

Starters - Vorspeisen

Cicchetti tasting - Cicchetti-Verkostung

<i>Creamed salted cod</i> ^{4,7} <i>Stockfischmousse</i>	13
<i>Steamed cuttlefish with chilled fruit emulsion</i> ^{9,14} <i>Gedämpfte Tintenfische mit einer eisgekühlten Frucht-Emulsion</i>	13
<i>Almond-crusted King Prawns with sweet and sour mango sauce</i> ^{1,2,3,8} <i>Garnelen im Mandelmantel mit süß-saurer Mango-Sauce</i>	13
<i>Cuttlefish "Cappuccino" with squid ink</i> ^{7,14} <i>Tintenfisch-„Cappuccino“ mit Tintenfischfarbe</i>	13
<i>Venetian-style Sardines "in Saor"</i> ^{1,4,8} <i>Venezianische Sardinen „in Saor“</i>	12
<i>Busara-style baby octopus with soft polenta</i> ¹⁴ <i>Kleine Kraken nach „Busara“-Art mit weicher Polenta</i>	12
<i>Sea bream tartare with passion fruit</i> ⁴ <i>Hauchdünnes Goldbrassen-Tartare mit Passionsfrucht</i>	12
<i>Octopus "Rocher" with smoked bell pepper</i> ^{1,3,7,14} <i>Oktopus-„Rocher“ mit geräuchertem Paprika</i>	12
<i>Tasting menu 5 cicchetti: Chef's selection</i> <i>Degustation von 5 Cicchetti: nach Wahl des Chefs</i>	50
<i>Tasting menu 7 cicchetti: Chef's selection</i> <i>Degustation von 7 Cicchetti: nach Wahl des Chefs</i>	70



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Sashimi and Seafood Crudité: pure raw seafood ^{2.4.14} 36
Sashimi und Meeresfrüchte-Crudité: Roher Fischgenuss pur

Grilled scallops and shellfish ^{1.2.8} 28
Gegrillte Muscheln und Krustentiere

Beef tartare with Dijon mustard and salt marsh honey ¹⁰ 20
Rindertatar mit Dijon-Senf und Barena-Lagunenhonig

Pink-cooked eye of round with tuna mousse ^{1.3.4.5.7} 18
Rosa gegarter Kalbsrücken mit Thunfischmousse

Daily Specials
Tagesempfehlungen



First Courses - Erste Gänge

<i>"Festival" Seafood Soup</i> 1.2.4.12.14 <i>Fischsuppe „Festival“</i>	24
<i>Spaghetti with sardines, lettuce reduction, hazelnuts and toasted bread</i> 1.4.7.8 <i>Spaghetti mit Sardinen, Lattich-Reduktion, Haselnüssen und geröstetem Brot</i>	22
<i>Tagliolini with garlic, oil, chili pepper, and seafood</i> 1.2.3.14 <i>Tagliolini mit Knoblauch, Öl, Chili und Meeresfrüchten</i>	22
<i>Risotto "Black & White" (Minimum 2 people)</i> 1.4.7.14 <i>Risotto "Black & White" (Ab 2 Personen)</i>	22
<i>Beef-braised Tortelli with Parmesan cheese cream</i> 1.3.7 <i>Tortelli mit Schmorbratenfüllung und Parmesancreme</i>	20
<i>Italian Classics (Carbonara, Cacio e Pepe, bolognese...)</i> <i>Italienische Klassiker (Carbonara, Cacio e Pepe, Bolognese ...)</i>	16

Second Courses – Zweite Gänge

<i>Sea bream 360°: roasted, with its own pil-pil sauce and seasonal caponata</i> ^{1,4}	27
<i>Goldbrasse 360°: gebraten, mit eigener Pil-Pil-Sauce und saisonaler Caponata</i>	
<i>Octopus, burrata heart, and saffron cloud</i> ^{7,14}	22
<i>Oktopus mit Burrata-Herz und Safranwolke</i>	
<i>Golden fried seafood with vegetable julienne</i> ^{1,2,3,4,5}	22
<i>Goldgelb frittierte Meeresfrüchte mit Gemüse-Julienne</i>	
<i>Cuttlefish “alla Pescatora” with polenta: Traditional fisherman-style stewed cuttlefish</i> ^{1,14}	22
<i>Tintenfische „alla Pescatora“ mit Polenta: Geschmorte Tintenfische nach traditioneller Fischer-Art</i>	
<i>Catch of the Day: grilled or oven-baked</i>	7/9 €/h
<i>Fang des Tages: vom Grill oder aus dem Ofen</i>	
<i>Beef fillet with gorgonzola cheese</i> ^{7,10}	28
<i>Rinderfilet mit Gorgonzola</i>	
<i>BBQ pork ribs with rosemary potatoes</i> ⁶	22
<i>BBQ-Schweinerippchen mit Rosmarinkartoffeln</i>	



Dessert - Nachspeise

<i>"Duilio" golden fruit</i> ⁷ <i>Duilio's „Goldene Früchte“</i>	11
<i>Seasonal transparencies</i> <i>Saisonale Transparenzen</i>	11
<i>Exotic cup</i> ⁷ <i>Exotischer Becher</i>	10
<i>Essence of yogurt and warm berries</i> ^{1,3,7,8} <i>Joghurt-Essenz und warmen Waldbeeren</i>	10
<i>Tiramisù</i> ^{1,3,7} <i>Tiramisù</i>	10

Allergens:

- 1 Cereals containing gluten
- 2 Crustaceans and products based on crustaceans
- 3 Eggs and products based on eggs
- 4 Fish and products based on fish
- 5 Peanuts and products based on peanuts
- 6 Soybeans and products based on soybeans
- 7 Milk and products based on milk (including lactose)
- 8 Nuts: almonds, hazelnuts, and walnuts
- 9 Celery and products based on celery
- 10 Mustard and products based on mustard
- 11 Sesame seeds and products based on sesame seeds
- 12 Sulphur dioxide and sulphites
- 13 Lupin and products based on lupin
- 14 Molluscs and products based on molluscs

Dear Guest, our staff is at your disposal for any information regarding the presence of allergens in our dishes.

Our kitchen is a single environment and does not have separate areas for different preparations. While we take every precaution, it is not possible to guarantee the total absence of allergen traces due to potential cross-contamination.

Please be informed that, in the absence of fresh products, some food items may be frozen or deep-frozen on-site (using blast chilling) in compliance with the self-control procedures of EC Reg. 852/04. Our staff is available to provide further information.