

VICOLO
SANTA LUCIA
RESTAURANT

APPETIZERS

	€
SMOKED MACKREL BUTTERMILK, APRICOTS AND MIXED SALAD (4,7,8)	14
OUR SEAFOOD SALAD, RAW AND COOKED VEGETABLES AND GUACAMOLE (2,9,14)	16
SARDINE IN SAOR, MIXED SALAD AND MOUSSE OF ROBIOLA CHEESE (1,3,4,7,8)	14
FISH BUZZONAGLIA, CARROTS, LEMONGRASS, PICKLED VEGETABLES AND PARSLEY OIL (4,9)	16
CARVED CUTS OF ROMAGNOLA BEEF AND CARDONCELLI MUSHROOMS (7)	16
PARMESAN SABLE TART, HOME MADE GIARDINIERA AND VEGETABLES (1,3,7)	14

RAW FOOD

	€
SHRIMP AND KING PRAWN TARTARE, SQUACQUERONE CHEESE, MANGO, HAZELNUT, FLOWERS AND SHOOTS (2,7,8)	20
CEVICHE FISH (4)	16
RED MAZARA SHRIMP ALMONDS CAPERS AND LEMON (2,7,8)	24

FIRST COURSES

	€
SEA AMATRICIANA PACCHERO (1,14)	18
SPAGHETTONE WITH SEA URCHINS, RED SHRIMP MOUSSE AND PINK GRAPEFRUIT (1,2,14)	24
TRADITIONAL CAPPELLETTO WITH MUSSELS, FRIGGITELLI AND CHERRY TOMATOES (1,3,4,14)	18
TAGLIOLINO WITH SMOKED SARDINES, LIME, HAZELNUTS AND KATSUOBUSHI (1,3,8,14)	18
POTATO GNOCCHETTI WITH MEAT RAGOUT AND WILD FENNEL SEEDS (1,3,9)	14
STROZZAPRETI WITH VEGETABLE RAGOUT AND AROMATIC HERBS (1,3,8)	14

SECOND COURSES

	€
SLICE OF FISH WITH CELERIAC TARRAGON AND FISHBONE STOCK (4)	24
SQUID, ROASTED SWEET PEPPERS CREAM, BASIL AND COOKED CHICORY (14)	22
SCALLOP WITH LEMON POTATOES, ENDIVE, GREEN APPLE AND SCALLOP CORAL BOTTARGA (14)	24
OCTOPUS WITH AUBERGINES AND CHILI PEPPERS (14)	22
OUR SIRLOIN ROAST-BEEF, BAKED TUBERS AND CHIMICHURRI	22
EGGPLANT PARMESAN (8)	16

DESSERTS

	€
CHOCOLATE CARDAMOM AND RED FRUITS (1,3,7)	8
SALTED CARAMEL BANANA AND PEANUT BUTTER CREAM (1,3,5,7)	8
CARAMELIZED BEETROOT YOGURT COCONUT AND WALNUTS (7,8)	8
OUR TROPICANA CHEESE CAKE	8
LEMON / LICORICE ROOT SORBET	6

COVER € 3