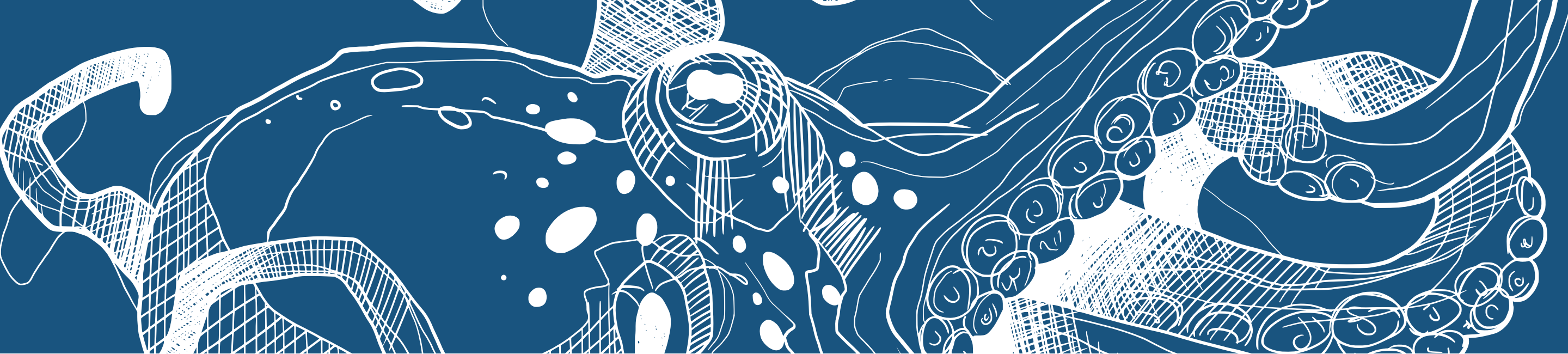
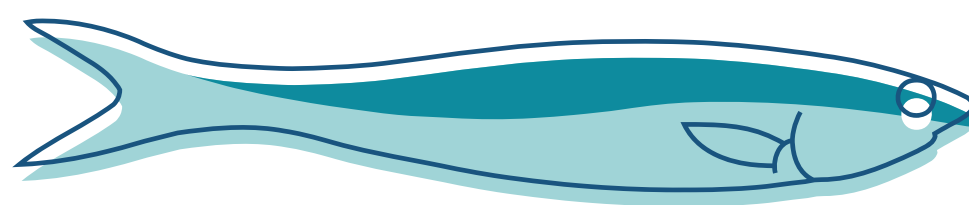




Menu



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

Sant'Erasmus



COME AND DISCOVER



to share TO SHARE

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

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

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

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} **14€**
WITH SEA URCHIN MAYONNAISE *Best Seller*

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

PAN BRIOCHE, STRACCIATELLA AND ANCHOVIES^{1, 3, 4, 6, 14} **25€**

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

 **FRIED WEDGE POTATOES**¹ **6€**

 **BRUSCHETTE WITH TOMATO AND BASIL**¹ **4,5€**

raw fish OUR RAW FISH

OYSTER **3€ / PZ**

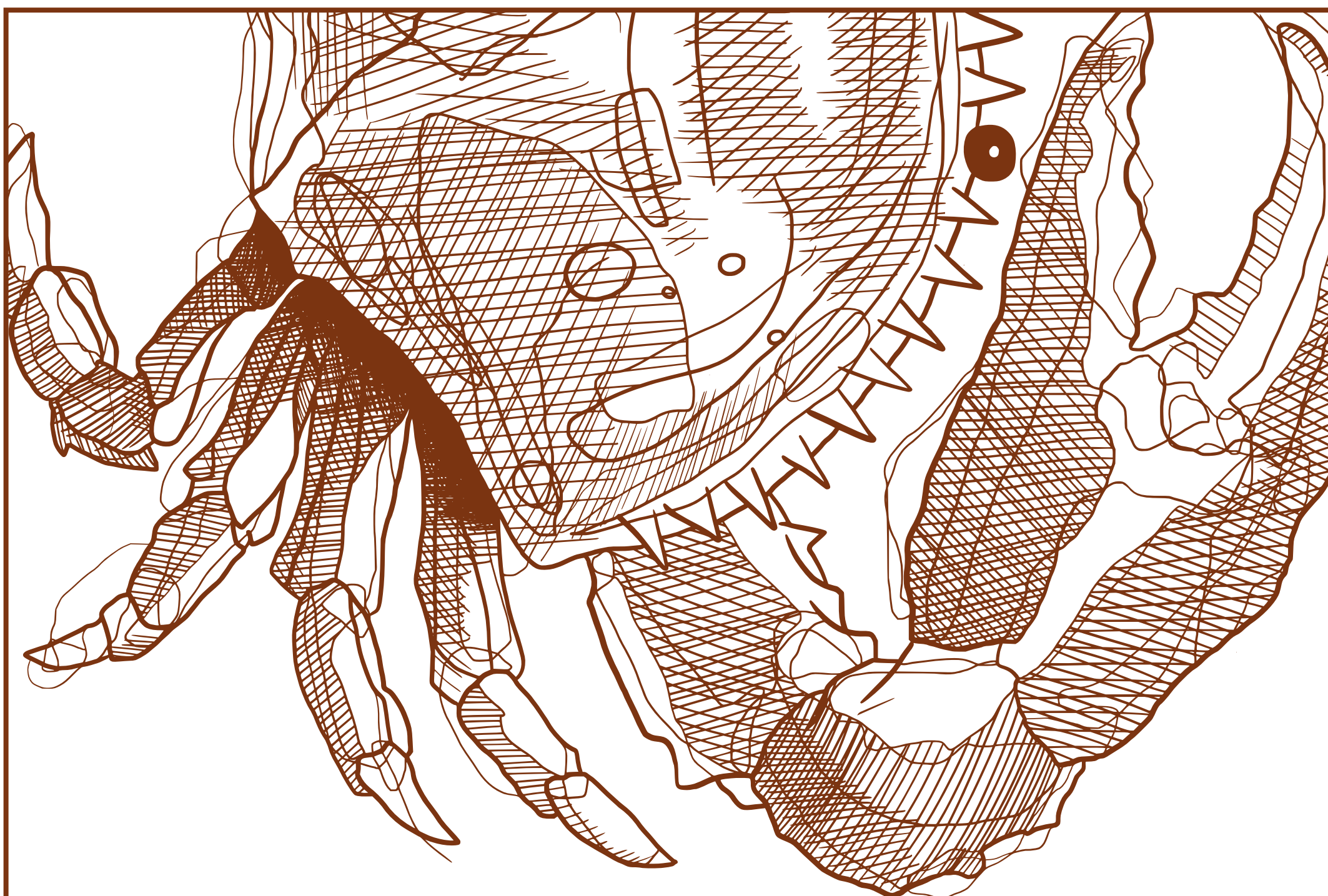
SPECIAL PLATEAU^{2, 4, 5, 7, 13} **54€**
WITH SHELLFISH, MOLLUSKS AND DAILY TARTARE

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

SASHIMI DI PESCE MISTO^{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€**



aperitif
APERITIF

DISH OF THE WEEK + DRINK
19€ (to person)

selection of our chef's choice of dishes



SPARKLING BY THE GLASS

PROSECCO D.O.C. BRUT (Veneto) 6€
Ca' Venezze (Glera)

TRENTO D.O.C. CUVÉE 85 BRUT (Trentino) 7€
Monfort (Chardonnay 90%, Pinot Nero 10%)

FRANCIACORTA ANIMANTE DOSAGGIO ZERO (Lombardia) 8€
Barone Pizzini (Chardonnay 90%, Pinot Nero 10%)

WINE BY THE GLASS

white wines

CALICE DEL GIORNO 7€
(Ask our guys for the glass of the day)

BIANCO MAGGIORE (Sicilia) 6€
Rallo (Grillo)

LA FUGA (Sicilia) 7€
Donnafugata (Chardonnay)

AL QASAR (Sicilia) 6€
Rallo (Zibibbo)

CATARRATTO (Sicilia) 7€
Baglio di Pianetto (Catarratto)

“CAURU” ETNA BIANCO D.O.C. (Sicilia) 8€
Torre Mora (Carricante)

glass of red wine 7€

ASK OUR GUYS FOR THE MIX OF THE DAY

CAKE SERVICE (to person) 2€

SERVICE (to person) 1€

drinks

DRINKS

MOLO SANT'ERASMO *Signature* **10€**
Gin, Peach Liqueur, Lemon Juice, Soda

HONEY *Signature* **10€**
Bourbon, Lime Juice, Honey, Ginger

SAN MARTIN *Signature* **10€**
Gin, St. Germain, Passion Fruit Syrup, Lime Juice

WHITE NEGRONI **10€**
Cocchi Vermouth, White Bitter, Hendrick's Gin

ST.GERMAIN HUGO **10€**
St. Germain, Brut Sparkling Wine, Seltzer, Lime, Mint

MAI TAI **9€**
White Rum, Dark Rum, Falernum, Orange Twist, Lime Juice

FRENCHPOLITAN **9€**
Vodka, St. Germain, Lime Juice, Cranberry Juice

MANDA MULE **9€**
Vodka, Mandarin Liqueur, Ginger Juice, Ginger Beer

CAIPIRINHA **9€**
Yaguara Cachaça, Lime, White Cane Sugar

BOULEVARDIER **9€**
Red Vermouth, Campari, Bourbon

SPICE MOJITO **9€**
White Rum, Lime, Sugar, Ginger, Mint Leaves, Soda

MARGARITA **9€**
Herradura Tequila, Triple Sec, Lime Juice

TOMMY'S MARGARITA **9€**
Herradura Tequila, Mezcal, Agave Syrup, Lime Juice

GIN SOUR AL BASILICO **9€**
Gin, Sugar Syrup, Fresh Lemon Juice, Basil Shrub

PINA COLADA **9€**
White Rum, Coconut Milk, Pineapple Juice, Pinch of Salt

NEGRONI **9€**
Cocchi Vermouth, Campari, Gin

AMERICANO **9€**
Cocchi Vermouth, Campari, Soda

APEROL SPRITZ **8€**
Aperol, Sparkling Wine, Seltzer

NON-ALCOHOLIC DRINK **6€**