Cheese soup made of shrimp and corn chips.....	<b>850</b>
Saffron tomato soup with seafood .....	<b>890</b>
Chicken soup with gnocchi .....	<b>490</b>
Lentil soup with mini pasta and quail .....	<b>600</b>

## Pasta

Primi piatti

Alio Olio Spaghetti Peperoncino.....	<b>490</b>
Tagliatelli with black truffle .....	<b>1500</b>
Penne with shrimp and pistachio.....	<b>890</b>
Trofie with sea urchin.....	<b>790</b>
Spaghetti al cartocchio with vongole .....	<b>990</b>
Calamarata in white wine with seafood and orange pepper.....	<b>1800</b>
Cazarecce with bottarga.....	<b>850</b>
Gnocchi with langoustines.....	<b>690</b>
Linguine Carbonara.....	<b>590</b>
Paccheri with stewed lamb and fava bean.....	<b>890</b>
Risotto with porcini mushrooms.....	<b>1400</b>
Risotto with seafood.....	<b>1600</b>

## Hot dishes

Sea bass inside «crazy-boiling» water .....	<b>1400</b>
Dorado with stewed tomatoes, capers and olives.....	<b>1400</b>
Halibut in prosecco sauce .....	<b>1300</b>
Common sole baked butter oil (100 g).....	<b>1300</b>
Faroe salmon steak with stewed spinach.....	<b>1800</b>
Alla Devil chicken .....	<b>1100</b>
Duck in honey glaze with thyme and mustard seeds.....	<b>1700</b>
Tournedo Rossini.....	<b>2900</b>
Skirt steak with green pesto .....	<b>1800</b>
Stewed rib in Barolo sauce .....	<b>1890</b>
Milanese hammered steak .....	<b>1800</b>
Large chopped Rossini beefsteak with stewed foie gras and caponata.....	<b>1790</b>
Calf liver with fried onions Venetian style.....	<b>750</b>
Stewed kid with polenta made with fresh goat cheese .....	<b>1200</b>