



Grandfather fisherman: a piece of the heart. Chef Di Tondo's original creations contain all the energy of the waves: live and darting fish, seafood and fine crustaceans are the main elements of a cuisine that combines love and ingenuity, history and tradition. Our menu is the noble evolution of the best Mediterranean cuisine, with highly selected ingredients and recipes.

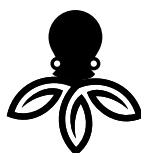


Grandfather farmer: a space of memory. In the dishes offered, a copious variety of the best products of the earth also stands out, obtained in an eco-sustainable way, respecting biodiversity and the docile rhythms of the seasons. Freshness and fragrance, flavor and color. The supply chain is short, very short.

This is how the menu comes to life: the reflection of the love for the sea and the land.

"I sogni si avverano, se si ha il coraggio di crederci. Umiltà, passione e sacrificio, sono i valori che ci contraddistinguono"

Domenico e Deborah Di Tondo



Terradimare

Fish intended to be eaten raw is subjected to preventive treatment in compliance with the requirements of the CE Regulation 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.

Dear guest, please inform our staff about the necessary to consume food free of certain allergenic substances before ordering.

During preparations in the kitchen, cross-contamination cannot be excluded.

Therefore, our dishes may contain the following allergenic substances according to of EU Reg. 1169/2011.

1. Cereals containing gluten, i.e. wheat, rye, barley, oats, kamut or their hybridized strains -
2. Crustaceans and shellfish products - 3. Eggs and egg products - 4. Fish and fish-based products - 5. Peanuts and peanut - based products - 6. Soybean and soy-based products - 7. Milk and milk-based products (including lactose) - 8. Nuts: almonds, hazelnuts, walnuts, pecans, pistachios and derivatives - 9. Celery and celery - based products - 10. Mustard and mustard - based products - 11. Sesame seeds and sesame-based products- 12. Sulfur dioxide and sulphites in concentrations above 10 mg / kg or 10 mg / l in terms of SO₂ - 13. Lupines and lupine-based products - 14. Mollusks and derivate products.

To maintain a quality standard of our products we use a system thermal negative conservation, with the aid of a rapid blast chiller.

If some products are not available fresh, they may be frozen. These products are marked with the following symbol " *".

The products subjected to preventive reclamation treatment through freezing in compliance to the requirements of Reg. 853/2004, are marked with the " o "symbol.

COLD STARTERS

Seafood selection **€25**

(Oysters, sea truffles, hairy mussels, cuttlefish/white prawns)

Langoustin and red shrimps* **€6/7** each

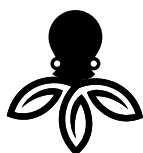
Taste of oysters **€6** each

MELODY FROM THE SEA* €22

Chef's interpretation of local fish products

Water **€3**

Cover charge **€4**



Terradimare

MENU À LA CARTE

First Course

"Dry aged" fish carpaccio°, cucumber, green tomato coulis and angostura (2,6,8) **€18**

Roasted cuttlefish°, its fifth quarter, black garlic, turnip greens and candied lemon **€18**

Seared prawns*, white beans puree, shellfish oil and marjoram (3) **€20**

Soft egg, 24 month Parmigiano Reggiano fondue, chopped wild herbs and crispy chicken wafer (2,7) **€16**

Horse tartare, sea lettuce, sea urchin pulp and raspberry vinegar reduction **€18**



Main Course

Raw and cooked rock fish° soup with Valdoro selection tubes (1,2,4) **€22**

Risotto Acquerello selection, Jerusalem artichokes, balsamic vinegar, langoustines* and veal reduction (min. 2 pax) (2,7,12) **€22**

Handmade fusilli , mantèca butter, anchovies, lemon, tarallo and sea urchins pulp° (1,7) **€23**

Spaghetti revisited with clams, semi-dry tomato and lemon (1,14) **€18**

Stuffed pasta filled with horse ragù and Apulian canestrato reduction (1,3,7,8) **€18**



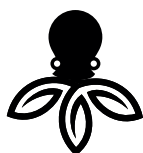
Slice of catch of the day*, wild vegetables, smoked "Pil pil" sauce (4,7) **€27**

Cod heart*, potato and leek foam, tomato and olives (4) **€26**

Beef cheek, celeriac, herbs, lemon and Primitivo sauce (1,7) **€27**

Black pork neck, mussoli seafood, parsley, fennel and winter melon mustard (7) **€26**

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Terradimare

TASTING MENU

Unique gastronomic journey created by the chef based on what the market is daily offers. A travel starts with our basic principles: excellent raw materials, Italian style, territory, seasonality.

Terramaris

Two first courses, two main courses and a dessert

€55 p.p.



Archè

Seven courses created by the chef

€75 p.p.

The tasting menu are served for the whole table.
We use wild fish.

Terramaris wine pairing €40

Archè wine pairing €60