

Summer Menu

JUNE – SEPTEMBER 2026



No *season*, no dish



Let yourself be lulled by the rhythm of the seasons



VISTAMARE
APERITIVI • RISTORANTE



Starters

Plateau di Crudi^{2, 4, 12, 14}

40

Delivered by our trusted suppliers. Carpaccio, Regal Oro oyster, fresh-catch tartare, langoustine and red prawn*.*

FROM THE NEW SEASONAL MENU



Sea, Summer & Garden

✧ **Baccalà, Fonduta & Gelato**^{1, 4, 7, 15}

Fried salt cod, delicate smoked buffalo-mozzarella fondue and roasted-pepper gelato. • 18

✧ **Carpaccio di Spada Arrosto**^{4, 6, 9, 10} •

Zerbino tomato, rocket and caper mayonnaise. • 18

ON THE MENU ALL YEAR ROUND

✧ Seafood Salad ^{* 2, 9, 12, 14}	20
Baby octopus with capers and Gaeta olives ^{1, 12, 15}	16
Sautéed mussels & lupini clams ^{1, 12, 14}	16
Sautéed mussels ^{1, 12, 14}	15
Selection of cured meats and cheeses ⁷	15

JUST AS THE SEA MADE THEM

Fresh-catch tartare ^{* 4, 12}	20
Jumbo langoustine crudité ^{* 2, 12, 14}	12/pc
Regal Oro oyster ²	6/pc
Red prawn crudité ^{* 2, 12, 14}	9/pc

Cover charge and bread (per person) • 2

Bubbles mark the dishes of the new Seasonal Menu • numbers indicate allergens (full list on page 7).

(*) Product subjected to preventive treatment by freezing in compliance with EC Reg. 853/2004, annex III, section VIII, chapter 3, letter D, point 1.



Pasta

FROM THE NEW SEASONAL MENU



Sea, Summer & Grain

⋮ Pergamena di Ricciola & Datterino^{1, 4, 7, 12, 15}

Fresh pasta sheets served with amberjack, yellow datterino tomato and crisp aromatic bread. • 22

⋮ Mezzo Pacchero, Cozze & Friggitelli^{1, 12, 15}

Mezzo pacchero rigato with mussels, friggitelli peppers and home-made bottarga. • 22

ON THE MENU ALL YEAR ROUND

Pennone, braised octopus, stracciatella and olives ^{1, 7, 14}	22
Linguine with lupini clams ^{1, 12, 14}	18
For the little ones · Gnocchetti / Pasta with tomato	10

« In our seasonal menus, every dish sets out to release its *flavour* at its very best. A goal that can only be reached with the raw ingredients our planet naturally gives us. *Nothing forced.* »

NO SEASON, NO DISH



Main Courses

Catch of the Day

70/kg

Subject to market availability, sold by weight.

FROM THE NEW SEASONAL MENU

Sea, Summer & Catch



✿ Trancio di Spada alla Griglia^{4, 6}

Chargrilled swordfish, sweet-and-sour aubergine and octopus-water gel. • 22

✿ Ricciola Arrosto & Zucchine alla Scapece^{4, 14}

With mint and vinegar as tradition dictates, joined by the sea in the form of oyster mayonnaise. • 24

ON THE MENU ALL YEAR ROUND

Grilled tuna, catch, squid, octopus & prawn^{* 1, 2, 4, 12, 14} 33

Fried squid, prawns and anchovies^{* 2, 4, 12, 14} 20

For the little ones • Cutlet and fries 10

SIDE DISHES

Of the day • Baked potatoes • Mixed salad • Green salad • French fries 5

The Chef recommends saving room for our desserts.



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Desserts

STRAIGHT FROM THE KITCHEN

Made with our own Hands

Dessert of the Day

The kitchen has fun: artisanal desserts that change often. Ask, and let yourself be surprised. • 8

Tiramisù

Ladyfingers soaked just right, velvety mascarpone cream and cocoa: the classic that never fails (when done well). • 8

Seasonal Fruit Cheesecake

Soft buffalo ricotta, crunchy base and a seasonal fruit compote — home made — picked daily from our garden. • 8

Caprese

Where caprese cake meets brownie: a luscious crust and that almond note that makes you say “okay, one more”. • 8

FROM OUR TRUSTED SUPPLIERS

Gelateria Lavezzi • Lemon sorbet^{1, 3, 7}

7

GLUTEN & LACTO FREE

Snickers

8





Beverages

WATERS

Filtered Sparkling Water	2.5
Filtered Still Water	2.5
San Pellegrino SPARKLING	4
Acqua Panna STILL	4

SOFT DRINKS

Fanta	4
Coca Cola glass bottle 33cl	4
Coca Cola Zero glass bottle 33cl	4
Coca Cola glass bottle 1lt	9

BEER & WINES BY THE GLASS

Beer	4
Glass of White Wine SUBJECT TO AVAILABILITY	6
Glass of Red Wine SUBJECT TO AVAILABILITY	6
Glass of Prosecco SUBJECT TO AVAILABILITY	6
Glass of Franciacorta SUBJECT TO AVAILABILITY	8

The Vistamare Cellar

Our cellar lives in the wine list you have been handed: more than 100 labels to explore — let our staff guide you. They will also take care of drinks and gin & tonics.



Notes & Allergens

Dear Guest, in order to satisfy your every wish, please inform our dining-room staff of any food allergies or intolerances.

To protect consumer health, fishery products served raw (raw, marinated, smoked) undergo rapid temperature reduction for health purposes, in accordance with EC Reg. 853/04. Some fresh products follow the HACCP Manual (EC Reg. 852/04 and 853/04). Products marked (*) may be frozen or deep-frozen at origin according to market availability.

ALLERGEN LIST · ELENCO ALLERGENI

- | | | |
|-----------------------------------|-----------------|----------------------------------|
| 1 Cereals containing gluten | 2 Crustaceans | 3 Eggs |
| 4 Fish | 5 Peanuts | 6 Soybeans |
| 7 Milk and lactose | 8 Nuts | 9 Celery |
| 10 Mustard | 11 Sesame seeds | 12 Sulphur dioxide and sulphites |
| 13 Lupins | 14 Molluscs | |
| 15 · Chilli pepper — house notice | | |