SVEVIA
arte culinaria

Cover charge and demineralized water included 4

Our Winter Specials

Baked Molise Scamorza with Truffle 14
Allergens 7,12

Cod and potatoes cooked in a jar 15
Allergens 4,9

Cocco's Tagliolini Pasta with Raw Oysters 18
Allergens 1,3,6,9,12,14

Fresh cavatelli pasta with broccoli, prawns and crunchy bread 16
Allergens 1,2,4,8,9

Catch of the day in the following ways..... Salted, baked with potatoes, pan-fried with yellow cherry tomatoes, cardoncelli mushrooms and olives 25
All allergens

If you are undecided, trust the creativity of our chefs with a

Tasting Menu
"Between Land and Sea"

5-course Chef's Tasting Menu (freehand selection)

The menu is served for the entire table
and cannot be modified

Demineralized water and cover charge included

60

Our Raw Menu

Sale subject to availability

Gillardeau Special Oyster No. 03 - France — *pcs 6*
Allergens 2,4,14

Special Oyster Royal David Hervé n°03 - France — *pcs 5*
Allergens 2,4,14

Red Shrimp of Mazara size XXL* — *pcs 8*
Allergens 2,4,14

Raw curled cuttlefish — *pcs 3*
Allergens 14

Tasting of raw seafood and shellfish° — *30*
Allergens 2,4,6,11,14

Large seafood plateau, carpaccio° and tartare° (2 courses) — *58*
Allergens 2,4,6,11,14

Selection of fish carpaccio with oil and lemon — *25*
Allergens 2,4,6,10,11,14

Tuna tartare, guacamole and carasau bread* — *16*
Allergens 1,4

The Starters

Selection of cold and hot seafood appetizers — *24*
All allergens

Fava bean puree with chicory and prawns with lard* — *15*
Allergens 1,2,9,12,13

'U pappone - Bread cooked in fish broth "local dish" — *14*
Allergens 1,2,4,9,14

Artisanal capocollo and ventricina, stracciata cheese from Agnone — *14*
Allergens 7,8,12

Pasta Dishes

Cacio e pepe risotto with raw tuna and lemon* *16*
(min. for 2 portions)
Allergens 4,7

Fresh pasta paccheri with seafood and baked cherry tomatoes *16*
(served shelled)
Allergens 1,2,3,4,9,12,14

Ravioli filled with three shellfish, in a razor clam, Prosecco and samphire sauce *18*
Allergens 1,4,9,12,14

Fresh pasta chitarrine with squid "Genovese", pink shrimp and bottarga *16*

Fresh potato gnocchi with ventricina salami, pecorino cheese and cherry tomatoes "typical dish" *16*
Allergens 1,3,7,9,12

Awarded Travelers' Choice 2025 – Best of the Best!
Svevia di Termoli joins the global elite thanks to its guests' reviews: emotions, taste, and Molise hospitality at its finest.
#9 overall in Italy according to Tripadvisor

Table about the presence of substances or products that cause allergies or intolerances (PURSUANT TO: REG CE 1169/2011 - MIN. HEALTH NOTE 06/02/2015)
1. Grains containing gluten - 2. Crustaceans and crustacean products - 3. Eggs and products containing eggs - 4. Fish and fish products - 5. Peanuts - 6. Soy - 7. Milk and products based on milk - 8. Nuts - 9. Celery and celery-based products
10. Mustard and mustard-based products - 11. Sesame seeds and sesame-based products- 12. Sulfur dioxide and sulphites 13. Lupins and lupine-based products - 14. Molluscs and mollusc-based products

*⁰Products for raw use that are difficult to find and treated by us and then blast chilled at - 36 ° (at core -20 °) and stored at -18 ° to guarantee their freshness, according to the provisions of Reg. (EC) n. 853/2004 * Product purchased frozen*

Main Dishes

Sliced sautéed tuna, julienned vegetables with mixed salad and tintilia reduction* — *22*
Allergens 4,11,12

Oven-baked catch of the day fillet in a potato, almond and olive crust — *25*
Allergens 4,7,8,9

Poached Skate in fish broth served with "Scescillo" (traditional cheese and egg dumplings) – a Termoli signature dish. — *23*
Allergens 1,3,4,7,9

King Prawns "Aglio, Olio e Peperoncino" with crushed sweet peppers and seasonal vegetables.* — *30*
Allergens 2,4,12

Mixed fried fish — *20*
Allergens 1,2,4,12,14

From the Grill....

Fresh squid and grilled vegetables with ajvar sauce — *23*
Allergens 12,14

Sliced grilled beef served with oven-roasted potatoes and a creamy truffle-Caciocavallo cheese sauce. — *22*
Allergens 7,9,12

Side dishes in general — *5*

A small taste. A big flavor.
In our bread basket, you'll find an extra touch: homemade and fragrant grain taralli, designed to accompany your meal with lightness and character.
If you've been won over, you can order them:
150g served at the table for € 2.00
300g pack for takeaway for € 5.00