

IL
particolare

LIFE IS BETTER BY THE WATER

”Our commitment toward sustainability is reflected in our product sourcing. Many of our products (including our fish, meats, produce, dairies) come from local suppliers.”

From the Sea

R A W S E A F O O D

partir de SEAFOOD PLATTER (min 2 people) 200
4 Gillardeau, 4 Perla del delta,
4 langoustines, 4 red prawns, 4 scallops
(2,4)

Langoustines each 7

Red Prawns each 8

(1,2,4)

O Y S T E R S

Perla del delta each 11

Gillardeau each 9

Ostriche del Doge..... each 7

(1,4)

condiments at your choice:

Shallot and champagne | Pink pepper and bergamot | Fermented chili citronette

Parsley and lemon | Extravirgin olive oil and passion fruit

C A V I A R

Beluga (30g) 400

Tradition Royal (30g) 200

Oscietra Royal (30g) 320

(4)

served with traditional garnishes

to begin

OCTOPUS SALAD (gf) 38

smashed potatoes, parsley oil and fresh herbs

(4)

LANGOUSTINES AND COURGETTES TEMPURA (gf) 44

ginger egg sauce, burnt lemon powder

(2)

MARINATED ANCHOVIES 28

burrata, lemon and origan focaccia

(1,4,7)

PAPPA AL POMODORO 36

sautéed mussels, pink pepper oil, vegetables crudité, black rice chip

(9)

TUNA TARTARE 42

seasonal misticanza salad, glasswort pesto and saffron chip

(9)

first courses

particolare LINGUINE WITH CLAMS 42

*creamed zucchini, herbs bread
and lemon zest*

(1,14)

MEZZI PACCHERI WITH RED TUNA 44

capers, taggiasche olives and cherry tomatoes

(1,4)

SPAGHETTI WITH TOMATO SAUCE 38

tomato sauce, confit "datterini" tomatoes and basil

(1)

OPEN RAVIOLO 45

roasted scallops, braised pumpkin and ginger oil

(1,2,3,4,7)

Main Courses

FROM OUR BARBECUE

Large red prawns	<i>each 12</i>
Langoustines	<i>each 16</i>
Squids	<i>each 10</i>
Red tuna filet	<i>64</i>
Red tuna belly	<i>80</i>
Fish of the day	<i>(price upon fish market availability)</i>
	<i>(2,4,14)</i>

Salads

LEAVES AND FLOWERS SALAD (vg, gf) *24*
citrus, sicilian avocado and pistachio emulsion
(8)

CAPRESE SALAD (v, gf) *36*
buffalo mozzarella and basil
(7)

ADRIATIC SHRIMP SALAD *44*
avocado, citron and dill sauce
(2,12,14)

NICOISE SALAD (gf) *38*
*“Armatore tuna belly, green beans, potatoes, taggiasche olives,
anchovies and hard boiled quail eggs*
(3,4,7,12)

LOBSTER CAESER SALAD *48*
*iceberg salad, steamed blue lobster, bread croutons, peaches, Parmesan shaves,
honey sauce and tarragon*
(2,12,14)

Desserts

partiriciolo AMARCORD LEMON (gf, vg) 25
lemon sorbet and pralinated pistachios
(8)

COFFEE ICE CREAM 22
cocoa bean foam with rum, chocolate crumble
(3,6,8)

LIKE A BELLINI 24
prosecco bavarian, peach coulis, bergamot oil
(1,3,7,8)

SORBETS AND ICE CREAMS SELECTION
UPON SEASON AVAILABILITY 20
(3,6,8)

partiriciolo Signature dish

(V) vegetarian (VG) vegan (GF) gluten-free
Prices in euros, service included - VAT included

INFORMATION ON FOOD ALLERGIES: *Certain dishes and beverages may contain one or more of the 14 allergens designated by EU Regulation No. 1169/2011. The designated allergens and products thereof are: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin beans, (14) Molluscs. Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.*

Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

Dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, or have been chilled to a negative temperature on site to guarantee their quality and safety for public health. This complies with the procedures described in the HACCP Plan pursuant to EC Regulation 852/04. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.