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culinaria

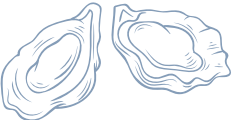
M E N U

A U T U M N 2 0 2 4



FOR ALLERGENS SEE THE MENU

(*) DEPENDING ON THEIR AVAILABILITY, SOME PRODUCTS MAY HAVE BEEN PURCHASED BLAST CHILLED AT THE ORIGIN



Tasting 45€

(*) MIX FISH COOKED (5 DISH)

First courses choice between
SPAGHETTI AND LUPINI OF SEA
BUCATINI PASTA TOMATOES, COD, OLIVE AND PARZLY OIL

Dessert CHOICE FROM THE MENU

COFFE AND SMALL FINAL PASTRY

4 KIND OF BREAD SERVED WITH OIL AND BUTTER
1 BOTTLE OF WATER

Tasting 60€

(*) MIX FISH COOKED

First courses CHOICE FROM THE MENU
Main courses CHOICE FROM THE MENU

Dessert CHOICE FROM THE MENU

COFFE AND SMALL FINAL PASTRY

4 KIND OF BREAD SERVED WITH OIL AND BUTTER
1 BOTTLE OF WATER

Tasting 70€

RAW SEAFOOD DISH (4 KIND FISH)

(*) MIX FISH COOKED (5 DISH)

First or Main courses CHOICE FROM THE MENU

Dessert CHOICE FROM THE MENU

COFFE AND SMALL FINAL PASTRY

4 KIND OF BREAD SERVED WITH OIL AND BUTTER
1 BOTTLE OF WATER

THE PRICE OF THE TASTING MENU IS PER PERSON.
IT IS MINIMUM FOR 2 GUESTS. THE WHOLE TABLE HAS TO CHOOSE THE SAME DISHES.

ALLERGEN TABLE



The raw

OYSTER FINE DE CLAIRE > (14)	4,5€
OYSTER BELLE DU NORTHE > (14)	6€
OYSTER TARBOURIECH > (14)	8€
OYSTER REGAL OR > (14)	8€
TASTING OF 4 OYSTERS > (14)	25€
(*) RAW SEAFOOD DISH (SALT AND OIL) (FOR TWO PEOPLE) > (2-4-14) (2 SCHRIMPS DA 80 GR, 2 RED PRAWNS DA 40 GR, 2 TARTAR, 2 RAW FISH DA 30 GR)	44€
(*) LOCAL FISH TARTARE WITH DASHI GEL, AVOCADO, CUCUMBER AND SORBETTO WASABI > (4)	21€
(*) LOCAL FISH CARPACCIO WITH HONEY, CHILLI AND CORIANDER > (4)	24€
(*) RAW LARGE CRUSTACEANS BY WEIGHT > (2)	HECTOGRAM 12€

Started

(*) MIX FISH (FOR TWO PEOPLE) (5 DISH) > (1-2-3-4-7-8-9-14)	40€
(*) SEAFOOD SALAD > (2-4-9-14)	17€
(*) PRAWNS IN KATAIFI PASTAI AND TRUFFLE HONEY > (1-2)	15€
(*) WILD SALMON, CABBAGE, NUTS AND ORANGE SPONGE > (1-4-7-8)	16€
(*) STOKFISH STUFFED OLIVES, CAPPERS AND POTATOES > (1-4-7)	14€
(*) OCTOPUS, POLENTA, PORCINI MUSHROOM AND CHERRY TOMATOESI > (9-14)	19€
(*) MIX FISH SOUTÈ (FOR TWO PEOPLE) > (2-14) (SCHELLFISH, FRUIT OF SEA AND SQUID)	30€
MIX FISH SALUMI (FOR TWO PEOPLE) (MORTADELLA ⁽³⁻⁸⁾ , TUNA BRESAOLA ⁽⁴⁾ , OCTOPUS BOWL ⁽¹⁴⁾ , SWORD SPECK ⁽⁴⁾ , TUNA PORCHETTA ⁽⁴⁾)	24€

First course

SPAGHETTI AND LUPINI OF SEA > (1-14)	14€
BUCATINI PASTA TOMATOES, COD, OLIVES AND PARZLY OIL > (1-4-7-9)	14€
(*) PASTA IN SOUP OF FISH > (1-4-9-14)	16€
(*) SCRIMPS RISOTTO AND BLACK TRUFFLE > (2-7-9-14)	28€
(*) TORTELLONI STUFFED OF GROUPER, HER SAUCE, FINFERLI AND PIENZA PECORINO CHEESE > (1-3-4-7-9)	23€

Main course

(*) MONK FISH, HAM, TRUFFLE POTATOES MOUSSE AND FINFERLI MUSHROOM > (4-7-10)	24€
(*) STOCKFISH, CAULIFLOWER, CHILLI OIL, AND POTATOES > (4)	23€
(*) TERRINE OF TURBOT FISH, PORCINI MUSHROOM AND POTATO E SALSA ROUILLE > (4)	26€
(*) SQUID AND PRAWNS FRIED > (1-2-14)	19€

SERVICE AND HOME MADE BREAD, OLI AND BUTTER > (1-7-8) 3,5€

OUR BREADS ARE HOMEMADE, THE OIL COMES FROM ORGANIC FARMING IN PUGLIA