

STARTERS

PAPPA, BURRATA E ALICI Anchovies with Mashed Tomato and Bread	21
INSALATINA DI FAGIOLINI E SEPPIE Green Bean and Cuttlefish Salad with Aged Vinegar, Tomato and Basil	19
VITELLO TONNATO Veal with Tuna Sauce and Caper Leaves	21
CROCCHETTE DI BACCALA Salt Cod Croquettes with Tomato Mayonnaise and Curly Endive	21
ACCIUGHE DEL CANTABRICO Cantabrian Anchovies with Brioche Bread, Salted Butter and Chive	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

SPECIAL STARTERS

RAVIOLI ALLA ST. JAUQUES 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

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* Langoustine Tartare with Avocado and Lemon	32
TIRADITO Sea Bass Carpaccio with Piquillo Pepper, Fennel and Crispy Shallot	29
CARPACCIO DI RICCIOLA Yellowtail Carpaccio with Aji Amarillo and Dill	26
PLATEAU AL BARETTO* (assort. for 2 people) 2 Red Prawns, 2 Langoustines, 2 Purple Prawns, 2 Scallops, 2 Oysters	1 per 40 2 per 80
TRIS DI CRUDI* Subject to Availability	37-45

" FRESH CATCH "	with	Side Dish "
SALT-CRUSTED OR JOSPER-GRILLED (from 1 kg, S.T.A., minimum 2 people)	55pp	Mediterranean Style with Baby potatoes, Olives and Capers
IN PAPILOTE	47	with Zucchini, Carrots, Spring Onion and Green Beans
From the Market to the Josper: The Daily Catch in Various Preparations		S.T.A

SIDE DISHES 10

GRILLED POTATOES - TOMATO AND ONION
SOUR GREEN BEANS - CURLY LETTUCE - MASHED POTATOES
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 AGLI SCAMPI* Malloreddus Pasta with Langoustines with Yellow Datterino Tomatoes	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 AL GAMBERO ROSSO E ZAFFERANO* Risotto with Saffron Pistils and Red Prawn Tartare	35
REGINELLE AL TARTUFO Reginelle 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 PURÉ 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 with Beurre Blanc, Toasted Bread and Pickled Samphire	39
BLACK COD* Yuzu, Miso Black Cod with Mushrooms and Parsnip	48
WAGYU Wagyu Sirloin (140g) A5 seared on the Grill with Vegetables	60
TAGLIATA DI MANZO Sliced Beef Steak with Rosemary Potatoes	39



AL BARETTO HAND PAINTED CERAMIC OIL BOTTLE
100% Italian Extra Virgin Olive Oil
cold-extracted from Taggiasca and Coratina olives

- Available for purchase -

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.