

AL · M A R E

*Già da più notti s'ode ancora il mare,
lieve, su e giù, lungo le sabbie lisce.
Eco d'una voce chiusa nella mente
che risale dal tempo; ed anche questo
lamento assiduo di gabbiani: forse
d'uccelli delle torri, che l'aprile
sospinge verso la pianura.
Già m'eri vicina tu con quella voce;
ed io vorrei che pure a te venisse,
ora, di me un'eco di memoria,
come quel buio murmure di mare.*

*Even more so at night the sea still
sounds, lightly, up and down, along the
smooth sands. Echo of an enclosed voice
in the mind, that returns in time; and
also that assiduous lament of the gulls;
birds perhaps of the summits that
April drives towards the plain; already
you are near to me in that voice;
and I wish there might yet come to you
from me, an echo of memory, like this
dark murmur of the sea.*

Salvatore Quasimodo

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CRUDI

Ricciola al Limone	15	Arancini di Tonno	16
<i>Thinly sliced yellowtail & Etna lemon dressing</i>		<i>Spicy bluefin tuna* tartare & saffron arancini</i>	
Tonno al Tartufo Nero	19	Tartare di Tonno	34
<i>Seared bluefin tuna* & black truffle dressing</i>		<i>Mediterranean bluefin tuna*, oscietra caviar & orange ponzu</i>	

PESCI

Orata Isolana	28	★ Branzino ai Carciofi	37
<i>Seabream, clams & potatoes</i>		<i>Pan seared wild seabass, artichokes & clams</i>	
Sogliola alla Mugnaia	48	★ Cacciucco	36
<i>Dover sole, lemon & parsley</i>		<i>Fisherman's tomato seafood & shellfish stew, orecchiette pasta</i>	
Branzino al Sale	9/100g		
<i>Sea salt crusted wild seabass for two, crushed potato & salmoriglio</i>			

ANTIPASTI

★ Melanzane alla Parmigiana (v)	16	★ Calamari Fritti	15
<i>Aubergine, homemade datterino tomato sauce, aged parmesan cheese & basil</i>		<i>Crispy fried squid with chili mayonnaise</i>	
Carpaccio di Manzo	19	Vitello Tonnato	18
<i>Beef carpaccio, rocket, parmesan cheese & datterino tomato</i>		<i>Thinly sliced veal, bluefin tuna* & Pantelleria caper sauce</i>	
Burrata di Andria (v)	17	★ Consommè di Manzo	19
<i>Burrata cheese, datterino tomato & basil pesto</i>		<i>Cheese bottoni in beef consommé</i>	

CARNI

Vitello alla Milanese	38	Carré di Agnello	28
<i>Veal sirloin milanese style, aged parmesan cheese, rocket & tomato</i>		<i>Pan seared lamb in herb crust & Sicilian vegetable caponata</i>	
Filetto di Manzo	44	Calzone di Pollo	26
<i>Dry aged Herefordshire beef tenderloin, spicy rainbow chard & parsnips</i>		<i>Free range chicken breast calzone, Etna lemon & thyme</i>	

*Please note, our bluefin tuna comes from sustainable sources

PASTE

★ Ravioli di Ricotta (v)	18	★ Tortelli di Formaggio (v)	16
<i>Ricotta cheese, spinach & tomato sauce</i>		<i>Cheese tortelli, fresh mint & lemon</i>	
★ Chitarrine alla Pescatora	32	★ Risotto all'Astice	38
<i>Calamari, clams, red prawns & scallops</i>		<i>Two-year aged Acquerello rice & blue lobster</i>	
★ Agnolotti del Plin	22	Rigatoni al Tartufo	36
<i>Chicken & aged parmesan cheese & Armagnac sauce</i>		<i>Black truffle rigatoni</i>	

CONTORNI

Patata	12	Spinaci	8
<i>Potato mousseline & winter black truffle</i>		<i>Sautéed baby spinach, garlic & lemon</i>	
Barbabietole	8		
<i>Pickled rainbow beetroot salad & Piedmont hazelnut</i>			

★ Al Mare signature dishes

(v) Vegetarian. Should you have any allergies or dietary requirements, please do inform our team. All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.

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