

CRUDITÈ

Two scampi (prawns), two red shrimps, two pink shrimps, squid sashimi, tuna sashimi, croaker sashimi, amberjack sashimi, two oysters

LARGE CRUDITÈ VICOLO MATTO

Five scampi (prawns), four red shrimps, four pink shrimps, squid sashimi, tuna sashimi, croaker sashimi, amberjack sashimi, four oysters. All accompanied by a composition of fruit and mango and beet mayonnaise

RAW SEA-FOOD TASTING

Violet shrimps • Prawns • Oysters

THE CEVICHE (Marinated Raw Sea Food)

Raw red shrimps, croaker with avocado marinated in lime, coriander, chilli pepper and onions from Tropea, extra virgin olive oil, served with toasted bread accompanied by a shot of Mezcal and Agave syrup

TARTARES

SALMON: 150g salmon, peach, red pepper accompanied by a julienne of fennel and orange, berries coulis

TUNA: 150g tuna, mango, freshly squeezed lime juice, mint, extra virgin olive oil, accompanied caramelized onions.

CROAKER: 150g croaker, orange zest, pepper, extra virgin olive oil, accompanied by a julienne of fennel and orange, berries coulis

CARPACCI

Amberjack carpaccio

amberjack flavored in oil scented with red fruits and lemon sauce

Salmon carpaccio

36 hours marinated salmon with beet juice, coffee and spices

Mixed carpacci

amberjack, salmon, cuttlefish, squid, mackerel with lemon cream and mango

STARTERS

Vicolo matto

Six-course tasting (warm and cold) of sea and land for two people

Cantabrico

Anchovies from the Cantabrian sea accompanied by burratina with powder of caper, onion caramelised and croutons

La tagliatella

Sliced squid, octopus, celery, parsley, extra virgin olive oil, Himalayan salt and pepper

La parmigiana di mare

Fried eggplants, tomato soup, swordfish, fior di latte mozzarella and basil

Nostrano

Mini ricotta, tarallini (small savoury biscuits), parmigianina, burratina and valerian salad dried tomatoes pesto, caramelized onion, and a confiture of figs.

MAIN COURSE

La tagliata

A slice of tuna fish cooked in a crust of taralli biscuits on burrata cheese, rocket, and a confit of cherry tomatoes with caper powder

Il trancio

Salmon steak cooked in a crust of poppy seeds, with caramelized vegetables and basil mayo.

Il tentacolo

Crispy octopus with new potatoes, valerian salad and beet mayo

Il calamaro

Squid stuffed with potatoes and sun-dried tomatoes with red and yellow tomatoes sauce and caper accompanied by wild chicory

Il baccalà

Steamed cod slice on sweet and sour onion and taggiasche olives accompanied by Hasselback potatoes.

La fritturina

Fried squid and shrimps

Cheeseboard from Otranto

Local cheeses (DOP) from the St. Emiliano estate: ricotta, autigne, caciotta, moretto, don Alberto semi-cooked mixed, pecorino riserva (cheese from sheep's milk), 12 goats with fig jam and honey.

LE FRISE (Salento's bread)

ARAGONESE: cherry tomatoes, rocket, onion from Tropea, olives from Gaeta, extra virgin olive oil, oregano and a local ricotta cheese and red onion caramelized

ORTE: octopus, cherry tomatoes, rocket, stracciatella cheese with local burrata cheese and figs jam

PALASCIA: tuna tartare, valerian, cherry tomatoes, capers served with local burrata cheese and caramelised red onion

SALADS

SALMON: 150g salmon tartare, valerian, mango, cherry tomatoes, walnuts, olives from Gaeta, stracciatella cheese, squash seeds

TUNA: 150g of king prawns lightly seared, stracciatella cheese, mixed green salad, rocket, mango, walnuts crumbs

KING SHRIMPS: 150g of king prawns lightly seared, stracciatella cheese, mixed green salad, rocket, mango, walnuts crumbs

OCTOPUS: 150g of octopus, mixed green salad, Stracciatella cheese, cherry tomatoes, tumeric, onion from Tropea, Taggiasca olives, and pistachio crumbs

SFIZI

Ricotta cheese

baked with thyme, toasted dried fruit and honey

Octopus meatballs

fried meatballs with beetroot mayo

Pittule

delicious fried pasta balls slowly raised

French Fries

Salmon maritozzo

marinated in beetroot with avocado mayo, stuffed with purple cabbage and cherry tomatoes

Octopus maritozzo

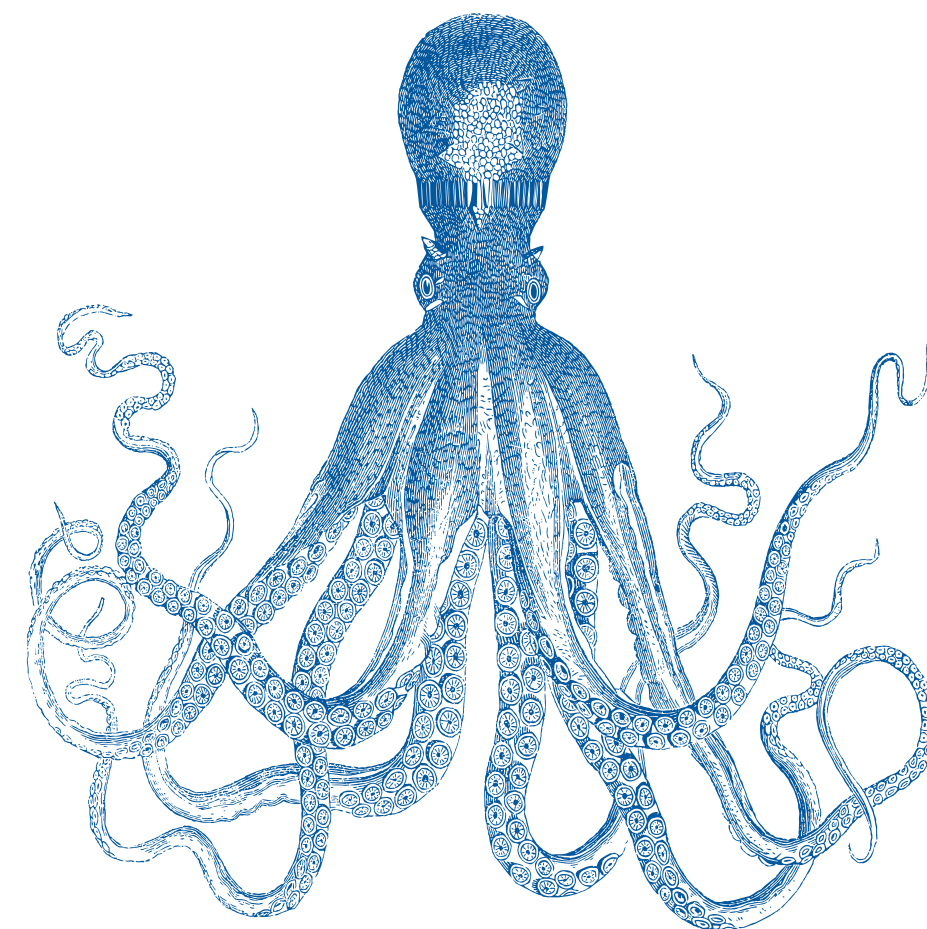
with beetroot mayo stuffed with valeriana and cherry tomatoes

FRUIT AND CAKES

Fruit tartare with homemade ice cream

House dessert

VicolaMatto
FISHBAR OTRANTO



DINNER
MENU