ANTIPASTI

Gran crudo dell'Adriatico (2,4,6,8,10,11,14)

Ombrina, capasanta, gambero rosso, scampo, mazzancolla, gallinella, canocchia, seppia

42

Tonno (4,8,9,12)

Fondo bruno di fungo, shiitake

33

Piovra Hibachi (3,4,5,6,8,10)

Salsa tare, babaganoush, maionese alle acciughe del Cantabrico

24

Sarda (2,4,6,7,8,10)

Mais pan, cappuccio verde e viola, mayo alla salicornia

18

Carpaccio di manzo (9,12)

Pesca, fondo bruno

24

Tuorlo fritto (1,2,3,4,7,8)

Cremoso di formaggio, cruditè di finocchi

18

Rapa rossa (5)

Gel zenzero e menta, rapa rosa croccante

18

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RISTORANTE

PRIMI PIATTI

Risotto Amarmio (2,7,9,12)
Assoluto di gamberi rossi (min 2 persone)
35

Linguine alla Busera Yellow (1,2,9,12)
Scampi, pomodorini gialli, peperoncino
26

Spaghettone (1,2,7,14)
Salsa d'ostrica affumicata, burro di limone arrosto
26

Raviolo di burrata (1,3,4,6,7,8)
Gallinella, albicocca, carpione
29

Spaghettino freddo (1,2,6,7,8,10,12)
Crema di champagne, scampi, gamberi rossi, caviale Giaveri
32

Pacchero (1,6,7,8,12)
Ragù di corte
22

Gnocco (1,7)
Pesto, pinoli tostati, crema di pinoli
22

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SECONDI PIATTI

Ricciola (2,4,7)

Canocchie crude e cotte, salicornia

30

Spada croccante (1,2,4,5,6,8,10,11,14)

Gazpacho di cetrioli e pomodori

30

Il fritto (1,2,4,5,8,10,14)

Maionese alla tartara, polenta

35

Pescato del giorno

Al forno, alla mediterranea

9-15/hg

Tataki (4,6,10,12)

Tonno, mostarda d'uva, fondo di tonno, cipollotto croccante

36

Filetto di manzetta prussiana (9,12)

Patata fondant, aglio dolce, verdure baby

36

Melanzana

E le sue consistenze

20

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RISTORANTE

E il naufragar m'è dolce, in questo mare...

Tiramisù (1,3,6,7,10)

Mascarpone, caffè, cacao

12

Namelaka (1,3,7,8)

Cioccolato bianco, nocciola, Braulio riserva

12

Cocco bello (1,3,7,8)

Crumble al cacao, semifreddo al cocco, composta di mango e passion fruit

14

Tartelletta (1,3,6,7,8)

Bergamotto, vaniglia, meringa

14

Earl grey (1,3,7,8)

Madeline, earl grey, crumble al pepe sichuan, cremoso alla menta

12

Selezione sorbetti (1,3,7)

Limone, lampone, fragola, maracuja

7

Selezione gelati (1,3,7)

Cioccolato, vaniglia, pistacchio, nocciola, yogurt e cocco, basilico e zenzero

7

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RISTORANTE

STARTERS

Raw specialities of Adriatic Sea (2,4,6,8,10,11,14)

Shi drum, scallop, red shrimp, scampo, king prawn, amberjack, mantis shrimp, cuttlefish

42

Tuna (4,8,9,12)

Mushroom brown sauce, shiitake

33

Hibachi octopus (3,4,5,6,8,10)

Tare sauce, babaganoush, cantabrican anchovies' mayo

24

Sardine (2,4,6,7,8,10)

Mais pan, red and green cabbage, glasswort mayo

18

Beef carpaccio (9,12)

Peach, brown stock

24

Fried egg yolk (1,2,3,4,7,8)

Cheese mousse, fennel crudità

18

Beetroot (5)

Ginger and mint gel, crunchy pink turnip

18

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RISTORANTE

FIRST COURSES

Risotto Amarmio (2,7,9,12)

Raw and cooked fish (min 2 people)

35

Linguine Busera Yellow (1,2,9,12)

Scampi, yellow cherry tomatoes, chilli pepper

26

Spaghettone (1,2,7,14)

Smoked oyster sauce, roasted lemon butter

26

Burrata ravioli (1,3,4,6,7,8)

Sea Gurnard, apricot, carpione sauce

29

Cold spaghetti (1,2,6,7,8,10,12)

Gurnard, red shrimp, bottarga

29

Pacchero (1,6,7,8,12)

Pasta with white meat ragù

22

Gnocco (1,7)

Pesto, toasted pine nuts, pine nut cream

22

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RISTORANTE

MAIN COURSES

Amberjack (2,4,7)

Raw and cooked mantis shrimps, samphire

30

Crunchy swordfish (1,2,4,5,6,8,10,11,14)

Cucumbers and tomatoes gazpacho

30

The Fried fish (1,2,4,5,8,10,14)

Tartar sauce, polenta

35

Fish of the day

Baked or mediterranean style

9-15/hg

Tataki (4,6,10,12)

Tuna, grape mustard, tuna stock, crispy onion

32

Prussian beef filet (9,12)

Fondant potatoes, sweet garlic, baby vegetables

36

Aubergine

And its Stocks

20

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RISTORANTE

And the shipwreck is sweet to me, in this sea...

Tiramisù (1,3,6,7,10)

Mascarpone cheese, coffee, cocoa

12

Namelaka (1,3,7,8)

White chocolate, hazelnut, Braulio riserva

12

Cocco bello (1,3,7,8)

Cocoa crumble, coconut semifreddo, mango and passion fruit compote

14

Tartelletta (1,3,6,7,8)

Bergamot, vanilla, meringue

14

Earl grey (1,3,7,8)

Madeline, earl grey, sichuan pepper crumble, mint cream

12

Sorbets' selection (1,3,7)

Lemon, raspberry, strawberry, maracuja

7

Ice creams' selection (1,3,7)

Chocolate, vanilla, pistachio, hazelnut, yogurt and coconut, basil e ginger

7

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RISTORANTE

VORSPEISE

Gran crudo dell'Adriatico (2,4,6,8,10,11,14)

Umberfisch, Jakobsmuscheln, rote Garnele, Kaisergranat, Riesengarnelen, Adlerfisch, Heuschreckenkrebse, Tintenfisch

42

Thunfisch (4,8,9,12)

Brauner Pilzstock, Shiitake

33

Hibachi Krake (3,4,5,6,8,10)

Tare Soße, babaganoush, kantabrischen Sardellen Mayonnaise

24

Sardinen (2,4,6,7,8,10)

Maispfanne, grüner und violetter Spitzkohl, Salicornia-Mayo

18

Rindfleisch Carpaccio (9,12)

Pfirsich, brauner Stock

24

Eigelb gebraten (1,2,3,4,7,8)

Käse-Mousse, Fenchel-Crudités

18

Rote Rübe (5)

Ingwer-Minze-Gel, knusprige Rübe

18

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RISTORANTE

ERSTE GÄNGE

Amarmio Risotto (2,7,9,12)
Absolute von roten Garnelen (min 2 Personen)
35

Linguine mit Gelb-Busera Soße (1,2,9,12)
Scampi, gelbe Kirschtomaten, Chilischote
26

Spaghettone (1,2,7,14)
Geräucherte Austernsauce, gebratene Zitronenbutter
26

Burrata Ravioli (1,3,4,6,7,8)
Knurrhahn, Aprikose, Carpione Soße
29

Kaltes Spaghetto (1,2,6,7,8,10,12)
Champagne-Creme, Scampi, rote Garnelen, Giaveri Kaviar
32

Pacchero (1,6,7,8,12)
Nudeln mit weißem Flesich Ragù
22

Gnocco (1,7)
Pesto, geröstete Pinienkerne, Pinienkerncreme
22

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RISTORANTE

ZWEITE GÄNGE

Adlerfisch (2,4,7)

Rohe und gekochte Heuschreckenkrebse, Queller

30

Knusprige Schwertfisch (1,2,4,5,6,8,10,11,14)

Gazpacho von Gurken und tomaten

30

Gemischter gebratener Fisch (1,2,4,5,8,10,14)

Mayonnaise-Tartar, Polenta

35

Fang des Tages

Gebacken oder nach mediterraner Art

9-15/hg

Tataki (4,6,10,12)

Thunfisch, Traubensenf, Thunfischfond, knusprige Zwiebel

36

Preußisches Rinderfilet (9,12)

Fondant Kartoffeln, süßer Knoblauch, Babygemüse

36

Aubergine

Und ihre Stock

20

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RISTORANTE

E il naufragar m'è dolce, in questo mare

Tiramisù (1,3,6,7,10)

Mascarpone, Kaffee und Kakao

12

Namelaka (1,3,7,8)

Weiße Schokolade, Haselnuss, Braulio Riserva

12

Cocco bello (1,3,7,8)

Kakao-Crumble, Kokos-Semifreddo, Mango und Passionsfrucht Kompott

14

Tartelletta (1,3,6,7,8)

Bergamotte, Vanille, Meringue

14

Earl grey (1,3,7,8)

Madeline, Earl Grey, Sichuan-Pfeffer-Crumble, Minze-Creme

12

Sorbets Auswahl (1,3,7)

Zitrone, Himbeere, Erdbeere, Maracuja

7

Eiscremes Auswahl (1,3,7)

Shokolade, Vanille, Pistazie, Haselnuss, Joghurt und Kokosnuss, Basilikum und Ingwer

7

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RISTORANTE

MENU DEGUSTAZIONE

Casabianca 110

Scampo crudo, insalatina fresca, gel allo Yuzu [2]

Sarde impanate al mais pan, insalatina di cappuccio verde e viola, maionese alla salicornia [1,2,4,14,10,8,5,6]

Linguine di Gragnano alla Busera con pomodoro giallo [9,1,2,8,5,11,12]

Spada Croccante con Gazpacho di cetrioli e pomodori [1,2,4,5,6,8,10,11,14]

Pre Dessert

Namelaka [1,3,7,8]

AmarMio 130

Scampo crudo, insalatina fresca , gel allo Yuzu [2]

Piovra Hibachi, salsa Tare, Babaganoush,
maionese alle acciughe del Cantabrico [3,4,5,6,8,10]

Tonno con fondo Bruno di fungo, Shiitake saltati [4,8,9,12]

Spaghettino Freddo, crema di champagne, gamberi rossi
e scampi, caviale Giaveri [1,2,6,7,8,10,12]

Risotto AmarMio, assoluto di Gamberi rossi[2,,7,9,12]

Ricciola, Canocchie crude e cotte, Salicornia [2,4,7]

Pre Dessert

Cocco Bello [1,3,7,8]

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DEGUSTATIONSMENÜ

Casabianca 110

Rohe Scampi, frischer Salat und Yuzu-Gel [2]

Sardinen Maispfanne, grüner und violetter Spitzkohl, Salicornia-Mayo [1,2,4,14,10,8,5,6]

Linguine mit Gelb-Busera Soße, Scampi, gelbe Kirschtomaten, Chilischote
[9,1,2,8,5,11,12]

Knusprige Schwertfisch, Gazpacho von Gurken und tomaten
[1,2,4,5,6,8,10,11,14]

Pre Dessert

Namelaka [1,3,7,8]

AmarMio 130

Rohe Scampi, frischer Salat und Yuzu-Gel [2]

Hibachi Krake Tare Soße, babaganoush, kantabrischen Sardellen Mayonnaise
[3,4,5,6,8,10]

Thunfisch, Brauner Pilz Stock, Shiitake
[4,8,9,12]

Kaltes Spaghetto Champagne-Creme, Scampi, rote Garnelen, Giaveri Kaviar [1,2,6,7,8,10,12]

Amarmio Risotto, Absolute von roten Garnelen [2,,7,9,12]

Adlerfisch Rohe und gekochte Heuschreckenkrebse, Queller [2,4,7]

Pre Dessert

Cocco Bello [1,3,7,8]

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TASTING MENU

Casabianca 110

Raw scampi, fresh salad and Yuzu gel [2]

Sardine Mais pan, red and green cabbage, glasswort mayo [1,2,4,14,10,8,5,6]

Linguine di Gragnano busera style, with yellow cherry tomatoes, chilli pepper [9,1,2,8,5,11,12]

Crunchy swordfish Cucumbers and tomatoes gazpacho [1,2,4,5,6,8,10,11,14]

Pre Dessert

Namelaka [1,3,7,8]

AmarMio 130

Raw scampi, fresh salad and Yuzu gel [2]

Hibachi octopus Tare sauce, babaganoush, cantabrican anchovies' mayo [3,4,5,6,8,10]

Tuna Mushroom brown sauce, shiitake [4,8,9,12]

Cold spaghetti, Gurnard, red shrimp, bottarga [1,2,6,7,8,10,12]

Risotto AmarMio, absolut of red shrimp [2,,7,9,12]

Amberjack, Raw and cooked mantis shrimps, samphire [2,4,7]

Pre Dessert

Cocco Bello [1,3,7,8]

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