



SANTUPIETRO
RESTAURANT

MENU

Chef Gianmarco Cirrone proposes...

*5 course tasting menu 55€

*7 course tasting menu 70€

Please inform the dining room staff of any intolerances or allergies.

*Applies to the entire table

Raw Appetizers:	Allergeni	Prezzo
Mazara del Vallo first-choice prawn*	2	8€
Royal scampi*	2	10€
Scampi*	2	8€
Special oysters (depending on availability – 1 piece)	14	da 6,50€
Tuna tartare (stracciatella, truffle, lime, pistachio)	1-4-6-7-8	20€
Salmon tartare (avocado, ponzu, green apple)	1-4-6-11	18€
Amberjack carpaccio (anise ponzu, beetroot mayo, citrus panko)	1-3-4-6	22€
Mazara cheesecake (Neapolitan tarallo, buffalo ricotta, red prawn* tartare, lemon zest)	1-2-7-8	18€
Cooked Appetizers:		
Yaya prawns (fried prawns in kataifi pastry with Santupietro sauce – 4 pieces)	1-2-7	13€
Sea Parmigiana (swordfish, datterino tomato sauce, aged pecorino)	1-4-7	14€
Cod takoyaki (fried balls served with chickpea hummus, dehydrated olives – 3 pieces)	1-3-4-7	12€
Stuffed anchovies (provola, bread, potatoes, garlic – 4 pieces)	1-3-4-7	12€
MiniBun selection (tuna burger, provola, Colonnata lard – 2 pieces)	1-3-4-7	14€
Grilled Gillardeau oyster (carrot sauce, caramelized onion, green tabasco, caviar – 1 piece)	1-3-4-7-10	8€
Seafood salad with seasonal vegetables (prawns, octopus, cuttlefish*)	4-7-14	15€
Sautéed true clams served with crostini (depending on availability)	2-14	18€

The sea today offers...

(Dishes can be prepared upon customer request and preference)

Catch of the day	8€ 100g
Canadian lobster	10€ 100g
Blue lobster	12€ 100g
Spiny lobster	18€ 100g

First Courses:

	Allergeni	Prezzo
“28 pastai” spaghetti with true clams and lupini clams	1-14	22€
“28 pastai” pacchero pasta with monkfish (yellow and red datterino tomatoes)	1-4	25€
Water-and-flour gnocchetti “Nerano di mare” style (with zucchini, seafood, caciocavallo shavings, provolone del monaco)	1-4-7-14	22€
Agnolotti filled with prawn ragout (lime butter, tarragon oil, red prawn tartare)	1-2-3-4-6-7	28€
Seafood paella (min. 2 portions) (with prawns, cuttlefish, scampi, seafood, peppers, onion, garlic, spices)	2-6-14	25€
Paella with fish of the day (min. 2 portions) (with fish of the day, seafood, peppers, onion, garlic, spices)	2-6-14	30€

Second Courses:

Tuna tataki “between sea and garden” (orange ponzu sauce, double-cooked baby artichokes, onion pâté, black garlic powder)	1-4-7-8	22€
Amberjack cooked “in its own juices” (with smoked burrata, samphire, lentils, lemon)	4-6-7	22€
Fried prawns [☆] and calamari [☆]	1-2-14	20€
Fried calamari [☆]	1-14	22€
Mixed grilled fish (depending on daily availability)	4	25€

Side dishes of the day 5€ Desserts 7€ Seasonal fruit 6€

Cover charge 3€

Service included

Wi-Fi: Vodafone.Santupietro

Password: santupietro

* Products may be blast-chilled or, depending on market availability, frozen at origin.

** Allergen information is based on ingredient lists in food products.

1. cereals, 2. crustaceans, 3. eggs, 4. fish, 5. peanuts, 6. soy, 7. milk, 8. tree nuts, 9. celery, 10. mustard, 11. sesame, 12. sulphur dioxide, 13. lupin, 14. molluscs

*** For more information regarding intolerances and/or allergies, please consult the dining room staff.



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