



Menu

Attico

ROOF • TOP 225

Menu

STARTERS

RAW FISH

Red prawns (Allergens: 2)	euro 10 per 100g
Porcupine Scampi (Allergens: 2)	euro 8 per 100g
French concave oyster (Allergens: 14)	euro 3,50 per piece
6 Red Prawns, 6 Porcupine Scampi, 6 Oysters (Allergens: 2, 14)	euro 80,00
Veal with tuna sauce 2.0 (Allergens: 3, 4, 9, 10)	euro 16
Carabineros (king prawn) with teriaki sauce, Wakame seaweed salad and honey pearls (Allergens: 1, 2, 6, 12)	euro 19
Marinated Amberjack carpaccio with raspberry and berry coulis (Allergens: 4)	euro 19
Grouper steak encrusted with nori seaweed, passion fruit mayonnaise (Allergens: 2, 3, 4, 10, 14)	euro 20
Mussels sauté (Allergens: 1, 12, 14)	euro 14
Seared tempeh with maple syrup and soy sauce on cabbage salad and sesame seeds (Allergens: 6, 11)	euro 16
	
Pumpkin flowers stuffed with ricotta (fresh local cheese) and "capocollo di Martina Franca" (Allergens: 1, 3, 7)	euro 16

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Some foods on this menu, depending on their availability, maybe frozen.

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MAIN COURSES

- Spaghetti with clams and glasswort **euro 19**
(Allergens: 1,12,14)
- “Cavatelli” (typical pasta) with seafood **euro 17**
(Allergens: 1,2,4,13,14)
- Pacchero (typical pasta) with Homarus lobster **euro 27**
(Allergens: 1,2,3,4,7,9,12,14)
- Tagliolini (typical fresh pasta) with lemon, cheese, pink pepper and raw red prawn **euro 24**
(Allergens: 1, 2, 7)
- Mezze maniche (typical pasta) on baked eggplant pesto, mint and raw scampi tartar **euro 25**
(Allergens: 1,2)
- Fusillone (typical pasta) with dry wheat on cauliflower cream, black garlic bread crumbs and toasted pine nuts **euro 18**
(Allergens: 1, 8)
- “Scrigni” (typical pasta) stuffed with “burrata” (typical fresh cheese), yellow “datterino” tomato and crunchy bacon **euro 20**
(Allergens: 1,3,7)



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SECOND COURSES

- Mixed grilled seafood (Allergens: 2, 4, 9, 14) **euro 25**
- Sliced scottona l.t.c. with thiny herbs amd rocket **euro 26**
- Aubergines and tofu cordon bleu
on tomato cream soup (Allergens: 1, 9)  **euro 19**
- Adriatic mixed fried fish (Allergens: 1, 2, 4, 14) **euro 24**
- Pistachio crusted tataki Amberjack,
stracciatella (typical fresh cheese), sweet and sour red onion,
snow peas and small carrots
(Allergens: 4, 7, 8, 12) **euro 25**
- Veal fillet browned with grilled courgettes
and cucumber tzatziki sauce
(Allergens: 7) **euro 24**
- “Made our way ” eggplant parmesan (Allergens: 7) **euro 17**

SIDE DISHES

euro 7

- Rustic clove potatoes (Allergens: 1)
- Grilled seasonable vegetables
- Steamed organic vegetables
- Mixed salad
- Green salad
- Mixed meatballs (Allergens: 1, 3, 7, 12)

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DESSERTS

Ricotta tiramisu (Allergens: 1, 3, 7, 8)	euro 8
Coconut ingot with hazelnut cream covered with grain (Allergens: 1, 3, 5, 7, 8)	euro 8
Dark chocolate sphere with a soft pistachio heart (Allergens: 1, 3, 5, 7, 8)	euro 10
Cheesecake with medium late mandarin and citrus fruits (Allergens: 1,3,7)	euro 9
Artisanal lemon, apple and raspberry sorbets (Allergens: 1, 3, 7, 8)	euro 7
Artisanal truffles (rum, stuffed hazelnut, pistachio) (Allergens: 1, 3, 7, 8)	euro 7
Chocolate soufflé (Allergens: 1, 3, 7, 8)	euro 7
Seasonal Fresh Fruit	euro 8

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REGULATION (EU) No. 1169/2011 of the European Parliament and of the Council, of 25 October 2011, relating to the provision of information on food to consumers.

1.	Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof
2.	Crustaceans and products thereof
3.	Eggs and products thereof
4.	Fish and products thereof
5.	Peanuts and products thereof
6.	Soybeans and products thereof
7.	Milk and products thereof (including lactose)
8.	Nuts namely: almonds (<i>Amygdalus communis L.</i>), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> Wangenh K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof
9.	Celery and products thereof
10.	Mustard and products thereof
11.	Sesame seeds and products thereof
12.	Sulphur dioxide and sulphites > 10 mg/kg or 10 mg/l SO ₂
13.	Lupin and products thereof
14.	Molluscs and products thereof