

SUD

MENÙ

# ZERO

1 | RAW SEASHELLS PLATEAU  (x2) | 50 <sup>02</sup>

2 | RAW SHELLFISH PLATEAU   (x2) | 55 <sup>02</sup>

3 | ROYAL SEAFOOD PLATEAU   (x2) | 60 <sup>02</sup>

4 | SHRIMPS CARPACCIO   | 27 <sup>02,03,08</sup>

SHRIMPS CARPACCIO, CUCUMBERS, PISTACHIO  
MAYONNAISE, DILL SAUCE

5 | SCALLOPS  | 24 <sup>04,07</sup>

SCALLOPS, COCOA BUTTER, ACQUASALE (APULIAN  
SMALL SALAD), GOAT CHEESE, CHERRIES

6 | ANCHOVIES, PEPPERS, MOZZARELLA  | 16 <sup>01,04,07</sup>

ANCHOVIES, PEPPERS, LATERZA BREAD, BUFFALO  
MOZZARELLA, ACQUAVIVA RED ONION

7 | SALMON   | 20 <sup>03,04,14</sup>

SEARED SALMON, MARINATED RED CABBAGE, OYSTER  
MAYONNAISE, DILL

8 | BEEF TARTARE  | 21 <sup>09,04</sup>

BEEF TARTARE, MUSTARD, CRUNCHY POLIGNANO  
CARROTS AND ANCHOVIES SAUCE

9 | WATERMELON CARPACCIO   | 14 <sup>11</sup>

WATERMELON CAPRICCIO, WASABI MAYONNAISE,  
SPROUTS, BALSAMIC VINEGAR REDUCTION

 GLUTEN FREE |  VEGAN |  VEGETARIAN |  FLASH FROZEN - FROZEN

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**10 | FAVA BEANS SPHERES**    | **12** <sup>01</sup>

FAVA BEANS SPHERES, LEMON, ICED MELON CREAM,  
DRIED STRAWBERRY CHIPS

## UNO

**11 | SEA URCHINS LINGUINE**  | **22** <sup>01,04</sup>

LINGUINE OF GRAGNANO, URCHIN PULP , LIQUORICE DUST,  
BASIL CHLOROPHYLL

**12 | FUSILLONI PASTA WITH GREK SLIPPER LOBSTER**  |

**25** <sup>01,02</sup>

“GENTILE” FUSILLONE, GREK SLIPPER LOBSTER, YELLOW  
TOMATO, CONFIT TOMATO, CRUSCO PEPPER

**13 | SEA FOOD RISOTTO**   | **20** <sup>07,14</sup>

“GOIO” RICE, MUSSELS, RAZOR CLAMS, CLAMS, ROASTED  
DATTERINI TOMATOES, PARSLEY SAUCE, APULIAN  
BURRATA

**14 | BEEF TORTELLO**  | **19** <sup>01,03,07</sup>

TORTELLO STUFFED WITH BEEF AND TIME, BEEF JUS  
FLAKES OF CACIOCAVALLO PODOLICO, TOMATO DUST

**15 | PISTACHIO AND BURRATA LINGUINE**  | **20** <sup>01,07,08</sup>

LINGUINE, BRONTE PISTACHIO, TOMATO WATER, BURRATA



EVERY PASTA DISH HAS A GLUTEN FREE OPTION 

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# DUE

**21 | TWICE COOKED OCTOPUS**   | **22** <sup>07</sup>  
OCTOPUS, POTATO MOUSSE, TIME, SALICORNIA

**22 | AMBERJACK**   | **25** <sup>04</sup>  
AMBERJACK FILLET, BERRIES, FERMENTED VEGETABLES,  
BEET ICE CREAM

**23 | FRIED SQUIDS AND SHRIMPS**  | **20** <sup>01,02</sup>  
SQUIDS AND SHRIMPS IN A CRISPY BREADING

**24 | FILLET OF BEEF**  | **25** <sup>09</sup>  
BEEF, SUMMER TRUFFLE, BABY EGGPLANT, BEEF JUS

**25 | CACIOCAVALLO CHEESE AND FIGS**  | **16** <sup>07</sup>  
GRILLED CACIOCAVALLO, FIGS, VANILLA OIL

**26 | GRILLED VEGETABLES**  | **13** <sup>07</sup>  
SEASONAL VEGETABLES

**27 | CATCH OF THE DAY** | ACCORDING TO MARKET AVAILABILITY

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# TRE

**91 | PETIT GÂTEAUX**  | 10 <sup>03,07,08</sup>

DARK CHOCOLATE ( 50% ) CUSTARD WITH CARAMEL, MANGO GELÉ, CHOCOLATE GANACHE, CHOCOLATE COOKIE, EXOTIC FRUIT SAUCE, CARAMELISED PECAN NUTS

**92 | SUMMER**  | 10 <sup>01,07,08</sup>

PISTACHIO COOKIE , CHANTILLY CREAM, SABLÉ, NAMELAKA WITH CELERY DISC, SOUR CHERRY SORBET CRUNCHY BERRIES, FRESH FRUIT

**93 | RICOTTA AND FIGS**  | 10 <sup>07</sup>

RICOTTA MOUSSE WITH FIGS JAM, ALMONDS CRUMBLE, CARAMELISED DRIED FIGS, FRESH FIGS, VINCOTTO, MINT

**94 | RED WHITE**  | 10 <sup>01,03,07,08,09</sup>

WITHE CHOCOLATE NAMELAKA, BERRIES GELÉE, WITHE CHOCOLATE GANACHE, CANDID LIME ZEST, RASPBERRY CUSTARD

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# MENU BABY


**61 | HAM AND MOZZARELLA CHEESE**    | 9<sup>07</sup>  
COOKED HAM, FIOR DI LATTE MOZZARELLA CHEESE

**62 | GOURMET PIZZA MARGHERITA**  | 9<sup>01,07</sup>  
TOMATO SAUCE, FIOR DI LATTE MOZZARELLA CHEESE,  
BASIL

**63 | ORECCHIETTE PASTA WITH TOMATO**  | 9<sup>01</sup>  
ORECCHIETTE, TOMATO

**64 | GNOCCHETTI PASTA WITH RAGOUT** | 10<sup>01</sup>  
GNOCCHETTI, WHITE MEAT RAGOUT, BASIL PESTO

**65 | CHICKEN BITES** | 11<sup>01,07</sup>  
CHICKEN NUGGETS WITH POTATO STICK

**66 | GRILLED SHRIMPS**  | 17<sup>01,02</sup>  
GRILLED SHRIMP WITH SMALL SQUID TAILS

**67 | BREAD BUN WITH HAMBURGER** | 14<sup>01,07</sup>  
BREAD BUN, PODOLICA HAMBURGER, SALAD, TOMATO,  
FRIED POTATOES

**68 | ICE CREAM** | 7

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# BEVERAGE

PANNA 50 CL | 2.50

SAN PELLEGRINO 50 CL | 2.50

SOFT DRINK GALVANINA | 5

PERONI NASTRO AZZURRO BEER 0.0 33CL | 5

PERONI GLUTEN FREE BEER 33CL | 5

PERONI GRAN RISERVA BEER 50CL | 7

ESPRESSO | 1.50

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COVER CHARGE | 3

PLEASE ASK FOR WINE AND SPIRITS LISTS

**BUONA CUCINA,  
BUON BERE,  
BUONA MUSICA.**

**SUDSTATION.COM**