

LA CARTA

RAW FISH FROM THE MARKET	38
SEAFOOD SALAD, CLAMS SOUP WITH EXTRA VIRGIN OLIVE OIL	30
TONNATO STYLE LAMB - Lamb tartare, tuna tartare, mustard	30
WATERMELON AND BELL PEPPER, PUFFED QUINOA	25
RISOTTO WITH HENRI'S TOMATOES, FIGS LEAF AND JASMINE	30
SPAGHETTI <i>MANCINI "UNDERGROUND"</i> , SEA URCHINS, PECORINO DI FOSSA	32
SQUARE-CUT " <i>MANCINI</i> " SPAGHETTI, SCAMPI, LEMON, SEA ASPARAGUS	30
STUFFED PAPPARDELLE CACIO E PEPE, CALAMARI, CLAMS AND GREEN BEANS	30
FISH FROM THE MARKET, ZUCCHINI, PARSLEY BERNESE	38
A TUTTO ROMBO - Roasted turbot, concentrated consommé of fish skins, clams and black truffle, finferli, fried offal fishball	40
SOLE IN POTACCHIO AND CHICORY	38
ROSSINI LAMB CHOP, ITS SHOULDER IN FRICASEE	38

Welcome snack, bread and small pastry

6 euros

We inform you that some ingredients on the menu, based on seasonality and availability, can be replaced with frozen products. We would also like to inform you that fish intended for raw consumption has undergone preventive remediation treatment in accordance with the requirements of Regulation (EC) 853/04, Annex III, Section VIII, Chapter 3, letter D, point 3. In case of food intolerances and/or allergies, we invite you to promptly inform the staff or to consult the appropriate allergen table that will be provided on request.



HAPPY BIRTHDAY NOSTRANO

Raspberry and cherry tomato gazpacho,
anchovies and squacquerone cheese

Coloured shrimp

Roasted calamari, mediterranean
powders and citron

Seafood salad, clam soup with extra
virgin olive oil

Spaghetti "Mancini" Underground,
sea urchins and pecorino cheese

Steamed sea bass, its bottarga,
pistachio and tenera ascolana olives

Sole in potacchio and chicory

Lime curd, wild strawberries,
pistachios, mint and basil

Rossini and his operas

110 Euros

TASTING MENUS are available for the entire table

UNA GIORNATA AL MARE

120

THE XXIst CENTURY GRATIN TOMATO

CUCCIOLONE E DIMare SPRITZ

GILLARDEAU OYSTER, ICED TZATZIKI, FERMENTED CUCUMBERS

WATERMELON AND BELL PEPPER, PUFFED QUINOA

FRESH PASTA BUTTONS STUFFED WITH RED MULLET AND FOIE GRAS, PEPPER

ARUGOLA, ANCHOVIES, SORREL AND CHERRIES

WOOD PIGEON, WHISKEY BERNESE, CHICORY

PEACH WINE

CROCCANTINO

I nostri abbinamenti:

Mix pairing

65

Total wine

65

I CLASSICI QUATTRO

75

THE XXIst CENTURY GRATIN TOMATO

WATERMELON AND BELL PEPPER, PUFFED QUINOA

SQUARE-CUT "MANCINI" SPAGHETTI, PINK PRAWNS, LEMON, SEA ASPARAGUS

A TUTTO ROMBO - Roasted turbot, concentrated consommé of fish skins, clams and black truffle, finferli, fried offal fishball

PEACH WINE

BAKED ROSE-SHAPED CAKE, GRAND MARNIER ICE CREAM, VANILLA CREAM

I nostri abbinamenti:

Mix pairing

50

Total wine

50

I DOLCI

LIME CURD, WILD STRWBERRIES, PISTACHIOS, MINT AND BASIL 16

EVO OLIVE OIL MOUSSE, HAZELNUT CREAM - miso caramel, pecan nuts, and cedar 16

BAKED ROSE-SHAPED CAKE - "Cau & Spada" sheep's milk ice-cream and lemon mousse 18

CROCCANTINO - Frozen "Cau & Spada" yogurt soufflé, cherries from Cantiano, carcadé, peanuts 18

SORBET OF THE DAY 10

ICE-CREAM OF THE DAY 10

DESSERT WINES

UMANI RONCHI, MARCHE BIANCO IGT, MAXIMO BOTRYTIS CINEREA, 2022 13

LA LEPRE E LA LUNA, WINE FLAVORED WITH SOUR CHERRIES, SELVA, 2022 15

CASCINA BARICCHI, REGINA DI FELICITA', MOSCATO 12

CHATEAU D'YQUEM, SAUTERNES, 2001 75

ALCHOOL-FREE PAIRING

PINEAPPLE AND MINT JUICE 10