

## APPETIZERS

<b>Burrata e Papa</b>	16
Burrata, Tomato Pappa, Anchovies and Basil	
<b>Insalatina di Carciofi</b>	18
Purple Artichokes and Pecorino "Crosta Nera" Cheese	
<b>Le Puntarelle</b>	17
Puntarelle with Champagne Vinegar and Anchovies	
<b>Peperoni Tonnati</b>	18
Peppers stuffed with Anchovy Sauce and Tuna Fillets with Pantelleria Capers	
<b>Acciughe Galiziane</b>	19
Galician anchovies salted with Normandy butter, Carmagnola Peppers and Pan Brioche	
<b>Tartare di Scampi</b>	25
Scampi Tartare with Avocado and Sorrento Lemon	
<b>Tiepido di Mare</b>	25
Purple Shrimp, Squid, Octopus, Red Datterino, Abruzzese Potato and Wild Rocket	
<b>Nasello Alla Veneziana</b>	21
Hake creamed with spring onion, Dijon mustard and accompanied by grilled Valsugana polenta	
<b>Carpaccio di Branzino Condito</b>	21
Sea bass carpaccio seasoned with Red Beetroot, Radish and toasted sesame sauce	
<b>Astice laccato alla Catalana</b>	38
Lobster, Camone Tomato, Tropea Onion, Green Celery and Prà Basil	

# al Baretto

SAN MARCO

## THE SPECIALS

<b>Tartare dello stesso Tonno</b>	25
Fillet and toro of tuna with chopped mediterranean herbs	
<b>Rana Pescatrice</b>	29
Seared Monkfish with Chickpeas and Cacio e Pepe cream	
<b>Battuta di Gamberi Viola e Foie Gras</b>	27
Purple Prawn Tartare and Foie Gras with Frisee salad and Vinaigrette	
<b>Ventresca di Tonno Scottata</b>	28
Tuna, Peeled Pepper, Sour cream and Demi Glace	
<b>Ravioli Ripieni</b>	23
Ravioli stuffed with Scallops, Parisi sauce and Truffle	
<b>Cannellone ripieno alla Gallinella</b>	26
Cannellone stuffed with Gurnard, Ribs, Parmesan Sauce and Marjoram	
<b>Insalata di King Crab</b>	46
Avocado Hass, Camone Tomato, Salmon Roe and Baby Jam	
- RAW -	
<b>Plateau al Baretto</b>	80
2 Gillaudeau oysters, 2 Fine de Claire oysters, 2 Norwegian scampi, 2 Purple Shrimps, 2 Scallops	
<b>Selezione di Ostriche</b>	50
2 Gillaudeau oysters, 2 Fine de Claire oysters, 2 Tarbouriech Oysters, 2 David Hervé Huitres Oysters	
<b>Fish of the day from the market in various preparations</b> (according to availability)	

## SIDE DISHES

JOSPER GRILLED POTATOES	9
GREEN OR WHITE ASPARAGUS	10
PEAS GIARRETANA	9
CHILI PEPPER CHICORY	9
MASHED POTATOES	9
MASHED POTATOES WITH TRUFFLES	15

## FIRST COURSE

<b>Fettucine Al Baretto</b>	26pp
Fettucine with "Vacche Rosse" Parmesan and Scallops (minimum 2 people)	
<b>Spaghetti Vongole e Bottarga</b>	27
Spaghetti with Clams and Mullet Roe	
<b>Malloreddus allo Scoglio</b>	28
Malloreddus Pasta with Squid, Clam, Mussel and Red Datterino	
<b>Gnocchetti alla Zucca</b>	29
Pumpkin Gnocchetti with Red mullet, Baby squid and Yellow datterino Tomatoes	
<b>Linguina Monograno all'Astice</b>	39
Linguine with lobster, Red datterino and grated Citron	
<b>Risotto Zafferano e Gamberi</b>	35
Risotto with saffron pistils and Purple Shrimp Tartare	

## MAIN COURSE BY THE JOSPER

<b>Ombrina e Purè</b>	33
Croaker, purée, Chives, Chili Peppers, Shallots and Demi Glace	
<b>Pescato Alla Mediterranea</b>	35
Mediterranean Style Fish with red and yellow datterino tomatoes, capers and basil	
<b>Sogliola alla Mugnaia</b> (for 2 people)	70
Sole Mugnaia with sautéed Artichokes and Sorrento lemon	
<b>Merluzzo Croccante</b>	28
Crispy cod with mint pea and Sorrento lemon	
<b>Polpo alla Brace</b>	32
Grilled Octopus, Cardoncello Mushroom, Puntarelle, Potatoes and sweet nduja sauce	
<b>Astice al Beurre Blanc</b>	39
Lobster in Beurre Blanc, Toasted bread and Agretti in agro	
<b>Fish of the day from the market in various preparations by the Josper</b> (according to availability)	