



SVEVIA

arte culinaria

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 Spring Specials

<i>Poached egg, seasonal vegetables, caciocavallo fondue with truffle</i>	14
<i>Allergens 3,7,9,12</i>	
<i>Cuttlefish and Peas "in Vasocottura" (Steam-cooked in a glass jar)</i>	15
<i>Allergens 4,9,14</i>	
<i>Panciotti ravioli with citrus-infused ricotta, local clams and samphire</i>	16
<i>Allergens 3,4,7,9,14</i>	
<i>Fresh mimosa-style fettuccine with asparagus, egg yolk and raw pink shrimp</i>	16
<i>Allergens 2,3,7,9</i>	
<i>Catch of the day baked in a herb-infused salt crust</i>	25
<i>Allergens 4,9</i>	

Cover charge and demineralized water included

4

Our Raw Menu

Sale subject to availability

Gillardeau Special Oyster No. 03 - France <i>Allergens 2,4,14</i>	<i>pcs</i>	6
Special Oyster Royal David Hervé n°03 - France <i>Allergens 2,4,14</i>	<i>pcs</i>	5
Red Shrimp of Mazara size XXL <i>Allergens 2,4,14</i>	<i>pcs</i>	8
Tasting of raw seafood and shellfish° <i>Allergens 2,4,6,11,14</i>		30
Large seafood plateau, carpaccio° and tartare° (2 courses) <i>Allergens 2,4,6,11,14</i>		58
Selection of fish carpaccio with oil and lemon <i>Allergens 2,4,6,10,11,14</i>		25
Tuna tartare°, guacamole and carasau bread <i>Allergens 1,4</i>		16

The Starters

Selection of cold and hot seafood appetizers <i>All allergens</i>	24
Fava bean puree with chicory and prawns° with lard <i>Allergens 1,2,9,12,13</i>	15
‘U pappone - Bread cooked in fish broth “local dish” <i>Allergens 1,2,4,9,14</i>	14
Artisanal capocollo and ventricina, stracciata cheese from Agnone <i>Allergens 7,8,12</i>	14

Pasta Dishes

<i>Cacio e pepe risotto with raw tuna* and lemon</i> (min. for 2 portions) <i>Allergens 4,7</i>	16
<i>Fresh pasta paccheri with seafood and baked cherry tomatoes</i> (served shelled) <i>Allergens 1,2,3,4,9,12,14</i>	16
<i>Ravioli filled with three shellfish, in a razor clam, Prosecco and samphire sauce</i> <i>Allergens 1,4,9,12,14</i>	18
<i>Fresh pasta chitarrine with squid "Genovese", pink shrimp and bottarga</i>	16
<i>Potato gnocchi, caciocavallo cheese fondue with Molise truffle with beef jus</i> <i>Allergens 1,3,7,9,12</i>	16

Awarded Travelers' Choice 2025 – Best of the Best!
Suevia 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

*°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*

Main Dishes

<i>Sliced sautéed tuna, julienned vegetables with mixed salad and tintilia reduction</i> <i>Allergens 4,11,12</i>	22
<i>Oven-baked catch of the day fillet in a potato, almond and olive crust</i> <i>Allergens 4,7,8,9</i>	25
<i>Poached Skate in fish broth served with "Scescillo" (traditional cheese and egg dumplings) – a Termoli signature dish.</i> <i>Allergens 1,3,4,7,9</i>	23
<i>King Prawns* "Aglio, Olio e Peperoncino" with crushed sweet peppers and seasonal vegetables.</i> <i>Allergens 2,4,12</i>	30
<i>Mixed fried fish</i> <i>Allergens 1,2,4,12,14</i>	20

From the Grill....

<i>Fresh squid and grilled vegetables with ajvar sauce</i> <i>Allergens 12,14</i>	23
<i>Sliced grilled beef served with oven-roasted potatoes and a creamy truffle-Caciocavallo cheese sauce.</i> <i>Allergens 7,9,12</i>	22
<i>Side dishes in general</i>	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