

## *Menù Fuor d'acqua*

### LE CRUDITÉ

Mediterranean tuna carpaccio and tartare  
(contains: fish)

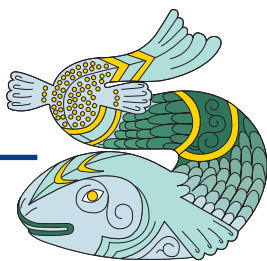
White fish carpaccio and tartare (suggested from the morning market)  
(Sea bass, neever fish, mullet, gilthead sea bass)  
(contains: fish, celery)

Samplings of tuna and white fish from the catch of the day  
(contains: fish, celery)

Mediterranean shellfish platter: depending on the catch of the day  
(Scampi, pink shrimps, red prawns)  
(contains: shellfish)

Sampling of crudité served with extra virgin olive oil and lemon Citronette  
(contains: fish, shellfish, celery)

*Fuor d'acqua*



## *Menù Fuor d'acqua*

### WARM APPETIZERS

Local squid served on a bed of rucola and datterini tomatoes  
(contains: molluscs)

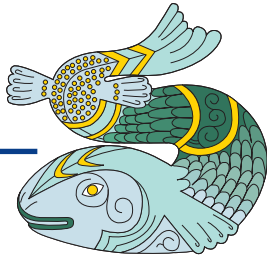
Fillet of sole with seasonal vegetables puree  
(contains: fish)

Tyrrhenian white fish filleted with fresh ginger and lemon  
(contains: fish)

King prawn with homemade mayonnaise and pink peppercorns  
(contains: shellfish, egg)

Chef's selection of three appetizers from the catch of the day  
(contains: fish, shellfish, egg, molluscs)

*Fuor d'acqua*



# *Menù Fuor d'acqua*

## *FIRST COURSE*

*Mixed seafood risotto (two persons minimum)*  
*(contains: shellfish, fish, molluscs)*

*Pacchero Pasta Trabaccolara Style*  
*(contains: wheat, fish, egg)*

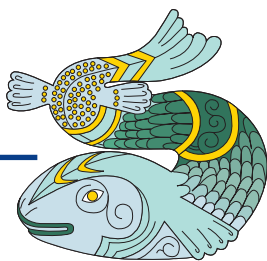
*Fresh Handmade Ravioli filled with Burrata cheese*  
*served with baby squid and sage (two persons minimum)*  
*(contains: wheat, eggs, dairy product, molluscs)*

*Spaghetti with sea Urchin (two persons minimum)*  
*(contains: wheat, molluscs)*

*Spaghetti pasta with Arselle (Viareggio's shelled clams)*  
*(contains: wheat, molluscs)*

*Tagliolino (fresh homemade thin and long noodle) with red prawns*  
*from Mazara and black truffle*  
*(contains: eggs, dairy product, fish)*

*Fuor d'acqua*



# *Menù Fuor d'acqua*

## *MAIN COURSE*

*Fillets of Mediterranean catch of the day in a sea salt crust, grilled or isolana style*

*(contains: fish)*

*Red dragon fish or gurnard acqua pazza style*

*(contains: fish)*

*Fuor d'acqua fry-up*

*(contains: molluscs)*

*Mixed shellfish grill*

*(contains: shellfish, molluscs)*

*Mixed shellfish catalana style with fresh vegetables*

*(contains: shellfish, celery)*

*Catch of the day (sold by the weight)*

*(contains: fish)*

*Steamed or grilled scampi (sold by the weight)*

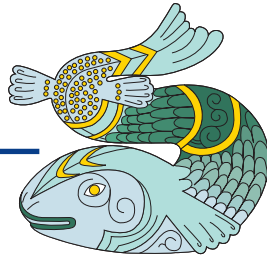
*(contains: shellfish)*

*Spiny lobster (sold by the weight)*

*(contains: shellfish)*

*As we prepare our dishes only with fresh catch of the day some of the items on the menu may not be available on a daily basis*

*Fuor d'acqua*



# *Menù Fuor d'acqua*

*FOR THE PERFECT FINISH*

*Dark chocolate soufflé*  
*(contains: egg, wheat, dairy products)*

*Millefeuilles*  
*(contains: egg, wheat, dairy products)*

*Apple tarte tatin*  
*(contains: egg, wheat, dairy products)*

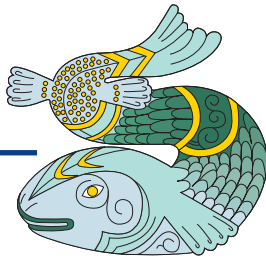
*Tiramisù*  
*(contains: egg, wheat, dairy products)*

*Water*

*Coffee*

*Cover charge*

*Fuor d'acqua*



# *Menù Fuor d'acqua*

## *TASTING Menù*

### *APPETIZER*

#### *Cruditè Fuor d'Acqua*

*(Real snapper and amberjack tartare, shellfish and Mediterranean tuna carpaccio)  
(contains: fish, shellfish)*

### *WARM*

*Local squid served with rucola and datterini tomatoes (contains: molluscs)*

*King prawns with homemade mayonnaise and pink peppercorns  
(contains: shellfish, eggs)*

### *PASTA*

*Paccheri pasta Trabaccolara style (contains: wheat, fish)*

*O*

*Mixed seafood risotto (contains: shellfish, fish, clams, molluscs)*

### *MAIN COURSE*

*Catch of the day in a sea salt crust or isolana style with vegetables  
(contains: fish)*

### *DESSERT*

#### *Millefoglie*

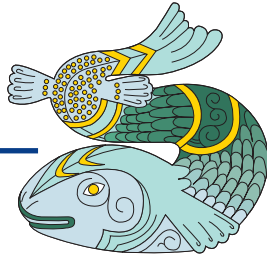
*(contains: eggs, grain, dairy products)*

*MINERAL WATER*

*SORBET AND COFFEE*

*€ 90,00 PER PERSON*

*Fuor d'acqua*



# *Menù Fuor d'acqua*

*FOR MEAT LOVERS...*

## *Appetizer*

*Parma "Secretum" seasoned over 30 months*

## *First course homemade pasta*

*Traditional Mugello's tortelli stuffed with potato  
on a sauce of cherry tomato and basil  
(contains: gluten, egg)*

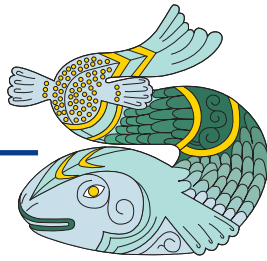
*Ravioli stuffed with burrata mozzarella with butter and sage sauce  
(contains: gluten, dairy products, egg)*

## *Main course*

*Entrecôte of Prussian beef served with grilled vegetables*

*Fillet of Irish Angus*

*Fuor d'acqua*



## WINES BY THE GLASS

### SPUMANTE

*Prima cuvée brut Franciacorta d.o.g.c.*      *Monte Rosa*

### WHITE WINES

<i>Vermentino di Bolgheri d.o.c.</i>	<i>Tenuta Guado al tasso</i>
<i>Chardonnay d.o.c.</i>	<i>Tramin</i>
<i>Sauvignon d.o.c.</i>	<i>St. Michael Eppan</i>
<i>Müller-Thurgau d.o.c</i>	<i>St. Michael Eppan</i>
<i>Ribolla Gialla i.g.t.</i>	<i>Griffe</i>
<i>Pinot Grigio La Solatia i.g.t.</i>	<i>Ruffino</i>

### RED WINES

<i>Petra Ebo Suvereto d.o.c.</i>	<i>Petra</i>
<i>Villa Donoratico Bolgheri d.o.g.c.</i>	<i>Tenuta Argentiera</i>
<i>Pinot Nero</i>	<i>Hofstätter</i>

*Fuor d'acqua*