



*Menu*

*Welcome to "al Faretto" Restaurant!*

*Dear Guests, we inform You that our restaurant always uses fresh ingredients. Nevertheless, some products (shrimps, squids, octopuses, langoustines) could be frozen at the source. Our Staff will provide You with all the information.*

*We also inform You that our Kitchen Brigade prepares everything at the moment and this requires the necessary technical times in order to serve You a final course that always respects our quality standards.*

*Therefore, we advise You to make Yourself comfortable, enjoy our landscape and the welcoming and relaxing atmosphere of our dining room, sipping a glass of good wine.*

## *'' Starters ''*

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### *''Blue Fish Haché''*

*lemon flavoured with smoked mozzarella fondue [1,3,4,7,12]*

*14,00 euros*

### *''Bao buns''*

*with squid ink, seared red prawns, pink sauce, acacia honey and almond grain [1,2,7,8,14]*

*16,00 euros*

### *''Cod in tempura''*

*with crispy bacon and zuchinis cream [1,4]*

*18,00 euros*

### *''Sautéed seafood'' [14]*

*22,00 euros*

### *''The seared Octopus''*

*with thyme potatoes and pea cream [14]*

*18,00 euros*

### *''Local Cuttlefish salad''*

*with crunchy vegetables and Sicilian citrus citronette [9,14]*

*22,00 euros*

\*service 12%

# "Seafood Crudites"

*Yellowfin Tuna tartare  
with Teriyaki Sauce and Wakame Seaweed [4,7]  
20,00 euros*

*Carpaccio with Prawns from Mazara del Vallo  
and Calabrian 'Nduia Emulsion [4]  
22,00 euros*

*Tartare Trilogy [2,4,7]  
Tuna, Red Shrimp and Catch of the day  
25,00 euros*

*Raw Fish by the Fisherman [2,4,7]  
30,00 euros*

*New Caledonian Blue Prawns [2]  
6,00 euros | pcs*

*Crotone Purple Prawns [2]  
7,00 euros | pcs*

*Mazara del Vallo Prawns [2]  
9,00 euros | pcs*

*Sicily Scampi [2]  
7,00 euros | pcs*

*Local Sea Truffles [14]  
3,00 euros | pcs*

\*service 12%

Raw served products were subjected to remediation by means of the blast chilling process.



# "Oysters"

## *Local Oysters* [14]

4,00 euros | pcs

## *Belon Oyster* [14]

It is considered the true oyster by definition, with its renowned flat mother-of-pearl. It is a native oyster of the Mediterranean Sea and, thanks to the Ancient Romans, it was brought to France, generating the current oyster farming culture over the millennia. Belon Oyster is a legend, both for its particular taste and for the scarce availability in summer months, and this is why it is a rare gastronomic speciality.

6,00 euros | pcs

## *Gillardeau concave Oyster* [14]

This is one of the best known brands in oyster farming. Gillardeau is a small family business founded 110 years ago, by the sea near La Rochelle and Île d'Oléron in Western France. This oyster combines force with refinement, sweetness with salinity, meatyness with tenderness and it has very delicate innate differential qualities.

7,00 euros | pcs

## *Regal Oyster* [14]

It is the queen of its category, with a very high fleshiness index, a strongly sugary taste and a creamy consistency. On the palate it has a high mineral persistence that prolongs the pleasure

7,00 euro | pcs

## *Tarbouriech Oyster* [14]

It stands out for its texture: firm, fleshy, crunchy, and melting at the same time it knows how to surprise and seduce both amateurs and the best gourmets.

8,00 euros | pcs

\*service 12%

Raw served products were subjected to remediation by means of the blast chilling process.



# "Premium Selection"

## *Cantrabicum Anchovies* [1,4]

It's the real Cantrabic anchovy that is born and grows in cold seas and allows to produce a greater quantity of fat and a larger size than anchovies fished in other seas. These anchovies mature in salted barrels for at least 12 months and then move on to packaging in extra virgin olive oil.

*22,00 euros*

## *Asetra Caviar* [4]

It has always been appreciated by gourmets. It has a maturatin of at least six months and a soft taste, with a toasted hazelnut aftertaste medium sweet.

15gr | *70,00 euros*

30gr | *135,00 euros*

al  
faretto

\*service 12%

Raw served products were subjected to remediation by means of the blast chilling process.



# *“Main Courses”*

## *“Penna Geometrica”*

*with Genovese alla Pescatora (with seafood) [1,2,4,5,7,13,14]*

*18,00 euros*

## *“Lo Spaghetto”*

*with true Clams [1,14]*

*(and white Truffle on request)*

*22,00 euros*

## *“Tonmarello al dente”*

*(prepared with lemon water)*

*with Raw Red Prawns from Mazara del Vallo [1,2]*

*22,00 euros*

## *“Il Risotto”*

*alla Pescatora (with Seafood) [2,4,14]*

*22,00 euros*

## *“La Linguina”*

*with Lobster [1,2]*

*24,00 euro*

## *“Lo Spaghettone”*

*with Local Hedgehog Pulp [1,14]*

*26,00 euros*

\*service 12%

# "The Customer's Main Course"

*Catch of the Day* [4]  
75,00 euros | per kg

*Shellfish in the tank*  
Scampi [2] | Prawns [2] | Crub [2]  
95,00 euro | al kg

Blue Lobster [2] 140,00 euros | per kg

Spiny Lobster [2] 190,00 euros | per kg

Sea Cicada [2] 190,00 euros | per kg

al faretto

\*service 12%





## *“Second Courses”*

*“La Spigola”*  
grilled with Neapolitan style Escarole [4,7]  
25,00 euros

*“Il Golfo in frittura”*  
fried Squids and Prawns [1,3,4,11]  
20,00 euros

*“The Amberjack”*  
seared Steak with Vegetable Ratatouille [4,7]  
25,00 euros

*Catch of the Day* [4]  
75,00 euros | per kg

*Shellfish in the tank*  
Scampi [2] | Prawns [2] | Crub [2]  
95,00 euro | al kg

Blue Lobster [2] 140,00 euros | per kg

Spiny Lobster [2] 190,00 euros | per kg

Sea Cicada [2] 190,00 euros | per kg

\*service 12%

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## *''Sides''*

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*Baked Potatoes [1,7]  
6,00 euros*

*Mixed Salad  
8,00 euro*

*Neapolitan style Escarole  
8,00 euros*

*Seasonal Outline  
8,00 euros*

*al  
faretto*

\*service 12%



# "Desserts"

*Tiramisù in the glass [1,3,7]*  
8,00 euros

*Pineapple Carpaccio*  
*with Vanilla Milk Cream and Wild Berry Sauce [7]*  
8,00 euros

*Babà mignon with Rum*  
*Sicilian Orange Cream and Fresh Mint Leaves [1,3,7]*  
8,00 euros

*Warm Heart Tartlet [1,3,5,7,8]*  
8,00 euros

*Tartlet*  
*with Lemon flavoured Ricotta and Caramelized Pear [1,3,5,7,8]*  
8,00 euro

*Lemon Sorbet [3,6,7,8]*  
8,00 euro

*Sgroppino [3,6,7,8]*  
8,00 euro

\*service 12%



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## "Fruit"

*Fruit Fantasy*  
9,00 euros

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## "Drinks"

*Still Water*  
2,50 euros

*Sparkling Water*  
2,50 euros

*Coca-Cola*  
3,00 euros

*Fanta*  
3,00 euros

*Coffee*  
1,50 euros

*Liqueurs*  
3,00 euros

\*service 12%



# 14 Food Allergens

Pursuant to Annex 2 of European Regulation (Eu) 1169/2011, relating to the information to be provided to consumers, we report the list of 14 allergens, which may be responsible for intolerances and allergies in sensitive individuals.

- [1] Cereals containing gluten (wheat, rye, barley, oats, spelled, kamut and their derived strains and products derived from them);
- [2] Crustaceans and crustacean products;
- [3] Eggs and egg products;
- [4] Fish and fish products;
- [5] Peanuts and peanut products;
- [6] Soy and soy products;
- [7] Milk and milk-based products;
- [8] Nuts such as almonds, hazelnuts, walnuts, pistachios and their products;
- [9] Celery and products with celery;
- [10] Mustard and products with the presence of mustard;
- [11] Sesame seeds and sesame seed products;
- [12] Sulfur dioxide and sulphites in concentrations higher than 10mg/kg or 10mg/liter in terms of total sulfur dioxide
- [13] Lupins and lupine-based products;
- [14] Molluscs and shellfish-based products

You will find the number corresponding to the allergen present in the dish on the menu.

In any case, when ordering, please inform the dining room staff of any form of intolerance or allergy to one or more of the following products, in order to take all necessary precautions when preparing the dishes.

Thank you,  
The Management