



Menu

Welcome to "al Faretto" Restaurant!

Dear Guest, we inform You that our Restaurant always uses fresh ingredients. Nevertheless, some products (shrimps, squids, octopuses, langoustines) may have been subjected to a chilling process at source. Our Staff will provide You with all the information.

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

Finally, We inform You that, in order to offer You an excellent experience, our Restaurant can provide reading glasses, throws and dental kits.

Therefore, we invite 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”

“Blue Fish Haché”

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

15,00 euros

“Bao Buns”

with squid ink, fried cuttlefish, buffalo stracciata and friarielli mousse [1,3,4,7,14]

16,00 euros

“Grilled Octopus”

on cabbage cream [1,14]

18,00 euros

“Creamed Cod”

with porcini mushrooms, potatoes and carasau bread [1,4]

20,00 euros

“Sautéed seafood” [1,14]

22,00 euros

“Seafood Catalan”

*salad with octopus, red prawn and squid
datterino tomatoes, potatoes, Tropea onion and celery [2,9,14]*

20,00 euros

*service 12%

"Seafood Crudites"

"Sea Bass Ceviche"

with lime, avocado and oil, flavoured with Sicilian orange [4,6]

20,00 euros

Carpaccio with Prawns from Mazara del Vallo

with Calabrian 'Nduia emulsion [2,12]

22,00 euros

Tartare Trilogy

tuna, red shrimp and catch of the day [2,4,12]

25,00 euros

Raw Fish by the Fisherman [2,4,12]

32,00 euros

New Caledonian Blue Prawns [2,12]

6,00 euros | pcs

Crotone Purple Prawns [2,12]

7,00 euros | pcs

Mazara del Vallo Prawns [2,12]

9,00 euros | pcs

Sicily Scampi [2,12]

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%

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"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*

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“Main Courses”

“Raviolo with Shellfish”
with butter and sage sauce [1,2,7,8,11]
20,00 euros

“Lo Spaghetto”
with true Clams [1,14]
22,00 euros

“Lo Gnocchetto”
with cheese, pepper, tuna tartare and fresh lime zest [1,4,6,7,10]
18,00 euros

“Le Penna Triangolari”
with Genovese alla Pescatora (sauce with seafood) [1,2,3,4,7,8]
20,00 euros

“La Mescaprancesca”
with fish broth [1,2,6,11]
20,00 euros

“Il Risotto”
alla Pescatora (with seafood) [2,4,14]
22,00 euros

“La Linguina”
with lobster [1,2]
30,00 euro

“Lo Spaghettone”
with local hedgehog pulp [1,2,4,7,14]
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 [2,12] | Prawns [2,12] | Crub [2,12]
95,00 euro | per kg

Blue Lobster [2,12] 140,00 euros | per kg

Spiny Lobster [2,12] 190,00 euros | per kg

Sea Cicada [2,12] 190,00 euros | per kg

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*service 12%



“Second Courses”

“La Braciola del Faretto”
fresh tuna roll in tomato sauce with basil,
stuffed with Pecorino Romano, garlic, pine nuts, raisins and parsley [4,7,8]
20,00 euros

“Grilled Cuttlefish”
with pumpkin cream and toasted Ispinia hazelnuts [8,14]
20,00 euros

“Stuffed Squid”
with escarole, raisins, pine nuts, olives and capers, on a bean cream [8,14]
22,00 euros

“Sea Bream Fish”
fillet in a potato crust [4]
25,00 euros

“Il Golfo in frittura”
fried squids and prawns [1,2,12,14]
23,00 euros

“The Amberjack”
(depending on the fishing season)
seared steak with vegetable ratatouille [4,9]
26,00 euros

“Cod Parmigiana”
with fried golden aubergines, mozzarella and tomato sauce [1,3,4,7,9]
20,00 euros

*service 12%

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“Sides”

“Gratin Potatoes”
lemon flavoured [1,7]
7,00 euros

“Mixed Salad”
8,00 euro

“Neapolitan style Escarole” [8]
8,00 euros

“Seasonal Outline”
8,00 euros

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*service 12%



"Desserts"

"Candy Apple Tartlet"
with lemon cream and amaretti crumble [1,3,7]
8,00 euros

"Babà mignon with Rum"
with custard and candied orange [1,3,7]
8,00 euros

"Artisan Semifreddo"
with strawberries, raspberry sauce and almond brittle [3,7,8]
8,00 euros

"Warm Heart Tartlet"
with dark chocolate [1,3,7]
8,00 euros

"Sicilian broken up Cannolo" [1,7,8,11]
8,00 euros

"Lemon Sorbet" [3,6,7,8]
5,00 euro

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

*service 12%

"Fruit"

Fruit Fantasy
9,00 euros

"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