



CRUDO

Ristorante | Lounge bar

Our concept is based on raw **ingredients** from our sea and the rest of the world.
We want to pay homage by searching for fish
to my **Grandfather** and **Father**,
who handed down to me the work and **passion** in the fish world.
Crudo is the most profound bond to my **roots**.

TASTING MENÙ

7 COURSES " FREE HAND "

IT'S A JOURNEY IN THE DARK AND IT'S A HYBRID ROUTE
OF RAW AND COOKED FOOD

Euro 90 for person

WINE PAIRING
Euro 50 for person

COCKTAIL PAIRING
Euro 60 for person

THE PATH INCLUDES A TASTING OF OIL AND BREAD.

THE TASTING MENU IS RECOMMENDED FOR THE ENTIRE TABLE.

TASTING MENÙ

5 COURSES " SYRACUSE "

RED PRAWNS III PORTOPALO € 19.00

Rum and Orange Gel | Dark Chocolate | Olive Oil Powder | Pot Herbs | Maldon Salt

IONIAN SEA

Focaccia | Fish Carpaccio | Red Shrimps | Sea Urchins | Lipstick Fishes | Terraliva Oil

POTATO GNOCCHI

Egg's Fish | Tuna Bottarga | Red Shrimps | Burned Lemon Powder

RED MULLET FRIES

Panko | Green Apple | Smoked Bacon | Sea Lattuce Powder

IT'S NOT A TIRAMISU

Cocoa Sablè | Tiramisu cream | Coffee Ice Cream

Euro 70 for person

WINE PAIRING

Euro 35 a persona

COCKTAIL PAIRING

Euro 40 for person

THE PATH INCLUDES A TASTING OF OIL AND BREAD.

THE TASTING MENU IS RECOMMENDED FOR THE ENTIRE TABLE.

STARTERS

CATCH OF THE DAY " MARINATED " € 19.00

Lime | Spicy Honey | Radish | Fermented Tropea Onion | Coriander Oil

BLUE MACKEREL € 19.00

Aged Tomato Oil | Black Olive Crumble | Wild Herbs

RED PRAWNS III DI PORTOPALO € 19.00

Rum and Orange Gel | Dark Chocolate | Olive Oil Powder | Pot Herbs | Maldon Salt

CARPACCIO IN DRY AGER € 22.00

Tuna Bottarga | Lime Mayonnaise | Hazelnuts | Seasonal Fruit Extract

RAW IDENTITY² € 100.00

All our fish and shellfish to be served raw, are processed at the time of ordering.

RAW IDENTITY € 50.00

All our fish and shellfish to be served raw, are processed at the time of ordering.

TRIS OF TARTARA € 27.00

Catch of the day | Catch of the day | Tuna

OYSTERS

Ask our dining room staff

Covered and Service € 4.00

MAIN COURSES

TUNA AND VEAL € 25.00

Red Tuna | Caper Powder | Anchovy Mayonnaise | Veal Base | Cucunci

IONIAN SEA € 40.00

Focaccia | Fish Carpaccio | Red Shrimps | Sea Urchins | Lipstick Fishes | Terraliva Oil

POTATO GNOCCHI € 22.00

Egg's Fish | Tuna Bottarga | Red Shrimps | Burned Lemon Powder

RED MULLET FRIES € 22.00

Panko | Green Apple | Smoked Bacon | Sea Lattuce Powder

SOUP INVERSION € 22.00

27 Fish Broth | Shellfish and Fish

LOW TEMPERATURE CUTTLEFISH € 22.00

Provola and Potatoes | Black Pork Lard | Pea sprouts

LITTLE CUTTLEFISH AT THE BARBECUE € 22.00

Squid Black Ink | Ricotta | Sea Urchins

DESSERT

CAKE € 6.00

Dark Chocolate | Passion Fruit Gel | Mango Gel | Raspberry gel

IT'S NOT A TIRAMISU € 8.00

Cocoa Sablè | Tiramisu cream | Coffee Ice Cream

YOU MAKE THE HISTORY € 6.00

Cannolo | Ricotta | Chocolate | Pistachio

SWEET VASE € 7.00

Cocoa Crumble | Vanilla Ice Cream | Red fruits

PARFAIT € 7.00

Raspberry | Banana | Dark Chocolate Chips

DRINKS

STILL WATER € 3.00

SPARKLING WATER € 3.00

COKE € 3.00

BEER 33 CL € 4.00

CRAFT BEERE 33 CL € 6.00

COFFEE € 2.00

DRINK

OUR DRINK

CARROT

Mezcal | Whiskey | Ginger | Carnot Syrup

BASIL

Gin Tanqueray | Lime | Basil | Contreau | Sugar Syrup | Tabasco

CLASSIC MOIJTO OR MANGO OR RUSPBERRY OR PASSION FRUIT

Rum Brugal | Mint | Lime | White Suga

THE ORIGINALS

The price varies based on the choice of distillate

ALLERGEN LIST

Substances or products causing allergies or intolerances

(ANNEX II EU REG. 1169/2011)

1. CEREALS CONTAINING GLUTEN
2. CRUSTACEANS AND PRODUCTS BASED ON CRUSTACEANS
3. EGGS AND EGG PRODUCTS
4. SESAME SEEDS AND PRODUCTS BASED ON SESAME SEEDS
5. PEANUTS AND PEANUT-BASED PRODUCTS
6. SOYA AND SOY-BASED PRODUCTS
7. MILK AND MILK-BASED PRODUCTS
8. NUTS
9. CELERY AND CELERY-BASED PRODUCTS
10. MUSTARD AND MUSTARD-BASED PRODUCTS 11. FISH
12. SULFUR DIOXIDE AND SULPHITES
13. LUPINS AND LUPINE-BASED PRODUCTS
14. MOLLUSCS AND MOLLUSC-BASED PRODUCTS

DEAR CUSTOMER / GUEST IF YOU HAVE ANY INTOLERANCES AND / OR ALLERGIES, PLEASE ASK OUR ROOM STAFF WHO WILL ADVISE YOU IN THE BEST WAYS

"The fish intended to be eaten raw or practically raw has been subjected to preventive remediation treatment in compliance with the requirements of EC Regulation 853/2004, annex III, section VIII, chapter 3, letter D, point 3."

All raw materials may vary based on market availability.

° The product could be shot down on board