

## CRUDITÈ

Mediterranean tuna carpaccio and tartare (contains: fish)

Carpaccio and tartare suggested from the morning market (sea bass, mullet, weever, seabream, red seabream) (contains: fish, celery)

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

Grand platter of shellfish from our sea (scampi, pink shrimps, red prawns) (contains: shellfish, fish)

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





### Warm Appetizers

Local squid on a bouquet of fresh seasonal vegetables (contains: molluscs)

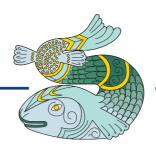
Prawns sarda Fuor d'acqua style (contains: shellfish, celery, mustard)

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

King prawn with homemade mayonnaise and pink pepper (contains: shellfish, eggs, peanuts)

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





### FIRST COURSE

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

Paccheri pasta trabaccolara style (contains: wheat, fish, eggs, mustard, soybean)

Spaghetti pasta with sea urchin (two persons minimum) (contains: wheat, molluscs)

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

Tagliolino with red prawns from Mazara del Vallo and black truffle (contains: eggs, dairy product, shellfish, wheat, soybean, mustard)





## Menù Fuor d'acqua MAIN COURSE

Fuor d'Acqua fry up (contains: molluscs, shellfish, peanuts)

Red dragon fish or gurnard acqua pazza style (contains: fish)

Fillets of mediterranean catch of the day served: Sea salt crust, grilled, isolana style (contains: fish)

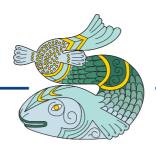
Mixed shellfish Catalana style with fresh vegetables (contains: shellfish, celery, mustard)

Catch of the day (contains: fish)

Steamed or grilled scampi (contains: shellfish)

Spiny lobster (contains: shellfish)





### FOR THE PERFECT FINISH

Dark chocolate soufflé (contains: eggs, weath, dairy products)

Millefeuilles (contains: eggs, weath, dairy products)

Apple Tarte tatin (contains: eggs, weath, dairy products)

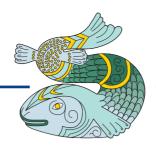
Tiramisù (contains: eggs, weath, dairy products)

Mixer fruit platter

Water Coffee Cover Charge

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

Fuor d'acqua



### VINI A BICCHIERE

### SPUMANTE

Cuvée Brut Lo Sparviere n°7

Blanc de Blancs Antinori

VINI BIANCHI

Ribolla Gialla Primosic

Scabrezza Pinot Grigio Antinori

Vermentino di Bolgheri d.o.c. Guado al Tasso

Chardonnay d.o.c. Tramin

Sauvignon d.o.c. St. Michael Eppan

Müller Thurgau d.o.c. St. Michael Eppan

VINI ROSSI

Meczan Pinot Nero Hofstätter

Fuor d'acqua



Tasting menù (minimum 2 people)

#### APPETIZER

Cruditè Fuor d'Acqua

(Real snapper and amberjack tartare, shellfish and mediterranean tuna carpaccio) (contains: fish, shellfish, celery)

### WARM

Local squid on a bouquet of fresh season vegetables (contains: molluscs)

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

#### PASTA

Paccheri pasta alla trabaccolara style (contains: weath, fish, eggs, mustard, soybean)

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Mixed seafood risotto (contains: shellfish, fish, 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

We kindly remind you the menù is not subjected to changes

Fuor d'acqua