

FISHERMEN'S
TALES,
SHORT CHAIN,
QUALITY.

WELCOME TO CRUDO

TASTING MENÙ

7 COURSES " CLAUDIA TAKES CARE "
IT'S A JOURNEY IN THE DARK AND IT'S HYBRID ROUTE
OF RAW AND COOCKED FOOD

TRAVEL

RESPECT

STUDY

PASSION

RESEARCH

DRY AGING

SHARING

EXPERIMENT

SUSTAINIBILITY

SURPRISE

EMOTION

TASTE

SENSIBILITY

ORIGINS

Euro 90 for person

WINE PAIRING
Euro 60 for person

PREMIUM WINE PAIRING
Euro 90 for person

THE PATH INCLUDES A TASTING OF OIL AND BREAD.
THE TASTING MENÙ IS MANDATORY FOR THE ENTIRE TABLE.

TASTING MENÙ

5 COURSES " SYRACUSE "

MACKEREL

Dried Tomato Oil | Tomato Vinegar | Black Olives Crumble | Basil Gel | Wild Herbs

IONIAN SEA

Focaccia | Fish Carpaccio | Mixed Shrimps | Sea Urchins | Terraliva Oil

SPAGHETTO

Egg's Fish | Tuna Bottarga in Beeswax | Mixed Shrimps | Black Lemon Powder

TUNA AND VEAL

Red Tuna | Caper Powder | Anchovies Mayonnaise | Veal Base | Baby Carrot | Buttered Potato

IT'S NOT A TIRAMISÙ

Chocolate and Almond Crumble | Mascarpone Cheese Cream | Coffee Ice Cream

Euro 70 for person

WINE PAIRING

Euro 40 for person

PREMIUM WINE PAIRING

Euro 60 for person

THE PATH INCLUDES A TASTING OF OIL AND BREAD.
THE TASTING MENÙ IS MANDATORY FOR THE ENTIRE TABLE.

STARTERS

CATCH OF THE DAY “ MARINATED ” € 20.00

Lime | Spicy Honey | Radish | Dry Mango | Dry Apple | Fermented Onion

SCAMPI AND EGG € 22.00

Scampi | Caprino Cheese | Gazpacho Gel | Fried Panko Yolk | Peas Microgreens | Maldon Salt

CARPACCIO IN DRY AGER € 22.00

Peach Oil | Lime Mayonnaise | Peach Sphere | Basil Gel | Hazelnuts

RED TUNA TARTARE AND SMOKE € 20.00

Red Tuna | Quail Egg | Pickled Cucumber | Anchovy | Capper Mayonnaise

RAW IDENTITY € 50.00

All our Fish and Shellfish to be served raw, is processed at the time of ordering

RAW IDENTITY² € 100.00

All our Fish and Shellfish to be served raw, is processed at the time of ordering

OYSTERS

Ask to our Staff

Cover Charge and Service € 4.00

MAIN COURSES

MACKEREL € 22.00

Dried Tomato Oil | Tomato Vinegar | Black Olives Crumble | Basil Gel | Wild Herbs

IONIAN SEA € 40.00

Focaccia | Fish Carpaccio | Mixed Shrimps | Sea Urchins | Terraliva Oil

FISH AND STIMPIRATA € 25.00

Catch of the day | Vegetables alla Stimpirata | Figs Oil | Stimpirata Sauce

TUNA AND VEAL € 25.00

Red Tuna | Caper Powder | Anchovies Mayonnaise | Veal Base | Baby Carrot | Buttered Potato

SPAGHETTO € 22.00

Egg's Fish | Tuna Bottarga in Beeswax | Mixed Shrimps | Black Lemon Powder

SQUID TAGLIOLINO € 20.00

Squid | Clams | Parsley Dust | Lemon Zest

BARBECUE DRY AGED FISH € 25.00

Vegetables Base | Buttered Vegetables

DRINKS

STILL WATER € 3.00

SPARKLING WATER € 3.00

CRAFT BEER € 6.00

COKE € 3.00

COFFEE € 2.00

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