

AL · MARE

*Già da più notti s'ode ancora il mare,
lieve, su e giù, lungo le sabbie lisce.
Eco d'una voce chiusa nella mente
che risale dal tempo; ed anche questo
lamento assiduo di gabbiani: forse
d'uccelli delle torri, che l'aprile
sospinge verso la pianura.
Già m'eri vicina tu con quella voce;
ed io vorrei che pure a te venisse,
ora, di me un'eco di memoria,
come quel buio murmure di mare.*

*Even more so at night the sea still
sounds, lightly, up and down, along the
smooth sands. Echo of an enclosed voice
in the mind, that returns in time; and
also that assiduous lament of the gulls;
birds perhaps of the summits that
April drives towards the plain; already
you are near to me in that voice;
and I wish there might yet come to you
from me, an echo of memory, like this
dark murmur of the sea.*

Salvatore Quasimodo

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CRUDO

Ricciola al Limone 15 <i>Thinly sliced yellowtail & Etna lemon dressing</i>	Arancini di Tonno 16 <i>Spicy bluefin tuna* tartare & saffron arancini</i>
Tonno al Tartufo Nero 19 <i>Seared bluefin tuna* & black truffle dressing</i>	Tartare di Tonno 32 <i>Mediterranean bluefin tuna*, oscietra caviar & orange ponzu</i>

ANTIPASTI

★ Melanzane alla Parmigiana (v) 16 <i>Aubergine, homemade datterino tomato sauce, aged parmesan cheese & basil</i>	★ Calamari Fritti 15 <i>Crispy fried squid with chili mayonnaise</i>
Carpaccio di Manzo 19 <i>Beef carpaccio, rocket, parmesan cheese & datterino tomato</i>	Vitello Tonnato 18 <i>Thinly sliced veal, bluefin tuna* & Pantelleria caper sauce</i>
Burrata di Andria (v) 17 <i>Burrata cheese, datterino tomato & basil pesto</i>	★ Consommè di Manzo 19 <i>Cheese tortellini in beef consommé</i>

*Please note, our bluefin tuna comes from sustainable sources

PASTE

★ Agnolotti del Plin 22 <i>Chicken & aged parmesan cheese</i>	★ Ravioli di Ricotta (v) 18 <i>Ricotta cheese, spinach & tomato sauce</i>
★ Tortelli di Formaggio (v) 19 <i>Cheese tortelli, fresh mint & lemon</i>	★ Chitarrine alla Pescatora 28 <i>Calamari, clams, red prawns & scallops</i>
Rigatoni al Tartufo (v) 36 <i>Black truffle rigatoni</i>	★ Risotto all'Astice 32 <i>Two-year aged Acquerello rice & blue lobster</i>
Penne Arrabbiata (v) 17 <i>Homemade spicy tomato sauce</i>	

★ Al Mare signature dishes

(v) Vegetarian. Should you have any allergies or dietary requirements, please do inform our team.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.

PESCE

Orata Isolana	24	★ Branzino ai Carciofi	35
<i>Seabream, clams & potatoes</i>		<i>Pan seared wild seabass, artichokes & clams</i>	
Cacciucco	34	★ Granchio Reale	48
<i>Fisherman's tomato seafood & shellfish stew, orecchiette pasta</i>		<i>King crab, fusilli with basil pesto, tomato & balsamic vinegar</i>	
Sogliola alla Mugnaia	44	Branzino al Sale	8/100g
<i>Dover sole, lemon & parsley</i>		<i>Sea salt crusted wild seabass for two, crushed potato & salmoriglio</i>	
★ Linguine all'Astice	36		
<i>Blue lobster linguine</i>			

CARNE

Vitello alla Milanese	36	Carré di Agnello	28
<i>Veal chop, aged parmesan cheese, rocket & tomato</i>		<i>Pan seared lamb in herb crust & Sicilian vegetable caponata</i>	
Filetto di Manzo	35	Calzone di Pollo	26
<i>Dry aged Herefordshire beef tenderloin, spicy rainbow chard & parsnips</i>		<i>Free range chicken breast calzone, Etna lemon & thyme</i>	

CONTORNI

Patata	12	Barbabietole	8
<i>Potato mousseline & winter black truffle</i>		<i>Pickled rainbow beetroot salad & Piedmont hazelnut</i>	
Broccoletti	9	Spinaci	8
<i>Tender stem broccoli, anchovies' butter & Sicilian Mollicata</i>		<i>Sautéed baby spinach, garlic & lemon</i>	

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