



SVEVIA

arte culinaria

Tasting Menu "Between Land and Sea"

Giardino d'Inverno
"Our idea of seafood salad"

Rustica

Broad bean puree with chicory and prawns in bacon

'A Pasta chi Coccele

Fresh pasta paccheri with seafood and baked cherry tomatoes

'U Pesce a' Furne chi Patane

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

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.*

Cover charge and demineralized water included

4

Our Raw Menu

Sale subject to availability

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

The Starters

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

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 chitarrine with chickpeas, cod and lemon</i> <i>Allergens 1,3,4,9,12</i>	15
<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>Fresh spirulina pasta spaghetti with local clams, calamari, cherry tomatoes, and bottarga</i> <i>Allergens 1,4,9,12,14</i>	16
<i>Fresh pasta quadrucci in a broth of mantis shrimp, calamari, and ricotta</i> <i>"typical dish"</i> <i>Allergens 1,2,3,4,7,9,12,14</i>	15
<i>Potato gnocchi, caciocavallo cheese fondue with Molise truffle with beef jus</i> <i>Allergens 1,3,7,9,12</i>	15

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

From the Grill....

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

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