

SCIABOLA

The word "SCIABOLA" is written in a white, serif, all-caps font. Behind the text is a horizontal, yellow, brush-stroke-like shape that resembles a fish, with a small tail fin on the left and a pointed snout on the right.

MENU

SFIZI

CRUDO 35

Oyster, red shrimp, scampi, salmon roll, shrimp tartare, orata tartare, salmon tartare ²⁻³⁻⁴⁻⁶⁻⁹⁻¹⁴

Zar "Tsarskaya" OYSTER ¹⁴ 5 cad.

SCIABOLA 22

Silver scabbardfish in three textures: marinated, fried and with aromatic breading ¹⁻⁴⁻⁵⁻⁶⁻⁸

TARTARE 24

Choice of orata, shrimp and salmon ²⁻⁴⁻⁶⁻⁹

CEVICHE 24

Marinated amberjack in lime with yellow, red and green cherry tomato sauce, rocoto, Tropea onions, lime and mint ⁴

SAUTÉ 22

sautéed mussels and clams ¹⁻¹⁴

TERRA 22

Tuscan Prosciutto, buffalo mozzarella from Campania, figs in two consistencies ⁷⁻¹²

CAVOLO 18

Jaffa style baked cauliflower, tahini sauce and lemon ¹¹

PRIMI

ARSELLE 24

Bronze drawn Linguine by Pastificio Verrigni, with wedge clams ¹⁻¹⁴

CARBO-MARE 22

Bronze drawn Calamarata by Pastificio Verrigni, seafood carbonara: seafood, eggs and cherry tomatoes ¹⁻²⁻³⁻¹⁴

MILANO-MARE 24

Riso Acquerello Riserva, saffron, scampi carpaccio, lemon zest and gold powder ²⁻⁴⁻⁹

ROSSO, BLU 24

Spaghettono by Pastificio Verrigni, red cabbage, Gambero Rosso from Mazara del Vallo tartare ¹⁻²

RIPIENO 24

Homemade tortelloni stuffed with sea bass, with scorzone truffle ¹⁻³⁻⁴⁻⁷

TORDELLI 22

Homemade pasta stuffed with meat and thyme, typical of Versilian cuisine with ragù sauce ¹⁻³⁻⁹

PASTA POMODORO 18

Gold drawn spaghetti by Pastificio Verrigni, fresh tomato and basil ¹

SECONDI

PESCE E CROSTACEI

The selection in our cart, according to the availability of the sea, to be cooked in the oven, grilled, salted, isolana style, in aqua-pazza ²⁻⁴⁻⁹⁻¹⁴

Orata, sea bass, sole, turbot... 10 /hg

Scampi, prawns, lobster... 15 /hg

PARANZA 30

Great fried seafood and vegetables, with shrimps and squid ¹⁻²⁻³⁻⁴⁻⁵

TONNO 27

Tuna tataki with sesame, avocado and teriyaki sauce ⁴⁻⁶⁻¹¹

POLPO 25

Ultrasound cooked octopus tentacle with baked potatoes ¹⁴

PANCIA 26

Pork belly cooked at low temperature, blueberry chutney, marinated eggplant and caramelized onion ¹⁰

FIorentina 80

Fiorentina steak of Chianina Vitellone Bianco of the Central Apennines PGI from the Butcher Sergio Falaschi of San Miniato, for 2 people (apx 1.2 kg)

SIDES

PATATE 8

Baked potatoes with Mediterranean herbs

SPINACINO 8

Raw baby spinach in salads or stir-fried

ORTO 8

Seasonal vegetables

