



ALCHIMIA

CUCINA & VINO

MENU

This Menu is a Freehand Tasting Journey.
It will guide you through a “Path” of Scents and Flavours,
The result of constant research in our territory.
Ours is an ephemeral art, composed of few elements,
that will leave an indelible mark on you.

The waiting staff will take care of the pairings
Food-Wine to Make Your Experience Better
Food and wine, an ALCHEMY.

SHARING THE SEA

Cooked

- Grilled Octopus, Cream of Fava Beans & Chicory . *,14 €9
- Crunchy Burnt Wheat Prawns. *1, 2, €9
- Cod, Dill & Papacelle Croquettes . 1,2,4. €9
- Grilled Cuttlefish Tagliatella, Pumpkin, Olives & Capers. *14. €9

Raw

- Sea Air, Naked & Raw. *,2,4,14. € 18/12 pieces
- Oysters “Our Selection” Special n. 3. 14 €3/piece
- “Gillardeau” Oysters Special n3. 14 €4.50/piece
- Red Prawns, Purple Prawns, Scampi. *, 2. €9/100g
- Red Prawn or Scampi Tartar . *,2 €12
- Carpacci or Tartars from Fresh Fish. *, 2, 4. 6€/100g

LAND SHARING

- Beef Carpaccio & Our Sweet and Sour Giardiniera. 12. €9
- Crunchy Canestrato, Fig & Almond Bundle. 1, 7, 8. 9€
- Eggplant, Provola & Guanciale Bon Bons 1,3,8,7. €8
- Cacio & Pepe Bombetta. 1, 3, 7, 8. 9€
- Grilled Artichoke, Potatoes and Chestnuts. €9

Side dishes

- Sautéed Seasonal Vegetables. €5
- Mixed Salad €5
- Crispy Potatoes. 1 €5
- Cream of Fava Beans and Chicory. €8

FIRST COURSES

- Pacchero with seafood ragù. 1.4. €12
- Gnocchetti with Shellfish & Ricotta Cream * 1,2,7. €12
- Grain Burned Orecchietta, Scampi & Porcini Mushrooms*1,3,7. € 14
- Troccolo Cream of Turnip Tops & Fried Breadcrumbs. 1.75€ 10€
- Grain Burned Cicatello Pasta, with Game Ragù and Pecorino Cheese.1.12. €10

MAIN COURSES

- Fresh Catch of the Day. 4. €5.50/100g
- Fish Fillet with Crispy Vegetables. 4. €12
- Fried Paranza. *1,2,4,8. €18
- Grilled Octopus. *,14. €18
- CBT Beef Fillet 200g €20
- Entrecôte or Sliced Beef CBT. 250g €15
- Horse Cheek Glazed with Black Troy Ink. 12.18 €18

PRE-DESSERT

- Platò Our Selection of Cheeses. 7 €12
- Seasonal Fruit Compote. €3
- Homemade Sorbet. 7 €2.50

DESSERT

- Biscuit, Custard & Fruit. 1,3,7. €5
- Our Tiramisu. 1,3,7,8. €5
- Vanilla Mousse & Almond Crumble . 1,2,7,8. €5
- Creamy Three Chocolates. 3,7. €5

DRINKS

- Still/Sparkling Water 75cc €1.50
- Glass Drinks €3
- Covered €2