



SVEVIA
arte culinaria

Local tasting recipes menu

‘N Zalate de Pulepe e lacce

Octopus salad with celery and lime centrifuge

‘U Pappone

Bread cooked in Termoli fish broth

‘A pasta chi coccele

Chitarrina pasta with clams and mussels with seaweed

‘U pesce arraccanate chi patate

*Baked catch of the day
with potatoes and breadcrumbs*

Il Milk Pan Molisano

*Soft cake soaked in milk liqueur and covered with white chocolate and hazelnut
icing*

50

covered and demineralized water included

The tasting menu cannot be modified

Covered and demineralized water included 4

Our raw fish and seafood menu

Sale according to availability

Special oyster Gillardeau n°03 - France pcs 5

Allergens 2,4,14

Special oyster Royal David Hervé n°03 - Francia pcs 4

Allergens 2,4,14

Tasting of seafood and crud shellfish 28

Allergens 2,4,6,11,14

Great plateau of seafood and carpaccio 56

Allergens 2,4,6,11,14

Selection of fish carpaccio (selection of thinly sliced raw fish) with olive oil and lemon 22

Allergens 2,4,6,9,10,11,14

Tuna tartare °, guacamole and carasau bread 16

Allergens 1,4

Starters

Selection of hot and cold seafood 24

All allergens

Broad bean purée with chicory and prawns wrapped in lard 13

Allergens 1,2,9,12,13

Octopus salad with celery and lime centrifuge 13

Allergens 9,14

Bread cooked in Termoli fish broth "local dish" 13

Allergens 1,2,4,9,14

Selection of artisan salami from Molise with burrata cheese 14

Allergens 7,12

Crispy egg, seasonal vegetables, cheese fondue with truffles 13

Allergens 1,3,7,9,12

First dishes

<i>Cheese and pepper risotto with raw tuna and lemon (min. for 2 portions)</i>	14
<i>Allergens 4,7,9,12</i>	
<i>Chitarrina pasta with squid sauce, pink prawns and mullet bottarga</i>	13
<i>Allergens 1,2,3,4,9,12,14</i>	
<i>Fresh pasta rigatoni with seafood and baked cherry tomatoes (served shelled)</i>	14
<i>Allergens 1,2,3,4,9,12,14</i>	
<i>Ravioli with 3 shellfish with mullet ragout and bacon</i>	15
<i>Allergens 1,2,3,4,7,9,12</i>	
<i>Quadrucchi pasta in sea cicada broth, baby squid and ricotta cheese</i>	13
<i>" typical meal"</i>	
<i>Allergens 1,2,3,4,7,9,12,14</i>	
<i>Potato goodies with ventricina and caciocavallo sauce "local dish"</i>	11
<i>Allergens 1,3,7,9,12</i>	

*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*

*°Products 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*

I Secondi Piatti

Tagliata of tuna fish (sliced tuna steak slightly pan fried) with vegetable julienne, green salads mixture and Tintilia wine reduction 21

Allergens 4,12

Mixed fried fish 20

Allergens 1,2,4,8,12,14

Catch of the day in a herb salt crust with baked potatoes 22

Allergens 4

Monkfish tail with crunchy olive breading, sautéed escarole, anchovy sauce 22

Allergens 1,4,7,9,12

Baked turbot fillet with yellow cherry tomato puree, cardoncelli mushrooms and olives 22

Allergens 4,9,12

Calamari with mixed grilled vegetables and ajvar sauce 21

Allergens 14

Beef fillet, baked potatoes and caciocavallo cheese fondue with truffles 21

Allergens 7,12

Vegetable side dishes 4

Vendita Taralli vari gusti gr 250 4