Liscariotta
CUCINA DI PESCE

MEAT DISHES AVAILABLE ON REQUEST, PLEASE ASK OUR STAFF

STARTERS

FISH, HERBS AND VEGETABLES MAY VARY ACCORDING TO AVAILABILITY

LAMPARA ANCHOVIES AND GNOCCO FRITTO SQUACQUERONE CHEESE AND MISTICANZA SALAD	12 €
FRESH BURRATA SUN DRIED TOMATOES AND ALMOND PESTO, CANTABRICO ANCHOVIES AND BREADCRUMBS	12 €
FRIED COD CROQUETTES TARTAR SAUCE AND PICKLED TROPEA ONION	12 €
LIGHTLY MARINATED MACKEREL PONZU SAUCE, SPRING ONION AND CHOPPED CHERRY TOMATOES	15 €
CATCH OF THE DAY "SCAPECE STYLE" PICKLED VEGETABLES AND PIMENTON MAYONESE	15 €
WARM OCTOPUS SALAD AUTUMN VEGETABLES IN VARIOUS TEXTURES	16 €
DRUNKEN BABY OCTOPUS IN TOMATO AND SANGIOVESE STEW, SERVED WITH POLENTA	16 €
PAN SEARED SCALLOPS JERUSALEM ARTICHOKE, CELERIAC, GREEN SAUCE AND BLACK TRUFFLE	18 €

TAVOLA IMBANDITA

CHEF'S SELECTION OF 5 STARTERS	45 €

CRUDITÉ

PRAWN CARPACCIO BURRATA, ROMAN CHICORY SHOOTS AND CANTABRICO ANCHOVIES	18 €
YELLOWFIN TUNA TARTARE TRUFFLE MAYO AND JERUSALEM ARTICHOKES CHIPS	18 €
CATCH OF THE DAY SASHIMI ESAME DRESSING, FRESH HERBS	19 €
SELECTION OF RAW SEAFOOD OF THE DAY (TARTARE, SASHIMI, CRUSTACEANS)	29 €

PASTA AND SOUPS

ALL FRESH PASTA IS HOMEMADE BY US

TAGLIOLINI WITH RED SEAFOOD RAGÙ MARINARA STYLE	15 €
POTATOES GNOCCHI WITH CLAMS, PORCINI MUSHROOMS, PUMPKIN AND FRESH SPINACH	16 €
PACCHERI WITH CACIO E PEPE SAUCE BLACK TRUFFLE, RAW PRAWNS	18 €
TWISTED CAPPELLETTI WITH CREAM AND HAM FILLED WITH ADRIATIC WHITE FISH, SALTED WITH BUTTER, ANCHOVIES SAUCE , CATCH OF THE DAY TARTARE	19 €
PASSATELLI IN BLUE CRAB BROTH SEARED SQUID AND SPRING ONION (+ SOY MARINATED EGG AND KATSUABUSHI 2€)	15 €
QUADRUCCI PASTA RISOTTO STYLE IN ADRIATIC SEAFOOD BROTH	16 €

BREAD SERVICE AND COVER 2,5 € - PIADA 1,5 € - MICROFILTERED WATER NATURAL AND GAS 75 CL 2,5 €

CUCINA DI PESCE

Main Courses

LISCARIOTA'S SEAFOOD FRITTO MISTO SQUIDS, PRAWNS, ANCHOVIES, JULIENNE-CUT VEGETABLES AND TARTAR SAUCE	21€
YELLOWFIN TUNA IN A PANKO CRUST Teriyaki sauce, Roman chicory roots salad	24€
GRILLED SQUIDS PUMPKIN, 'Nduja and chimichurri	22€
THE INFAMOUS SKEWER SKEWER OF MIXED FISH FROM THE DAILY CATCH, HERB BREADCRUMBS CRUST, MISTICANZA SALAD	23€
GRILLED FILLET OF THE CATCH OF THE DAY Jerusalme artichoke puree, salted broccoli rabe and fish sauce	25€
TRADITIONAL ADRIATIC SEAFOOD STEW WITH BONELESS FILLETS OF Adriatic fishes and shellfish	26€

From our Garden

SKIN-ON FRIED POTATOES 'Nduja mayo	6€
PICKLED HOME-MADE SEASONAL VEGETABLES "GIARDINIERA STYLE"	8€
CHICKPEA HUMMUS SMOCKED PAPRIKA AND CARASAU BREAD	7€
ROMAN CHICORY ROOTS SALAD ANCHOVIES SAUCE AND BURRATA	9€
CARPACCIO OF ROASTED BELL PEPPERS CAPERS AND TUNA SAUCE	8€
ROASTED DELICA PUMPKIN CRÈME FRAICHE AND TOASTED HAZELNUTS	7€
SAUTED FRESH SPINACH AND BROCCOLI RABES GARLIC, OIL AND CHILY	7€

Desserts

ICE CREAM SORBETTO LEMON OR COFFEE	4€
GIUDA'S KISS Liscariota's tiramisù	6€
DARK CHOCOLATE MOUSSE MIXED BERRIES AND Maldon salt	7€
SQUACQUERONE CHEESECAKE POACHED PEAR IN Sangiovese wine, CINNAMON BREADCRUMBS	8€
CRÈME CARAMEL INFUSED WITH CARDAMOM	6€
FINAL TREATS HOMEMADE PETIT FOURS AND SMALL PASTRIES	12€

We prefer to use locally caught fish, if not available, some fish may be farm-raised or frozen. If you have any allergies or intolerances, please contact the restaurant staff.