

M E N U



OYSTERS

Oyster tasting

Depending on availability (5)

€6,00 each

RAW SEAFOOD

Raw fish selection (2,4,12)	€45
Red prawn tartare stracciatella and clementine (2,8)	€28
Scampi carpaccio with puntarelle and anchovies (2,4,14)	€32
Mango tuna tartare and Aperol gel (4,14)	€25

COOKED APPETISERS

Pan brioche with anchovies "Armatore" stracciatella and its sauce (1,3,4,8)	€20
Glazed octopus pumpkin and goat's blue (1,4,8)	€23
Marinated salmon, purple cabbage and ponzu (1,4)	€21
Grilled shrimp and artichoke pecorino romano and olive oil mint e.v.o. (2,14)	€24
Babà with creamed salt cod and saffron potatoes (1,4,8)	€22

FIRST COURSES

the Fungo cacio e pepe (1,8)	€21
the Fungo cacio e pepe with mulletroe (1,4,8)	€25
Spaghetti Felicetti selection with clams and marinated courgettes (1,5)	€22
Fusilli Felicetti selection with pistachio pesto, tuna tartare and mullet roe (1,4,7)	€23
Carnaroli rice with scampi cream and nduja crumble (2,8) (min 2 persons)	€24
Paccheri with lobster and cardoncelli mushrooms (1,2,14)	€29
Hand made egg fettuccine with moscardini ragout (1,3,14)	€22

*Gluten-free pasta with the above sauces can be requested.
Pastas, breads and cakes are homemade using durum and soft wheat flours,
whole wheat flours, buckwheat flours.
All flours are from stone mill with water movement.
In the traditional way, sourdough is the main ingredient in our preparations.*

M A I N D I S H E S

Roast squid with black cabbage and candied citron (5)	€27
Cod with pumpkin, crispy leek and coffee powder (4)	€29
Daily catch crusted with cardoncelli mushrooms and potatoes (4,14)	€29
Salmon in herb breadcrumbs with artichoke (1,4,14)	€28

Two words:

in our establishment, freshly purchased fish is blast chilled and then served, as stated in regulation ce 853/2004 of the ministry of health, which states: that fishery products consumed raw or practically raw must be subjected to freezing at a temperature not exceeding -20° in any part of the product for at least 24 hours and treatment must be carried out on the raw or finished product.

Dishes listed on the menu may contain traces of:

cereals containing gluten, shellfish, eggs, milk, fish, peanuts, soybeans, nuts, celery, sesame seeds, mustard, lupine, shellfish, sulfur dioxide and sulfites.

In case of allergies or intolerances, communicate or ask the service staff for the recipe of the dishes in order to fulfill your requests.

Our artisan bread	€4
Gluten-free bread	€3,50

S I D E S

Sautéed potatoes with rosemary	€9
Mashed broccoli	€9
Grilled cardoncelli mushrooms	€14



A L L E R G E N S

Dear customer, if you have any food allergies and/or intolerances please ask for information so that we can advise you in the best possible way.

List of allergens given in Attachment II of EC Regulation 1169/11.

Allergens have been indicated next to each dish with numerical symbols to which correspond the allergenic substances listed in the following table:

- 1. Cereals containing gluten (wheat, rye, barley, oats, spelt, khorasan wheat and their hybridized strains) and derived products**
- 2. Crustaceans and derived products**
- 3. Eggs and products thereof**
- 4. Fish and fish products**
- 5. Shellfish and shellfish products**
- 6. Peanuts and peanut products**
- 7. Soybeans and derived products**
- 8. Milk and milk products (including lactose)**
- 9. Nuts i.e. almonds, hazelnuts, walnuts, cashew nuts, pecans, brazil nuts, pistachios, except for nuts used in the manufacture of alcoholic spirits, including ethyl alcohol of agricultural origin**
- 10. Celery and derived products**
- 11. Mustard and derived products**
- 12. Sesame seeds and derived products**
- 13. Lupin and Lupin products**
- 14. Sulfur dioxide and sulfites in concentrations exceeding 10mg/kg or 10mg/L expressed as SO₂, such to be calculated for products as proposed ready-to-eat or reconstituted in accordance with manufacturers' instructions**

D E S S E R T

Handmade ice cream various flavors (vanilla, chocolate, pistachio cream) (3,9)	€11
Sorbet with lemon of Sorrento (1,3,8)	€9
Tiramisu sphere (3,8)	€12
Ricotta and pear sweet (3,8,9)	€12
English trifle (1,3,8,14)	€12
Apple pie with vanilla ice cream (1,3,8)	€12

