



ACQUAR^{oof}
TERRAZZA
MOLINARI

The bread we propose you was born from a collaboration with Marè Forno realized with organic flours, wheat type 1 and rye from Valle Gesso (Cn)

Olio extra EVO DOP Tuscia Monocultivar 100% Caninese

RAW FISH

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Fish of the day tartare	24
Fish of the day carpaccio	24
Raw fish, shellfish and crustaceans platter	54



SELECTION OF CAVIAR

Siberiano, 10g	25
30g	60
Royale, 10g	30
30g	70
Asetra, 10g	42
30g	80

SELECTION OF OYSTERS

Special Ancelin N2	8
Special Daniel Sorlut N1	9
Special Gillardeau N1	10



STARTERS

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Warm seafood salad	34
Baby octopus "Luciana" way	24
Deep-fried fish of the day	22
Bread, butter and anchovies	22
Salted cod, black truffle	25
Sauteed mazzancolla shrimps, mashed chickpeas and rosemary ...	30
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Buffalo Mozzarella	18
Culatello ham 18 months from Zibello	28



PASTA

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Tortelli pasta stuffed with ricotta cheese, butter, sage, lemon and bottarga	25
Spaghettoni pasta with clams	24
Eggs Paccheri pasta with gurnard ragout, capers from Pantelleria, black olives	25
Potatoes dumplings with seafood, rocket salad and tomatoes ...	28
Tagliolini pasta with lobster	32
Tagliolini pasta with caviar, butter and lemon	39
Eliche pasta with basil pesto, raw red prawns, lemon	30
Linguine pasta with sea urchins	28



MAIN COURSE

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Roasted fish of the day	34
Fish of the day "cacciatora" way	34
Pan-seared red tuna	30
Sole "Mugnaia" way	38
Lobster "Catalana" way	50
Steamed king krab, bergamot vinegar	80
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Beef fillet	35
Eggplant Parmigiana	25



DESSERT

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Acqua-Sundae vanilla ice cream	16
Tiramisù	13
Eggnog semifreddo, wild strawberries, balsamic vinegar.....	15
Rum babà, cream, vanilla ganache	14
Passion fruit cheesecake	13
Fresh fruit platter	14

