

Giorgio
dal 1970
lievito mare

Our philosophy

Cooking is harmony, freedom and interpretation.

Every day we look for empathy with raw materials through gestures, attention to details and the act of sharing, in order to offer you delightful emotions.

The Chef

Roberto Cerbara

“Scent of the see, aroma of bread”

Summer
2025

To start...

ON THE ROCK

Mantis shrimp, prawn, shrimps, red shrimp, tuna tartare, 3 seasonal carpaccio, salty butter, organic onion marmalade, **cocoa bread**. 35

OYSTERS. 6 a 8 each

MARINATED ANCHOVIES, eggplant and cherry tomatoes, served with parmesan sauce on a **sesame cracker**. 19

STEAMED fishes and crustaceans and Catalan-style summer vegetables, served on a **salty babà bread**. 22

GRATINÉE: scallops, crabs, queen scallops and mussels, all cooked with **aromatic breading**. 23

Baked OCTOPUS, fresh squacquerone cheese, zucchini, cherry tomatoes and basil, served on a **slice of focaccia**. 20

La Pentolaccia

All served with handmade bread.

(The price is per person. Every dish can be ordered by at least 2 people)

SPAGHETTI with shellfish and crustaceans. 29

PACCHERI with scampi, tomatoes and basil. 25

ACQUERELLO RICE with red marinara sauce. 19

Seafood pasta dishes

SPAGHETTI with fresh **tuna**, eggplants and a caper, anchovy and olive crumble. 20

Stuffed RAVIOLI with **shrimps**, fresh squacquerone cheese, zucchini, herbs and **bread crumbs**. 19

TAGLIOLINI with **mussels**, tomatoes, stracciatella cheese, **bread** and anchovies. 19

PASSATELLI with **queen scallops** and friggiteli pepper. 19

Seafood main dishes

Baked **SEA BASS FILLET**, olives, potatoes and tomatoes served with **artisanal bread**. 23

TUNA TATAKI, summer vegetables ratatouille and pepper marmalade, served with **artisanal focaccia**. 22

FRITTO pop 340g: fried shrimps, squids, potato chips, served with sauces and **fried piadina**. 20

FRITTO pop 500g: fried shrimps, squids, potato chips, served with sauces and **fried piadina**. 23

FRITTO ritmato 700g: fried shrimps, squids, mantis shrimps, prawn, fishes, potato chips, served with sauces and **fried piadina**. 28

MIXED GRILL: seabass, monkfish, sole, squid, mantis shrimps, scallop, green lime sauce, all grilled with **aromatic breadding**. 36

FISH SKEWERS: two squids, four mantis shrimps and a scallop, all grilled with **aromatic breadding**. 23

Tasting menu

“SCENT OF THE SEE, AROMA OF BREAD”

Welcome entree from our kitchen.

STEAMED fishes and crustaceans and Catalan-style summer vegetables,
served on a **salty babà bread**.

Baked **OCTOPUS**, fresh squacquerone cheese, zucchini, cherry tomatoes and basil,
served on a **slice of focaccia**.

PASSATELLI with queen scallops and friggiteli pepper.

TUNA TATAKI, summer vegetables ratatouille and pepper marmalade
served with **artisanal focaccia**.

Choose your favourite **DESSERT** from our dessert menu.

59

The price is per person. Beverages and cover charge are not included.

(The tasting menu is for the whole table and can be ordered by minimum 2 people)

Pizza and Co.

REGINA: San Marzano tomato sauce, buffalo mozzarella, basil sauce, parmesan flakes, cherry buffalo mozzarella. **11**

NAPOLI: San Marzano tomato sauce, buffalo mozzarella, anchovies, oregano, cherry buffalo mozzarella. **11**

4 STAGIONI: San Marzano tomato sauce, buffalo mozzarella, mushrooms, grilled ham, zucchini, olives. **11**

ORTO+: buffalo mozzarella, summer vegetables, prosciutto. **11**

MAIALINO IN FIAMME: San Marzano tomato sauce, buffalo mozzarella, spicy salami, olives, cherry tomatoes. **11**

CICCIA: San Marzano tomato sauce, sausage, mushrooms, buffalo mozzarella. **11**

PROSCIUTTO AND BURRATA, with buffalo mozzarella. **13**

TUNA TARTARE: buffalo mozzarella, raw tuna tartare, cherry tomatoes, stracciatella cheese, pistachio crumbs. **16**

Desserts

MASCARPONE with white and dark chocolate and caramel sauce. 9
Paired sweet wine: Albana dolce. 13

BABÀ with peaches and malaga ice cream. 9
Paired sweet wine: Pantelleria. 13

TIRAMISÙ- flavoured SEMIFREDDO with moka sauce. 9
Paired sweet wine: Sauternes. 13

LAT BRÛLÉ, caramel sauce and fresh fruits. 9
Paired sweet wine: Coteaux du Layon. 13

PISTACCHIO-flavoured SEMIFREDDO, coconut, lime and chocolate. 9
Paired sweet wine: Chadelune. 13

CHOCOLATE CAKE, chocolate sauce, mixed berries, mascarpone and rum. 9
Paired sweet wine: Cistà. 13

Sorbets and Mantecati

Artisanal **coffee ice cream** with Kahlua and minced hazelnuts. 6.5

Artisanal **lemon and sage ice cream** with gin. 6.5

Artisanal **malaga ice cream** with rum and chocolate chips. 6.5

Pistachio-flavoured **mantecato** with Calvados. 10

Chocolate-flavoured **mantecato** with Rum. 10

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Wines and beverages

