



# SVEVIA

arte culinaria

## **Tasting Menu** **"Between Land and Sea"**

### **Giardino d'Inverno**

*"Our idea of seafood salad"*

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### **Rustica**

*Broad bean puree with chicory and prawns in bacon*

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### **'A Pasta chi Coccele**

*Fresh pasta paccheri with seafood and baked cherry tomatoes*

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### **'U Pesce a' Furne chi Patane**

*Gargano red sea bass baked with potatoes, almonds, and olives*

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### **Milk Pan**

*My Version*

*Hazelnut and White Chocolate Semifreddo*

*Vanilla and Milk Liqueur Biscuit*

60

*The tasting menu  
IS SERVED FOR THE ENTIRE TABLE  
and cannot be modified.*

## Our Raw Menu

*Sale subject to availability*

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

## The Starters

|   |           |
|---|-----------|
| <i>Selection of cold and hot seafood appetizers</i>                       | <i>24</i> |
| <i>All allergens</i>  |           |
| <i>Fava bean puree with chicory and prawns° with lard</i>                 | <i>15</i> |
| <i>Allergens 1,2,9,12,13</i>  |           |
| <i>'U pappone - Bread cooked in fish broth "local dish"</i>               | <i>14</i> |
| <i>Allergens 1,2,4,9,14</i>   |           |
| <i>Artisanal capocollo and ventricina, stracciata cheese from Agnone</i>  | <i>14</i> |
| <i>Allergens 7,8,12</i>   |           |
| <i>Poached egg, seasonal vegetables, caciocavallo fondue with truffle</i> | <i>14</i> |
| <i>Allergens 3,7,9,12</i>   |           |

## Pasta Dishes

|  |           |
|--|-----------|
| <i>Cacio e pepe risotto with raw tuna and lemon</i>  | <b>16</b> |
| (min. for 2 portions)  |           |
| Allergens 4,7  |           |
| <i>Fresh pasta chitarrine with chickpeas, cod and lemon</i>                                      | <b>15</b> |
| Allergens 1,3,4,9,12   |           |
| <i>Fresh pasta paccheri with seafood and baked cherry tomatoes</i>                               | <b>16</b> |
| (served shelled)   |           |
| Allergens 1,2,3,4,9,12,14  |           |
| <i>Fresh spirulina pasta spaghetti with local clams, calamari, cherry tomatoes, and bottarga</i> | <b>16</b> |
| Allergens 1,4,9,12,14  |           |
| <i>Fresh pasta quadrucci in a broth of mantis shrimp, calamari, and ricotta "typical dish"</i>   | <b>15</b> |
| Allergens 1,2,3,4,7,9,12,14  |           |
| <i>Potato gnocchi, caciocavallo cheese fondue with Molise truffle with beef jus</i>              | <b>15</b> |
| 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

*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>  | <b>22</b> |
| <i>Allergens 4,11,12</i>  |           |
| <i>Catch of the day in a herb-salt crust with baked potatoes</i>                          | <b>24</b> |
| <i>Allergens 4,7</i>  |           |
| <i>Baked Gargano red meagre on a yellow tomato, cardoncelli mushrooms, and olive stew</i> | <b>23</b> |
| <i>Allergens 4,9</i>  |           |
| <i>Local sole and stuffed artichoke in a pan</i>  | <b>23</b> |
| <i>Allergens 1,3,4,7,9</i>  |           |
| <i>Mixed fried fish</i>   | <b>20</b> |
| <i>Allergens 1,2,4,12,14</i>  |           |

## From the Grill....

|   |           |
|---|-----------|
| <i>Fresh squid and grilled vegetables with ajvar sauce</i>                                    | <b>22</b> |
| <i>Allergens 12,14</i>  |           |
| <i>Prawns, mixed salad and raw tomato stew</i>  | <b>21</b> |
| <i>Allergens 2,12</i>   |           |
| <i>Sliced beef, lightly smoked celeriac cream, roasted potatoes and chimichurri quenelles</i> | <b>22</b> |
| <i>Allergens 7,9,10,12</i>  |           |
| <i>Side dishes in general</i>   | <b>5</b>  |

*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*