

BONCOMPAGNI



APRILE MAGGIO

PER INIZIARE

RAY FISH

Grilled, its reduction, combawa (fermented citron), seafood lattuce

€ 16,00

TAGLIATELLA

Steamed squid or cuttlefish, mayonnaise, basil oil

€ 18,00

RED MULLET

Baked au gratin (bread and pecorino), pizza sauce

€ 18,00

TAVERNA DI MARE

Tasting of ray, squid, red mullet

€ 24,00

SPRING SEA FOOD SALAD

Mussels, octopus, shrimp, squid with 3 broths, artichokes

€ 20,00

AGED FISH CARPACCIO

Teriyaki sauce, cucumber and radish

€ 22,00

RAW FISH OF THE DAY

1 scampi, 1 red shrimp, 1 prawn, 1 cicada, 4 pink shrimps, 1 oyster, 1 truffle, Abalone and scallop carpaccio, 2 tartares, cuttlefish, aged carpaccio

€ 55,00

OUR OYSTERS

Perle noir

€ 3,50 cad.

Tzaritza

€ 4,50 cad.

Gillardeau

€ 5,50 cad.

CHEESE SELECTION

Our cheese selection from all over the world

€ 20,00

SPAGNA VS ITALIA

Patanegra shoulder ham (100% Belota 5j) versus Duroc (Patrone)

€ 29,00

UOVO 63°

Angus tartare, mustard and caper sauce, asparagus

€ 22,00

FROM THE GARDEN

Cauliflower, broccoli, artichoke, broad beans, carrots, asparagus, radish, beetroot, their sauces and mayonnaise

€ 16,00

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APRIL MAY

CARBOHYDRATES

LINGUINA EGG AND EGGS

Carbonara eggs, parmesan and tuna bottarga

€ 20,00

SPAGHETTO MANCINI

Prawns, clams lupin and asparagus

€ 20,00

RISOTTO PESCATORE BONCOMPAGNI STYLE

Red mullet, mussels, prawns, prawns, calamari

€ 20,00

RAVIOLO "IN ZIMINO"

Cuttlefish and its ink, spinach and tomato

€ 20,00

FIRST COURSE OF THE DAY

€ 20,00

PACCHERO VEG

Cream of broad beans, pecorino and asparagus

€ 18,00



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APRIL MAY

HIGH-QUALITY PROTEINS

THE AGED Fish fillet, puree, pod sauce	€ 30,00
COD FISH Its creamed, truffle cream, asparagus	€ 25,00
CATALAN Steamed prawns and scampi, garden vegetables and beetroot mayonnaise	€ 35,00
CACCIUCCHETTO BONCOMPAGNI STYLE Prawns, rock fish, octopus, squid and red mullet	€ 28,00
SIRLOIN Angus, its stock, potatoes and artichoke	€ 28,00
PIGEON Panko coating, raw ham, spinach	€ 30,00



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APRIL MAY

TASTING

(available only to all guests)

LA TAGLIATELLA

Steamed squid or cuttlefish, mayonnaise, basil oil

RED MULLET

Baked au gratin (bread and pecorino), pizza sauce

RAVIOLO "IN ZIMINO"

Cuttlefish and its ink, spinach and tomato

LINGUINA EGG AND EGGS

Carbonara with egg, parmesan and tuna bottarga

THE AGED

Fish fillet, puree, pod sauce

DESSERT

€ 65,00

PANE E COPERTO € 4,00
ACQUA € 3,40
CAFFÈ € 2,00

WIFI: FASTWEB-5T66EX
PASSWORD: AQDKSFQASH