

**BE LIKE WATER...
DON'T STOP FLOWING**

POINTS OF VIEW

JERUSALEM ARTICHOKE
30

SCALLOP
Marrow-bone, gremolata
38

BEEF-ROOT
Porcini mushroom, whisky parmesan
30

CUTTLEFISH
Pine nut, orange, raisin
35

EEL
Vinegar, lentil
40

RED MULLET
"Pizzutella" Grapes, chicken gizzard
45

TURBOT
Chard, oyster, kefir
50

PIGEON
Mandarin, chicory
50

PASTA

SPELT LINGUINE
Matticella, bottarga
30

TORTELLI
Butter, anchovies, black truffle
30

TAGLIOLINI
Mugnaia sole, Siberian caviar
40

TAGLIOLINI
Reggiano Parmesan red cow aged 36 months, white truffle
60

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

BREAD

Olives, orange

OYSTER

Fermented cabbage, pomegranate

CUTTLEFISH

Pine nut, orange, raisin

TORTELLI

Butter, anchovies, black truffle

SPELT LINGUINE

Matticella, bottarga

6 course

120

8 course

150

RED MULLET

"Pizzutella" Grapes, chicken gible

CINTA SENESE PORK

Apple, chestnut

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@acquolaristorante.it
www.acquolaristorante.it