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'NELL'EBBREZZA FELICE ABBRACCIANDO  
SULLA TERRA TUTTO SI CONSUMA  
L'AMORE ALL'ALBA SI TRASFORMA IN SCHIUMA'

~ VINICIO CAPOSSELA, 'PRYNTYL' ~

EXECUTIVE CHEF  
DAVIDE CIANETTI

A stylized, handwritten signature in dark blue ink, featuring a large, flowing 'D' and a smaller 'C' that loops back.

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# ACQUA

## WATER

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PANNA OLIGOMINERALE COLLINE TOSCANE <sup>0,75L</sup> .4

LOW MINERALIZED 'PANNA' WATER 'COLLINE TOSCANE' <sup>0,75L</sup>

SANPELLEGRINO MINERALIZZATA ALPI OROBICHE <sup>0,75L</sup> .4

MINERALIZED 'SANPELLEGRINO' WATER 'ALPI OROBICHE' <sup>0,75L</sup>

ACQUA MICROFILTRATA NATURALE O FRIZZANTE <sup>0,75L</sup> .3

NATURAL OR SPARKLING MICROFILTERED TAP WATER <sup>0,75L</sup>

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PANE E SERVIZIO 3.5

BREAD AND SERVICE

CESTINO DI PANE ARTIGIANALE FATTO IN CASA

BREADSTICKS, CRACKERS, ROSEMARY FOCACCIA, BUTTER BREAD ROLLS, CEREAL BREAD ROLLS

PASTA FRESCA E PANE SONO PRODOTTI GIORNALMENTE DALLA NOSTRA CUCINA

FRESH PASTA AND BREAD ARE DAILY PRODUCED BY OUR KITCHEN

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## CAVIALE

CAVIAR GIAVERI

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*SERVED WITH BLINIS AND CRÈME FRAÎCHE*

|                  |           |
|------------------|-----------|
| BELUGA IMPERIAL  | .120/20GR |
| OSIETRA CLASSIC  | .50/20GR  |
| SIBERIAN CLASSIC | .40/20GR  |

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## OSTRICHE

OYSTERS

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|                                                 |       |
|-------------------------------------------------|-------|
| UTAH BEACH <sup>[14]</sup>                      | .5/PZ |
| POGET PERLE BLANCHE <sup>[14]</sup>             | .7/PZ |
| REGAL SELEZIONE ORO <sup>[14]</sup>             | .8/PZ |
| PLATEAU ROYAL <sup>[12PZ]</sup> <sup>[14]</sup> | .60   |

4 UTAH BEACH, 4 POGET PERLE BLANCHE, 4 REGAL SELEZIONE ORO

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## — CROSTACEI E FRUTTI DI MARE CRUDI —

RAW SHELLFISH AND SEAFOOD

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|                                                                                 |           |
|---------------------------------------------------------------------------------|-----------|
| RICCI <sup>[14]</sup><br><i>SEA URCHINS</i>                                     | .4/PZ     |
| TARTUFI <sup>[14]</sup><br><i>SEA TRUFFLES</i>                                  | .3/PZ     |
| SCAMPI <sup>[2]</sup><br><i>SCAMPI</i>                                          | .12/100GR |
| GAMBERO ROSSO DI MAZARA <sup>[2]</sup><br><i>SICILIAN RED PRAWN FROM MAZARA</i> | .12/100GR |

# CARPACCI E TARTARE

|                                                                                                                                                           |       |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>CARPACCIO DI GAMBERO</b> <sup>[2,7]</sup><br><i>RED PRAWN CARPACCIO, GOAT CHEESE, BLACK TRUFFLE</i>                                                    | .32   |
| <b>CARPACCIO DI PESCE BIANCO</b> <sup>[4]</sup><br><i>SEASONAL FRESH FRUIT SALAD, LEMON GELÉ</i>                                                          | .24   |
| <b>CARPACCIO DI NOCE DI CAPASANTA</b> <sup>[1,3,6,7,14]</sup><br><i>MANGO, SPICY MAYO, BEETROOT POWDER, EDAMAME</i>                                       | .25   |
| <b>TARTARA DI TONNO BALFEGO</b> <sup>[1,4,12]</sup><br><i>PUTTANESCA STYLE TUNA TARTARE, CAPERS, OLIVES,<br/>ANCHOVIES MAYO, BLACK RICE CRACKER</i>       | .26   |
| <b>TARTARE DI PESCE BIANCO</b> <sup>[4]</sup><br><i>WHITE FISH TARTARE, OIL, SALT, LEMON GEL</i>                                                          | .22   |
| <b>GRAN CRUDO DA'MARE</b> <sup>[SECONDO DISPONIBILITÀ] [2,4,14]</sup><br><i>DA'MARE RAW SELECTION: CARPACCIO AND TARTARE,<br/>SCAMPI, PRAWNS, OYSTERS</i> | .40PP |
| <b>L'INTRUSO...</b><br><b>JAMÓN BLÁZQUEZ RISERVA 36 MESI</b> <sup>[1,7]</sup><br><i>SERVED WITH TOMATOES BRUSCHETTA</i>                                   | .30   |

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## SAUTÉ

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|                                  |     |
|----------------------------------|-----|
| SAUTÉ DI VONGOLE <sup>[14]</sup> | .24 |
| CLAMS SAUTÉ                      |     |
| SAUTÉ DI COZZE <sup>[14]</sup>   | .16 |
| MUSSELS SAUTÉ                    |     |
| SAUTÉ MISTO <sup>[14]</sup>      | .22 |
| CLAMS AND MUSSELS SAUTÉ          |     |

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## FRITTURE

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FRIED FOOD

ACCORDING TO MARKET AVAILABILITY

|                              |     |
|------------------------------|-----|
| MOSCARDINI <sup>[1,14]</sup> | .22 |
| FRIED BABY OCTOPUS           |     |
| TOTANETTI <sup>[1,14]</sup>  | .24 |
| FRIED SQUID                  |     |
| ALICI <sup>[1,4]</sup>       | .20 |
| FRIED ANCHOVIES              |     |
| PARANZA <sup>[1,4]</sup>     | .26 |
| FRIED BABY FISH              |     |

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# CATALANA

## CATALAN

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WITH CHERRY TOMATOES, POTATOES, RED TROPEA ONION, BASIL, ROCKET

**CROSTACEI** <sup>[SECONDO DISPONIBILITÀ] [2]</sup> .12/100GR

PRAWNS, SHRIMPS, SCAMPI

CHOICE FROM THE CRUSTACEAN COUNTER

**ASTICE** <sup>[2]</sup> .16/100GR

CLAWED LOBSTER

**ASTICE BLU** <sup>[2]</sup> .18/100GR

BLUE CLAWED LOBSTER

**ARAGOSTA** <sup>[2]</sup> .20/100GR

SPINY LOBSTER

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## SIGNATURE

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**POLPO E PATATE** <sup>[3,7,14]</sup> .26

OIL AND SALT POTATOES PURÉE, AGRETTI,

SEARED OCTOPUS WITH BEETROOT MAYO

**RANA PESCATRICE** <sup>[4,7]</sup> .26

AUBERGINE THREE WAYS, CREAMY SMOKED PROVOLA CHEESE,

TOMATO COULIS

**NOCE DI CAPASANTA** <sup>[4,7,14]</sup> .28

CORN PURÉE, ROASTED CORNCOB, CRUSCO BELL PEPPER

**FILETTO DI PESCATO DEL GIORNO** <sup>[SECONDO DISPONIBILITÀ] [4]</sup> .28

CATCH OF THE DAY

**MISTICANZA E BOTTARGA** <sup>[4]</sup> .22

BERRIES DRESSING, RASPBERRY VINEGAR, BERRIES, BEETROOT POWDER

L'INTRUSO...

**FILETTO DI MANZO** <sup>[7]</sup> .35

WITH ROASTED POTATOES

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# PRIMI PIATTI

## FIRST COURSES

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### TAGLIOLINI FATTI IN CASA CON...

HOMEMADE TAGLIOLINI, DATTERINO TOMATO, GARLIC, OIL, BASIL

• ARAGOSTA <sup>[1,2,3,9]</sup> .20/100G  
SPINY LOBSTER

• ASTICE BLU DEL MEDITERRANEO <sup>[1,2,3,9]</sup> .18/100G  
MEDITERRANEAN BLUE CLAWED LOBSTER

• ASTICE <sup>[1,2,3,9]</sup> .16/100G  
CLAWED LOBSTER

TAGLIOLINI BURRO E CAVIALE <sup>[1,3,4,7]</sup> .40  
HOMEMADE TAGLIOLINI, BUTTER, LEMON, CAVIAR

PACCHERO DA'MARE <sup>[1,3,4,9,12]</sup> .28  
PACCHERI, ROCK FISH SAUCE, VESUVIAN CHERRY TOMATOES, CAPERS, OLIVES

SPAGHETTI A' VONGOLE <sup>[1,3,9,14]</sup> .24  
SPAGHETTI, CLAMS  
CON AGGIUNTA DI BOTTARGA +4  
ADD BOTTARGA

SPAGHETTI AI RICCI <sup>[1,3,8,9,14]</sup> .28  
SPAGHETTI, SEA URCHINS, WILD FENNEL

LINGUINE <sup>[1,3,4,7,9,14]</sup> .26  
LINGUINE, TRAPANESE PESTO, BOTTARGA

RISOTTO OSTRICHE E CALAMAROTTI <sup>[1,2,3,7,9,14]</sup> .28  
RISOTTO, NETTLE CREAM, SQUID INK, BABY SQUID

CAPPELLACCI GAMBERO ROSSO E RUCOLA <sup>[1,2,3,7]</sup> .28  
CAPPELLACCI FILLED WITH BUFFALO RICOTTA CHEESE, LEMON,  
RAW RED SHRIMP, ROCKET EXTRACT

TAGLIOLINI AL TARTUFO NERO <sup>[1,7]</sup> .28  
TAGLIOLINI, ASPARAGUS, PECORINO CHEESE

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# DAL MARE

## FROM THE SEA

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PESCATO LOCALE <sup>[SECONDO DISPONIBILITÀ]</sup>

.10/100GR

*CATCH OF THE DAY*

SPIGOLA, ORATA, DENTICE, PEZZOGNA, FRAGOLINO, SAN PIETRO,

ROMBO, SOGLIOLA, SCORFANO, GALLINELLA, OMBRINA

SEA BASS, SEA BREAM, RED SNAPPER, BLACKSPOT SEABREAM, COMMON PANDORA,

JOHN DORY, TURBOT, SOLE, SCORPION FISH, GURNARD, CROAKER

COTTURE CONSIGLIATE:

*RECOMMENDED COOKING METHODS:*

• AL SALE <sup>[4]</sup>

*SALT-BAKED*

• ALLA GRIGLIA <sup>[4]</sup>

*GRILLED*

• AL GUAZZETTO <sup>[4,9]</sup>

*GUAZZETTO STEW*

• ALLA MUGNAIA <sup>[1,4,7]</sup>

*MEUNIÈRE*

• AL FORNO CON PATATE <sup>[4]</sup>

*BAKED WITH POTATOES*

• FRITTO <sup>[1,3,4,7]</sup>

*DEEP FRIED*

IL NOSTRO PERSONALE SARÀ FELICE DI ASSISTERVI NELLA SCELTA DELLA MIGLIORE  
COTTURA IN BASE AL TIPO DI PESCE SELEZIONATO

*OUR STAFF WILL BE GLAD TO HELP YOU CHOOSING THE BEST COOKING METHOD*

*BASED ON THE FISH SELECTED*

# CONTORNI DI STAGIONE

## SEASONAL SIDES

|                                          |     |
|------------------------------------------|-----|
| MISTICANZA SELVATICA                     | .12 |
| WITH BERRIES, RASPBERRIES DRESSING       |     |
| INSALATA DI POMODORI E BASILICO          | .9  |
| TOMATOES AND BASIL SALAD                 |     |
| VERDURE DI CAMPO                         | .9  |
| FIELD VEGETABLES, SAUTÉED OR WITH GARLIC |     |
| PATATE SFOGLIA AL FORNO                  | .9  |
| ROASTED POTATOES                         |     |
| ASPARAGI                                 | .10 |
| STEAMED ASPARAGUS                        |     |

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SI AVVISA LA GENTILE CLIENTELA CHE NELLA NOSTRA ATTIVITÀ SONO PRESENTI ALLERGENI, PERTANTO SI INVITANO LE PERSONE ALLERGICHE E/O INTOLLERANTI A CHIEDERE INFORMAZIONI AL PERSONALE.

1 CEREALI CONTENENTI GLUTINE - 2 CROSTACEI - 3 UOVA - 4 PESCE - 5 ARACHIDI - 6 SOIA - 7 LATTE - 8 FRUTTA A GUSCIO - 9 SEDANO - 10 SENAPE - 11 SEMI DI SESAMO - 12 ANIDRIDE SOLFOROSA - 13 LUPINI - 14 MOLLUSCHI - 15 FAVE

*KIND CUSTOMERS ARE ADVISED THAT ALLERGENS ARE PRESENT IN OUR RESTAURANT, SO ALLERGIC AND/OR INTOLERANT PERSONS ARE REQUESTED TO ASK THE STAFF FOR INFORMATION.*

*1 CEREALS - 2 CRUSTACEANS - 3 EGG - 4 FISH - 5 PEANUTS - 6 SOYA - 7 MILK - 8 NUTS - 9 CELERY - 10 MUSTARD 11 SESAME SEEDS - 12 SULPHUR DIOXIDE - 13 LUPINS - 14 MOLLUSCS - 15 FAVA BEANS*

\* IN CASO DI MANCATA REPERIBILITÀ DEL PRODOTTO FRESCO, QUESTO POTREBBE ESSERE SOMMINISTRATO PREVIO TRATTAMENTO TERMICO. IL PESCE SOMMINISTRATO CRUDO È STATO ABBATTUTO, CONFORMAMENTE A QUANTO RICHIESTO DALLA CIRCOLARE MINISTERIALE DEL 17/02/2011. AI SENSI DEL REG.CE 1169/11.

*\* IN CASE OF UNAVAILABILITY OF THE FRESH PRODUCT, THIS COULD BE ADMINISTERED AFTER HEAT TREATMENT. THE FISH ADMINISTERED RAW WAS KILLED, IN ACCORDANCE WITH THE REQUIREMENTS OF THE MINISTERIAL CIRCULAR OF 02/17/2011. PURSUANT TO REG.CE 1169/11.*

