

USEFUL INFORMATION FOR KINDS CUSTOMER

Information about the presence of substances or products that cause allergies or food intolerances are available by contacting the staff on duty the need to consume foods without certain allergic substances before ordering

Frozen products marked with asterisk are prepared with material frozen or deep-frozen at the origin in the absence of the fresh product on the market in certain periods.

In our restaurant some fresh products of animal origin, as well as raw or nearly-used fishery products, are subjected to preventive reclamation treatment to guarantee quality and safety as described in the Haccp plan pursuant to the regulation CE 853/04, annex III, section VIII, chapter 3, letter D, point 3.



Bread and service € 2

Raw Seafood

Raw plate...

1 Sicilian red Prawns, 1 Oyster “ Fines De Claire” , 1 Langoustine, 3 carpacci
(thin slices of raw fish) o tartare (according to market availability) € 26

Anchovies marinated € 8

Dill marinated gravlax Salmon with rye bread crouton € 16

Hot Starters

Spelled soup with Squids*, Clams, Mussels and rosemary oil € 12

Bundle of phyllo pasta with buffalo D.O.P. bell from the Casabianca
Dairy, fresh local Anchovies, on a bed of Roman- style puntarelle € 12

Crunchy cannolo stuffed with Norwegian cod creamed with
a cream of Roman broccoli € 12

Foodie's

Deep fried baby octopuses* with tartar sauce € 10

Cuttlefish meatballs with breadcrumbs black and pea cream* € 12

Codfish tempura and red onion chutney € 10

Selection of Acquasale appetizer to the chef's imagination
(5 courses, minimum for 2 people) € 20 per pers.

All our products served raw or marinated, are subjected to preventive remediation on site or purchased with reclamation carried out on a board the ship ,as described in the Haccp plan pursuant to EC regulation 852/04, ANNEX III, SECTION VIII, chap. 3, letter D, point 3.

Land Appetizer

Selection of Acquasale cold cuts:

Capocollo of Martina Franca of the “ Santoro “sausage factory	€ 14
Homemade salami of Martina Franca of “Santoro” sausage factory	€ 11
Larded fillet of Martina Franca of the “Santoro “ sausage factory	€ 12
Guancia Mia di Mangalica of “ Coccia Sesto” sausage factory	€ 14
Hand-cut Bassiano Reggiani ham	€ 12
Mixer platter of our selection of cold cuts	€ 20

Selection of Acquasale cheese:

Fiocco della Tuscia “Chiodetti” of Civitacastellana (Soft and creamy cheese, only cow’s milk)	€ 9
Cacioricotta di Capra (produced with maltese goats’s milk, hand-made, matured for 2 months, Sabina Roman production area)	€ 12
Conciato di San Vittore (produced with sheep’s milk, it undergoes coagulation with Lamb’s paste rennet and matures for up to 90 days, spiced with natural aromatic herbs, production area Picinisco, Lazio side, A- bruzzo national park)	€ 10
Pecorino affinato alle vinacce (produced with sheep’s milk, aged in marc tanning , seasoning 4 months, Roman countryside production)	€ 10
Blu di Bufala (blue cheese with Buffalo milk, awarded in 2017 as the second best cheese in the world, made in Lombardy)	€ 10
Mixed cutting board from our selection of cheeses	€ 15
Buffalo mozzarella D.o.p with salad of chicory heart Roman style	€ 10
Burratina I.G.P. , crunchy bread, tomatoes confit	€ 12
Chef’s egg with crunchy bread, sautéed chicory	€ 10
Potato and artichoke pie with pecorino fondue and bacon	€ 12
Crispy fillo dough with Monte San Biagio sausage, broccoli and smoked provola	€ 12
Beef meatballs in spicy “ amatriciana” sauce	€ 10

Seafood Pasta

Large spaghetti Benedetto Cavalieri with fresh anchovies, sun dried tomatoes, roasted almonds,wild fennel,chili peppers,burrata	€ 14
Cuttlefish ink ravioli with fish and thyme on a bed of pumkin, black pepperand crispy Jerusalem artichoke	€ 15
Tonnarello (egg pasta) with beetroot with monkfish, chopped pistachio,black pepper and fresh basil	€ 15
Homemade strascinati with clams , turnip greens, chili peppers	€ 13
Ruote Pазze Benedetto Cavalieri Aeolian style,with tuna, “taggiasca” olives, Pantelleria capers i.g.t. , basil, cherry tomato, chili peppers	€ 15

Pasta with Meat and Vegetables

Homemade raviolo stuffed with pecorino cheese D.O.P. and Amatriciana souce	€ 12
Spaghetti Benedetto Cavalieri alla Carbonara	€ 12
Homemade strascinati Gricia with pecorino cheese D.O.P. , bacon fron Bassiano and chestnuts from Carpineto Romano	€ 10
Potato Gnocchi with Bolognese white, Sicilian citruz zest, majoram	€ 12
Fettuccine with porcini mushrooms ,cheese, chili peppers, parsley	€ 16

Our fresh pasta gnocchi, tonnarelli, fettuccine, strascinati, ravioli are homemade.

According to tradition,our first courses are expressed

Fish Main Courses

Fried mixed: squids*, prawns*, small fish	€ 20
Catch of the day cooked your choice: in salt crust, baked with potatoes,grilled (ask your waiter to find out what fish is available,ask the staff)	da € 5 a € 7 per ounces
Codfish mediterranea style with tomato, capers, olives, chili peppers	€ 20
Tuna fish lightly grilled with artichoke salad	€ 24

Meat Main Courses

Honey lacquered pork knuckle with baked potatoes	€ 22
Danish beef fillet grilled	€ 24
Danish Tagliata (gilled sliced beef)with porcini mushrooms	€ 25
Suckling oig belly with sweet and sour Tropea red onion and baked potatoes	€ 20
Strips of Danish beef fillet and cicory	€ 16

Side Dishes

Vegetables sautees or in olive oil and lemon	€ 6
Baked potatoes	€ 5
Mixed salad	€ 5
Roman artichoke or Giudua style	€ 6
Roman Puntarelle	€ 6

Homemade Desserts and Fruit

Special tiramisù with Borsci San Marzano	€ 5
Millefeuille with Chantilly cream ,with dark chocolate or berries	€ 5
Apple strudel	€ 5
Chocolate cake	€ 5
Zabajone ice cream cake	€ 7
Pistachio ice cream cake	€ 8
Citrus fruits sorbet	€ 4
Pineapple	€ 4
Winter melon	€ 4

Drinks

Microfiltered natura water or sparkling	€ 1,50
Still water San Benedetto, Levissima, Surgiva	€ 2,50
Sparkling water Nepi, San Pellegrino	€ 2,50
Coca cola, Fanta, Sprite (can 330 ml)	€ 3
Beer Menabrea bottle 330 ml	€ 3
Espresso	€ 2
Cappuccino	€ 2,50
Hot tea	€ 2,50
Spirit	€ 4