

“AR MARE NUN SE FÀ A SPESA.”

Alessandro Narducci

POINTS OF VIEW

GERUSALEM ARTICHOKE
30

SCALLOP
Marrow-bone, gremolata
38

BEEF-ROOT
Porcini mushroom, wiskey parmesan
30

MACKEREL
Fig, duck liver
37

EEL
Vinegar, solferini bean
40

RED MULLET
Cherry, hibiscus
45

TURBOT
Chard, oyster, kefir
50

PIGEON
Tamarind, celeriac
50

PASTA

SCAMPI LINGUINE
Raspberry vinegar, black garlic, artichoke
28

BOTTONE
Boar, peach, red shrimp, summer black truffle
28

TAGLIOLINI
Mugnaia²
28
Supplement of Beluga Caviar
90

Dear customer, we inform you that we have a "allergen table" (allergen warning Reg 1169/11) for all the products served, which we update continuously, to allow our staff to satisfy all your curiosity about it.
We will be happy to be able to accompany you with great pleasure in your choices.

The served raw fish is subjected to a preventive reclamation treatment in compliance with the provisions of Regulation (EC) 853/2004, Annex III, Section VII, Chapter 3, letter D, point 3.

BOSCO E RIVIERA

Tasting menus are only served for the
whole table

MADE IN ITALY

Bruschetta

OSTRICA

Ham, melon

MACKEREL

Fig, duck liver

TAGLIOLINO

Mugnaia²

BOTTONE

Boar, peach, red shrimp, Scorzone black truffle

6 course

120

RED MULLET

Cherry, hibiscus

8 course

150

CINTA SENESE PORK

Sea truffle

CHICKEN CURRY

ALESSANDRO NARDUCCI

MADE IN ITALY

Bruschetta

SHRIMP COCKTAIL

Reversed

AMBERJACK

Panzanella

FRITTURA

Sweet and sour bell pepper

LINGUINE

Clam, ginger, parsley

JOHN DORY

Crust, zucchini

PASSION CHEESECAKE

Passion fruit, white chocolate, marjoram

info@acquolinaristorante.it
www.acquolinaristorante.it