SUNRISE

RESTAURANT

I NEED TO KNOW THE STORY OF A FOOD.
I NEED TO KNOW WHERE IT COMES FROM.
I HAVE TO IMAGINE THE HANDS THAT HAVE
GROWN, WORKED AND COOKED WHAT I EAT.

(Carlo Petrini)

RAW

Raw

SEAFOOD TASTING 72€
(14)

OYSTER TASTING
FINE DE CLAIRE N°3, BELON AND ETOILE 78€
(14)

SHELLFISH CRUDITÈ 78€
(2)

VARIATION OF TARTARE 32€
(2, 4, 8, 11)

SNAPPER CARPACCIO, MARACUJA
AND FERMENTED BLACK LIME 24€
(4)

CUTTLEFISH CRUDITÈ 18€
(14)

RICCIOLA SASHIMI, SOY EXTRACT
AND GREEN PEPPERS 28€
(1, 4, 6)

RAW AND COOKED TRIGLIA ON
WILD ARUGULA MOUSSE 28€

APPETIZER

Appetizer

CUTTLEFISH ROASTED ON COCONUT
MILK AND FERMENTED RED WINE PEACH 28€
(12, 14)

WARM CATALAN OF SHELLFISH 48€
(2, 9, 14)

COD IN A PANKO BREAD CRUST ON
LEEK AND POTATO CREAM SOUP 28€
(1, 4)

CHARRED SNAPPER AND PINEAPPLE
SCOTTADITO 28€
(1, 4, 6)

SHELLFISH AND VEGETABLE TEMPURA 32€
(1, 2)

MEDITERRANEAN CRUST LANGOUSTINE 48€
(1, 2, 3, 12)

TARATUFI ON THE GRILL 28€
(9, 14)

ZUCCHINI PARMIGIANA AND FLAGFISH 24€
(1, 4, 7)

FIRST

First

STRIPED TUBE WITH POTATOES, TARATUFI AND LEMON ZEST 22€
(1, 14)

SPAGHETTI WITH GARLIC EXTRACT, OIL, CHILI AND ANCHOVY 20€
(1, 4)

HARD WHEAT VERMICELLI WITH CRAB AND LEEK (2 PEOPLE) 28€
(1, 2)

RISOTTO WITH DOUBLE-TEXTURED LANGOUSTINE, YELLOW DATTERINO TOMATO COULIS, DRIED RED TOMATO FLAKES AND BASIL OIL 28€
(2)

SECONDS

Seconds

SALT CATCH OF THE DAY:

ORATA 95€ al Kg
(4)

PEZZOGNA 115€ al Kg
(4)

ROASTED OCTOPUS, ITS BOTTOM AND POTATOES IN DOUBLE CONSISTENCY 28€
(9, 12, 14)

SCALLION, BUTTER BLANCE AND SCOUR SALAD 28€
(4, 7)

SCALDED TURBOT RIB, GREEN CLAMS, CLAM SAUCE AND ONION OIL 28€
(1, 4, 14)

FRUIT AND DESSERT

Fruits and Desserts

ICE-CREAM FRUIT 16€
(7)

LEMON, WATERMELON AND WILD
FRUITS SORBETTO 8€
(3, 7)

ORANGE-FLAVORED CAPRESE 8€
(7, 8)

LEMON IN THREE CONSISTENCIES 8€
(1, 7)

SBRICIOLATA WITH FIGS 8€
(1,3,7,8)

BROWNIES WITH STRAWBERRY, RASPBERRY
AND CURRANT ICE CREAM QUENELLES 8€
(1, 3, 7)

ALLERGENI

1- CEREALS CONTAINING GLUTEN
wheat, rye, barley, oats or their hybridised strains, and products thereof

2- CRUSTACEANS
and products thereof

3- EGGS
and products thereof

4- FISH
and products thereof, except gelatine or fish glue used for clarifying beer and wine

5- PEANUTS
and products thereof

6- SOYBEANS
and products thereof

7- MILK
and products thereof, including lactose

8- NUTS
almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis Wangenh K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof

9- CELERY
and products thereof

10- MUSTARD
and products thereof

11- SESAME SEEDS
and products thereof

12- SULPHUR DIOXIDE AND SULPHITES
in concentrations higher than 10 mg/kg or 10 mg/l expressed as SO2

13- LUPIN
and products thereof

14- MOLLUSCS
and products thereof

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