

ACQUASANTA

menù

TASTINGS

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| "Our Sea" | 55 |
| five courses chosen by the chef | |
| Wine pairing three glasses of wine | 15 |
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| "The Autumn Sea" | 70 |
| eight courses chosen by the chef | |
| Wine pairing four glasses of wine | 20 |

MENU

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| Selection of Raw Fish from Anzio in seven "creations" | 30 |
| Tuna, bread and tomato | 15 |
| Umbrina Ceviche, peach, vodka and cucumber | 15 |
| Octopus, chard, sour cream and ventricina salami | 16 |
| Shrip cutlet, porcini mushrooms, pimenton and alioli | 18 |
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| Calamarata "Setaro" of Octopus "alla Luciana" | 15 |
| Spaghettone "Mancini", Mussels, 'nduja and pecorino | 16 |
| Mullet tortello "alla cacciatora" | 17 |
| Scampi Cream risotto 2.0 | 18 |
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| Mackerel, roasted endive, persimmon and teryaki | 20 |
| Monkfish, grilled carrots, lattuce and brown stock | 22 |
| Smoked Turbot, grape peas, grapes and coconut milk | 23 |
| Grilled Umbrine, turnip and orange infusion | 25 |
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| The fruits of Giulia | 8 |
| "Setteveli" of chocolate | 9 |
| Montblanc, raspberry and coconut | 9 |
| Bottoncini pasta with apple, raisins, pine nuts and speck broth | 9 |

