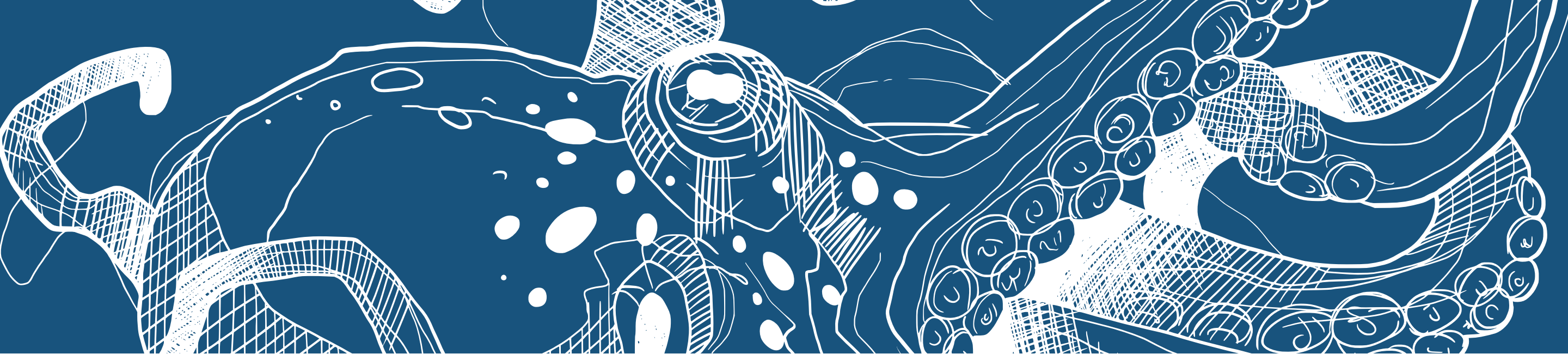
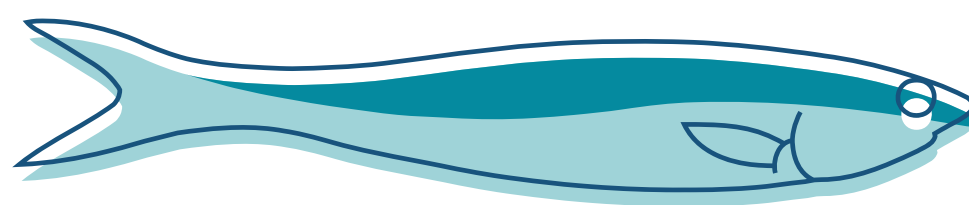




Menu



"Behind a simple dish, there are flavors, aromas and places."

Sant'Erasmus



COME AND DISCOVER



APPETIZERS

GRILLED OCTOPUS SALAD^{0, 4, 13, 14} **16€**
WITH BOILED POTATOES AND BASIL SAUCE

SARDINE MEATBALLS^{0, 1, 3, 4, 6, 7, 14} *Best Seller* **14€**
WITH “ANCIOVA” SAUCE

SAUTÉ OF MUSSELS AND CLAMS^{1, 13, 14} **17€**
WITH TOASTED BREAD CROUTONS

OCTOPUS AND GUANCIALE SKEWERS^{0, 1, 5, 13, 14} **15€**
GLAZED WITH BBQ SAUCE

CREAMED COD BON BON^{0, 1, 3, 4, 6, 13, 14} *Best Seller* **14€**
WITH SEA URCHIN MAYONNAISE

CRISPY PRAWN TAILS^{0, 1, 2, 3, 6, 14} **15€**
WITH CEREAL COATING AND LIME MAYONNAISE

SEAFOOD SALAD^{0, 4, 8, 13, 14} **18€**
(ACCORDING TO FRESH CATCH AVAILABILITY)

PAN BRIOCHE, STRACCIATELLA AND ANCOVIES^{1, 3, 4, 6, 14} **16€**

CHICKPEA STICKS AND AVOCADO CREAM^{1, 2, 3, 4, 5, 7, 13, 14} **10€**

 **EGGPLANT PARMIGIANA**^{1, 6} **12€**
WITH PROVOLA FONDUE

OUR RAW SELECTION

OYSTER¹³ **3€ / PZ**

SPECIAL PLATEAU^{2, 4, 5, 7, 13} **54€**
WITH SHELLFISH, MOLLUSKS AND DAILY TARTARE

GRAND SANT’ERASMO PLATEAU^{2, 4, 5, 7, 13} **90€**
WITH SHELLFISH, MOLLUSKS AND DAILY TARTARE

MIXED FISH SASHIMI^{0, 2, 4, 5, 14} **28€**
WITH OYSTER SAUCE AND SOY

DAILY TARTARE^{2, 4, 5, 7} **22€**
ASK OUR STAFF ABOUT TODAY’S FRESH CATCH

MARINATED PRAWNS^{0, 2} **24€**

FIRST COURSES

CHEF'S SPECIAL OF THE DAY da 18€ a 28€
ASK OUR STAFF FOR MORE DETAILS

SPAGHETTI WITH CLAMS^{1, 13} 20€

WITH NUBIA RED GARLIC, EXTRA VIRGIN OLIVE OIL AND CHILI 

***TUNA BOTTARGA (AVAILABLE ON REQUEST)** +3€

POTATO GNOCCHI CACIO E PEPE AND PRAWNS^{0, 1, 2, 3, 6, 8, 14} 19€

WITH THEIR BISQUE

BUSIATE WITH PRAWNS AND CLAMS^{0, 1, 2, 8, 13, 14} 25€

WITH CHERRY TOMATOES AND TOASTED BREADCRUMBS

MEZZE MANICHE WITH SWORDFISH^{1, 2, 3, 4, 6} 19€

EGGPLANT, CHERRY TOMATOES AND MINT *Best Seller*

SEAFOOD RISOTTO^{0, 2, 4, 6} 25€

LINGUINE, LOBSTER AND CHERRY TOMATOES^{0, 1, 2, 8, 14} 32€

 **BUSIATE ALLA NORMA**^{1, 6} 16€

WITH SALTED RICOTTA

FROM THE GRILL

**COOKED IN A KAMADO WITH CUBAN VEGETABLE CHARCOAL,
SERVED WITH A SIDE OF POTATOES OR GRILLED VEGETABLES**

CROAKER FILLET⁴ 23€

AMBERJACK FILLET⁴ 24€

MAZARA RED PRAWNS² KG / 120€

CUTTLEFISH¹³ 22€

GRILLED OCTOPUS¹³ (FOR 2 PEOPLE) 48€

SQUID¹³ 26€

TUNA FILLET⁴ 23€

SWORDFISH FILLET⁴ 20€

WHOLE LOBSTER² (SUBJECT TO AVAILABILITY) 36€

main courses

MAIN COURSES

MIXED FRIED SEAFOOD^{0, 1, 2, 4, 13} 25€

SWORDFISH ROLLS^{0, 1, 4, 6, 7, 14} 19€
WITH SAUTÉED VEGETABLES *Best Seller*

TUNA WELLINGTON^{0, 1, 3, 4, 6, 7, 9, 14} 26€

COD IN LIGHT STEW^{0, 1, 2, 4, 8, 14} 19€
WITH POTATO GRATIN

 GRILLED REALE STEAK^{6, 14} 20€
WITH RED WINE REDUCTION, PECORINO SHAVINGS
AND BARBECUE POTATOES

side dishes

SIDE DISHES

FRESH POTATOES, FRIED OR BAKED¹ 6€

SAUTÉED VEGETABLES WITH GARLIC, OLIVE AND CHILI 6,5€

ZUCCHINI ALLA SCAPECE^{1, 14} 6,5€

GRILLED VEGETABLES¹⁴ 6,5€

TOMATO SALAD WITH RED ONION
AND SALTED RICOTTA SHAVINGS⁶ 6€

soft drinks

SOFT DRINKS

MICROFILTERED WATER 0.75 L STILL / SPARKLING) 2,5€
(PURIFIED BY REVERSE OSMOSIS THROUGH ACTIVATED CARBON FILTRATION AND
ULTRAVIOLET STERILIZATION)

SOFT DRINKS 3€

SEE OUR WINE LIST AS WELL

COVER CHARGE: 3€ CAKE SERVICE: 2€

LEGEND: SLOW FOOD PRESIDIO 