

# Ittiturismo M/B Patrizia

*Authentic flavors of the sea, where tradition meets creativity.*

*Our menu is crafted from the finest local ingredients and the freshest of our catch of the day.*

## APPETIZERS

Our branda on a creamy asparagus velouté, crispy carasau bread chips	€ 18
Crispy fried shrimps and delicate tartar sauce	€ 16
63°C egg with beurre blanc sauce, bottarga and traditional Trionfale bread	€ 16
Tuna carpaccio with its delicate sauce and a citrus-infused soy reduction	€ 20
Tartare of Violet Sanremo prawns, asparagus salad and crunchy lime-flavored tapioca	€ 24
Daily selection of raw seafood: fresh fish tartare, Violet prawns of Sanremo and langoustines	€ 30

## PASTA

Tagliolini with Violet Prawns of Sanremo	€ 25
Spaghetti with garlic, oil, chili, swordfish and bottarga	€ 20
Fusilloni with Marsala-marinated tuna and katsuobushi	€ 16
Gnocchetti with red mullet, Taggiasca olives and pine nuts	€ 20
“Plin” ravioli stuffed with “magro” in butter and sage	€ 16



## MAIN COURSES

Catch of the day (oven-baked, grilled, or salt-crusted)	€ 9 x 100 gr
Prawns and/or Langoustines (served raw, vapor or grilled)	€ 12 x 100 gr
Fresh fish filet with seasonal vegetables	€ 28
Mixed grill of fresh fish, shellfish and seasonal vegetables	€ 35
Mixed fried of our daily catch	€ 25
Our Bouillabaisse	€ 22
Slow-cooked pork fillet, gravy and seasonal vegetables	€ 25

## DESSERTS € 9

Dark chocolate mousse with a pistachio and kataifi crunch, and glossy chocolate glaze	
Yogurt espuma , fresh strawberry coulis, meringue, chocolate flakes	
Bourbon Vanilla bavarois with a soft salted caramel heart and white chocolate popcorn	
Our Bonet – classic Piedmontese dessert with cocoa and amaretti	
Ice cream/ sorbet	€ 7
Fresh fruits	€ 7

### *Important Information*

*The fish intended to be consumed raw or almost raw has undergone a preventive sanitation process in compliance with the requirements of Regulation (EC) No. 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.*

*Dear customer, if you have any food allergies and/or intolerances, please feel free to ask for information about our dishes.*

*We are fully prepared to assist and advise you in the best possible way.*

