

STARTERS

PAPPA, BURRATA E ALICI Anchovies with Mashed Tomato and Bread	21
INSALATINA DI FAGIOLINI E SEPIE Green Bean and Cuttlefish Salad with Aged Vinegar, Tomato and Basil	19
VITELLO TONNATO Veal with Tuna Sauce and Caper Leaves	21
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 with Snow Peas, Bottarga and Cherry Tomato	25
TONNO ROSSO AL CARBONE Charcoal-grilled bluefin Tuna with Escarole, Olives, Raisins, Capers and Tarragon	27
CALAMARO SCOTTATO Seared squid with Salmorejo, Cucumber and Lemon Zest	26

SPECIAL STARTERS

RAVIOLI ALLA ST. JAQUES 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	58
TRIGLIA MARINATA Marinated Red Mullet with Mustard Seeds, Anchovy and Herb Mayonnaise	28

Cover Charge 5

In case of allergies or intolerances, please ask a member of our staff to consult the allergen list.

Raw fish served in this establishment has been subjected to prior blast chilling in compliance with EC Regulation No. 853/2004.


* The product may be frozen at origin.

al Baretto

SAN MARCO

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* con Avocado e Limone di Sorrento	32
TIRADITO Sea Bass Carpaccio with Piquillo Pepper, Fennel and Crispy Shallot	29
CARPACCIO DI RICCIOLA NOSTRANA Aji Amarrillo e Aneto Selvatico	26
PLATEAU AL BARETTO* (assort. for 2 people) 2 Porcupine Prawns, 2 Purple Shrimps, 2 Scallops 2 Tiger Prawns, 2 Red Prawns and Seafood Salad	1 per 40 2 per 80
TRIS DI CRUDI* Subject to Availability	37-45

" FRESH CATCH  with Side Dish "		
SALT-CRUSTED OR JOSPER-GRILLED (da 1 kg, S.D, minimo 2 pers.)	55pp	Mediterranean Style with Baby potatoes, Olives and Artichokes
IN PAPILOTE	47	with Zucchini, Carrots, Spring Onion and Green Beans
<i>From the Market to the Josper: The Daily Catch in Various Preparations</i>		S.T.A

SIDE DISHES 10

GRILLED POTATOES - TOMATO AND ONION
SOUR GREEN BEANS - CURLY LETTUCE
MASHED POTATOES - ASPARAGUS
SEASONAL MUSHROOMS 10/15

PASTA & RISOTTI

RAVIOLONE Raviolo filled with Ricotta, Eggplant, Tomatoes and Parmigiano Reggiano Cheese	26
SPAGHETTI ALLE VONGOLE Spaghetti with Clams and Parsley	29
MALLOREDDUS AL GAMBERO ROSSO* Malloreddus pasta with Red Prawn, Tomatoes and Chili	32
FREGOLA AL BRANZINO Fregola with Sea Bass, seasonal Mushrooms and crushed Tomatoes	33
LINGUINA MONOGRANO ALL'ASTICE Linguine with Lobster, Datterino and grated Citron	43
TAGLIOLINI AL CAVIALE Tagliolino with Caviar with Chives and Anchovy Butter	55
RISOTTO ZAFFERANO E GAMBERI* Risotto with Saffron Pistils and Shrimp Tartare	31
LUMACHINE AL TARTUFO Lumachine Pasta with Black Truffle and Parmigiano Reggiano	35
RIGATONI AL POMODORO Rigatoni with Tomato with Salted Ricotta and Basil	21

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
FRITTINO DI BRANZINO Breaded and fried Sea Bass served with Lemon and Tartar Sauce	28
POLPO ALLA BRACE* Grilled Octopus with Rainbow Chard, Potatoes and Shellfish 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
TAGLIATA DI MANZO Sliced Beef Steak with Rosemary Potatoes	39