



STARTERS

PAPPA, BURRATA E ALICI
Anchovies with Mashed Tomato and Bread 21

INSALATA DI PUNTARELLE E SEPIE
Puntarelle and Cuttlefish with Anchovy Dressing 22

PEPERONI TONNATI
Peppers stuffed with Anchovy Sauce and Tuna Fillets and Capers 23

SARDA AFFUMICATA
Smoked Sardine served with oven-roasted Tomatoes and Fennel accompanied by Brioche Bread 24

POLPO E PATATE
Octopus and Potatoes with Grilled Endive and Pesto 25

TAGLIATINA DI ORATA
Seabream on Jerusalem Artichoke Purée, Artichoke Salad and Tomatoes 25

TONNO ROSSO AL CARBONE
Charcoal-grilled bluefin Tuna with Escarole, Olives, Raisins, Capers and Tarragon 27

CACIAROLI E CECI
Caciarioli with Chickpeas, Garlic, Chili and Lemon 26

SPECIAL STARTERS

RAVIOLI ALLA ST. JACQUES
Ravioli stuffed with Scallops, Parisi Sauce and Black Truffle 28

TIEPIDO DI MARE
Warm Sea Delight with Red Prawn, Clam, Steamed Octopus, Black Grouper,
Squid and Tomato 30

KING CRAB ALLA CATALANA
with Camone Tomatoes, Tropea Onion and Celery 52

TRIGLIA MARINATA
Marinated Red Mullet with Mustard Seeds, Anchovy and Herb Mayonnaise 28

BARETTO'S RAW STARTERS

BIS DI TONNO
Carpaccio of Tuna Belly, Fillet and Seasonings 26

BATTUTA DI GAMBERI VIOLA E FOIE GRAS
Purple Prawn Carpaccio and Foie Gras with Frisee Salad and Vinaigrette 31

TARTARE DI SCAMPI
Scampi Tartare with Avocado and Sorrento Lemon 32

TIRADITO
Sea Bass Carpaccio with Piquillo Pepper, Fennel and Crispy Shallot 29

CARPACCIO DI RICCIOLA NOSTRANA
Local Amberjack Carpaccio with Aji Amarillo and Wild Dill 26

TRIS DI CRUDI
Subject to Availability 37-45

PLATEAU AL BARETTO
(assort. for 2 people)
Selection of 6 Oysters, 2 Porcupine Prawns,
2 Purple Shrimps, 2 Scallops 1 per 40 / 2 per 80

SELECTION OF OYSTERS
2 Gillardeau N2, 2 David Hervè Royal,
2 Heritage de Carantec, 2 Kys 45

"FRESH CATCH WITH SIDE DISH"

(from 1kg- S.T.A minimum 2 people)

SALT-CRUSTED OR JOSPER GRILLED Mediterranean Style with Baby Potatoes,
Olives and Artichokes 55 per person

IN PAPILOTE with Zucchini, Carrots, Spring Onion and Broccoli Sauté 47

"From the Market to the Josper The Daily Catch in Various Preparations..... S.T.A"

PASTA & RISOTTO

RAVIOLONE
Raviolo filled with Ricotta, Eggplant, Tomatoes and Parmigiano Reggiano Cheese 26

SPAGHETTI ALLE VONGOLE
Spaghetti with Clams, Sea Asparagus and Parsley 29

MALLOREDDUS AL GAMBERO ROSSO
Malloreddus pasta with Red Prawn, Tomatoes and Chili 32

GNOCCHETTI ALLA ZUCCA
with Pumpkin, Red Snapper, Mushrooms and Bottarga 33

LINGUINA MONOGRANO ALL'ASTICE
Linguine with Lobster, Datterino and grated Citron 43

TAGLIOLINO AL CAVIALE
Tagliolino with Caviar with Chives and Anchovy Butter 55

RISOTTO ZAFFERANO E GAMBERI
Risotto with Saffron Pistils and Shrimp Tartare 31

MAIN DISHES FROM THE JOSPER

OMBRINA E PURÈ
Black Grouper and Purée with Chives, Chili Peppers, Shallots and Demi Glace 31

PESCATO ALLA CARLINA
Catch of the Day with Tomatoes, Olives, and Capers 39

MERLUZZO CROCCANTE
Crispy Cod with Mint Pea and Lemon 28

POLPO ALLA BRACE
Grilled Octopus with Broccoli Sauté, Pepper, Potatoes and Seafood Reduction 31

ASTICE AL BEURRE BLANC
Lobster in Beurre Blanc, Bread and Agretti in Agro 39

BLACK COD
Yuzu, Miso Black Cod with Mushrooms and Asparagus 48

WAGYÙ
Wagyu Sirloin (140g) A5 seared on the Grill with Vegetables 60

- SIDE DISHES 10 -

Cover Charge 5