



The Apericena 19:30/21:00

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| - "ARE YOU THERE?" (6 Courses Between Hot and Cold Our Selection) 2 Pax | 24€ |
| - Tris (Bella di Cerignola Olives, Home Made Taralli, Purple Chips) 1.8. | 10€ |
| - Hot Focaccia 1.8. | 5€ |
| - Warm Focaccia with Capocollo & Stracciatella 1,7,8. | 9€ |
| - Veal Chips 1.8. | 5€ |
| - Raw Vegetables. 9 | 5€ |
| - Selection of Cheeses. 7. | 10€ |
| - The Frisella and the AcquaSale. 1.7. | 9€ |
| - The Fritturina di Paranza. *1,2,4,8. | 9€ |
| - Red Prawn Carpaccio with Herbs and Lime 2, *. | 12€ |

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



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, which will leave an Indelible Mark on you.

The Waiting Staff Will Take Care of Food and Wine Pairings in Order to Make Your Food and Wine Experience an ALCHEMY.

SHARING THE SEA

Raw

- Sea Air, Naked & Raw. *,2,4,14. €18/12pcs
- Oysters "Our Selection" Special n3. 14 3€/pc
- "Gillardeau" Oysters Special n3. 14 €4.50/pc
- Red Prawns, Purple Prawns, Scampi. *, 2. €9/100g
- Carpacci or Tartars from Fresh Fish. *,2,4. €6/100g

Cooked

- Octopus Tentacle, Cream of Papacelle and Olives. *,14 9€
- Crunchy Burnt Wheat Prawn. *1,2,8. 9€
- Grilled Cuttlefish Tagliatella,
Creamy Potato & Lemon. * 14. 9€

LAND SHARING

- Beef Carpaccio Our Sweet and Sour Giardiniera. 12. 9€
- Crispy Canestrato, Fig & Almond Bundle. 1,7,8. 10€
- Eggplant, Provola & Bacon Bon Bon 1,3,8,7. 8€
- Cacio & Pepe Bomb. 1,3,7,8. 9€
- Crispy Parmigiana Yellow Datterino & Stracciatella. 1,7. 9€

Side dishes

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

FIRST COURSES

- Pacchero with Rock Sauce, Semi-dry Datterino Tomatoes & Lime 1.4. 12€
- Scialatiello, Mussels and Clams. 1.14. 12€
- Shellfish Dumplings & Ricotta Cream * 1,2,7. 12€
- Strozzapreti Almond Pesto & Stracciatella. 1,7,8. 10€
- G. Arso's Orecchiette with Three Tomatoes. 1.7. 12€

SECOND COURSES

- Fresh Catch of the Day. 4. €5.50/100g
- Fish Fillet with Crispy Vegetables. 4. 12€
- Fried Paranza. *1,2,4,8. 18€
- Half Grilled Octopus. *,14. 18€
- CBT Beef Fillet 200g 20€
- Entrecôte CBT with Herbs. 250g 15€

PRE-DESSERT

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| - Platò Our Selection of Cheeses. 7 | 12€ |
| - Seasonal Fruit Compote. | 3€ |
| - Home-Made Sorbet. 7 | 2,5€ |

DESSERT

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| - Cocoa, Creamy Dark Chocolate and Hazelnut Biscuit. 1,3,7. | 5€ |
| - Caramel Tiramisu. 1,3,7,8. | 5€ |
| - Citrus, Vanilla & Almond Crumble Cheesecake | 5€ |
| - Hazelnut and Chocolate Truffle. 3,7,8. | 5€ |
| - Torroncino and Milk Chocolate Semifreddo.3,7,8. | 5€ |

DRINKS

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| - Still/Sparkling Water 75cc | 1,5€ |
| - Glass Drinks | 3€ |
| - Covered | 2€ |