



# ALCHIMIA

CUCINA & VINO

## *Aperitif with Alchemy*

- Trio ( Bella di Cerignola Olives, Homemade Taralli, Focaccelle ) 1. 9€
- Hot Focaccelle 1. 4€
- Red Prawn Carpaccio with Herbs and Lime 2,\*. 12€
- Panzanella & Stracciatella. 1.75. 9€
- Raw Vegetables. 5€
- Beef Carpaccio, Giardiniera, and Mixed Salad. 9€
- 24-month San Daniele raw ham. 9€
- Grilled Caciocavallo. 7. 9€
- Pasta Omelette. 1.7. 6€
- Tempura Vegetables 1. 5€

*The Glasses of the Day are on the Blackboard...*



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## 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*

- Octopus Tentacle, Bread and Semi-Dry Tomato . \*,1,14 12€
- Crunchy Prawns with Burnt Wheat. \*1, 2. 9€
- Grilled Cuttlefish, Herbs  
Creamy Potato & Lemon. \* 14. 9€
- Cod, Dill & Papacelle Crocchè . 1,2,4. 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
- Carpacci or Tartars from Fresh Fish. \*, 2, 4. €12/100g

## *LAND SHARING*

- Crunchy Canestrato, Fig & Almond Bundle. 1, 7, 8. 10 €
- Eggplant, Provola & Guanciale Bon Bons 1,3,8,7. 8€
- Crispy Parmigiana with Yellow Datterino Tomatoes & Stracciatella. 1.7. 9€

## *FIRST COURSES*

- Tonnarello Mussels, Cacio e Pepe. 1,7,14. 12€
- Shellfish Dumplings & Ricotta Cream \* 1,2,7. 12€
- Crazy Wheels Benedetto Cavalieri,  
Datterino Tomatoes, Scampi and Basil . 1,2. 12€
- Creamy Pacchero with Yellow Datterino Tomatoes  
and Bacon and Stracciatella. 1.7. 12 €
- G. Arso Orecchiette with Three  
Tomatoes and Cacioricotta. 1.70. 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 CBT with Herbs. 250g 15€

## *Side dishes*

- Sautéed Seasonal Vegetables. €5
- Mixed Salad €5
- Crispy Potatoes €5

## *PRE-DESSERT*

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

## *DESSERT*

- Creamy Three Chocolates. 3,7. 5€
- Alchemy's Tiramisu. 1,3,7. 5€
- Salted Caramel and Almond Crumble Cheesecake . 1, 3, 7, 8. 5€
- Ice cream cup 1,7,8. 5€

## *DRINKS*

- Still/Sparkling Water 75cc 1.50€
- Glass of White/Rosé/Red Wine 5€
- Non-alcoholic drinks in glass 3€
- Cover charge 2€