



LA
SCALETTA
IL MARE IN TAVOLA
SINCE 1850

Chef Dino Ricci

Il nostro Chef Dino Ricci vi augura una piacevole esperienza e vi informa che tutti i prodotti somministrati a crudo vengono sottoposti a rigidissimi controlli qualitativi in tutta la catena, dall'acquisto alla somministrazione inclusi quelli descritti nel Piano HACCP riferiti *al Reg. CE 852/04 e Reg. CE 853/04* e che prevedono un rapido abbattimento di temperatura mediante abbattitore.



PISA



Tabella degli allergeni:

1 Sedano, 2 Crostacei, 3 Pesce, 4 Latte, 5 Senape, 6 Arachidi, 7 Soia, 8 Cereali, 9 Uova, 10 Lupini, 11 Molluschi, 12 Frutta a guscio, 13 Sesamo, 14 Solfiti

* Nota informativa:

Se soffre di allergie od intolleranze alimentari lo segnalali ai nostri chef de rang che sapranno metterla in condizione di evitare i generi che contengono prodotti ai quali è allergico/a od intollerante. A disposizione anche una tabella dettagliata esposta alla cassa e che può richiedere al suo tavolo. Per garantire l'alta qualità delle proposte potremo ricorrere ad elementi congelati di prima scelta e abbattuti a bordo a seguito della pesca.



Starters

TASTING OF RAW FISH (* 2, 3, 7, 11, 12, 13)

A selection of shellfish, clams, oysters and caught served as raw

SMALL LANGOSTINE TARTARE (* 2, 3, 5, 6, 7, 11, 12)

Marinade apple vinegar and crunchy olives

TASTING OF THREE RAW FISH TARTARES (* 3, 5, 6, 7, 12)

Smoked with herbs

PLATEAU DE CRUDITES (* 1, 2, 3, 5, 6, 7, 11, 12, 13)

Two-storey tower of Oysters, tartares and shellfish

PLATEAU ROYAL (* 1, 2, 3, 5, 6, 7, 11, 12, 13)

Three-storey tower of Oysters, tartares, shellfish and boiled seafood

PLATEAU DE CRUSTACES (* 1, 2, 3, 5, 6, 7, 11, 12, 13)

Two raw shrimps, two raw small langostine and two raw red shrimp flavored with citrus

OCTOPUS (* 2, 3, 6, 7, 11, 12)

Cooked in low temperature, browned and served with celeriac sauce

TASTING OF SEAFOOD (* 1, 2, 3, 5, 6, 7, 11, 12, 13)

Composition of cooked and marinated tastings

SHRIMPS WITH KATAIFI (* 2, 3, 5, 7, 8, 12)

Served with soy reduction

CULATELLO DI ZIBELLO DOP (* 6, 8, 12)

Seasoned 26 months

- Service 3,00 €. Please notify us of any allergies or intolerances -



Main courses Pasta

CYLINDERS PASTA WITH CHLOROPHYLL'S ALGAE (* 1, 2, 3, 4, 6, 9, 11, 12, 14)

Stuffed with clams in sweet garlic sauce

1 YEAR SEASONED RICE (* 1, 2, 3, 4, 6, 11, 12, 14)

With the Island of Elba's lobster

FAGOTTELLI PASTA (* 1, 2, 3, 4, 9, 11, 12, 14)

Stuffed with octopus in sauce of red shrimps from Mazara del Vallo

TAGLIOLINI OF FRESH AND HOMEMADE PASTA (* 1, 2, 3, 4, 9, 11, 12, 14)

With sea urchins and bottarga

CHITARRINE OF FRESH AND HOMEMADE PASTA (* 1, 2, 3, 9, 14)

With blu lobster in sauce of shellfish

HOMEMADE PURPLE POTATOES GNOCCHI (* 1, 2, 3, 4, 7, 9, 10, 11, 12, 14)

With seafood

MALTAGLIATI PASTA 100% EGG YOLK (* 1, 4, 9, 14)

Hare marinade cooked at low temperature and olives from Imperia

- Service 3,00 €. Please notify us of any allergies or intolerances -



Second courses

GRILLED SQUIDS AND SHELLFISH (* 2, 3, 6, 7, 11)

With its mayonnaise express

FILETS OF TURBOT FISH (* 1, 2, 3, 6, 7, 8, 11, 12, 13, 14)

Marinated with white balsamic vinegar, golden and crisp with caponata

CUBES OF TUNA FISH (* 3, 5, 6, 7, 8, 12, 13)

Lightly seared crusted with Bronte pistachios

SLICED YELLOWTAIL FISH (* 3, 5, 6, 7, 8, 12, 13)

At herbs and purple potato chips

LOBSTER CATALAN (* 1, 2, 3, 5, 6, 7, 11, 12)

Cooked at 90 degrees

SMALL LANGOUSTINE (* 2, 3, 12)

Cooked with steam, Beluga caviar and mayonnaise prawns from Mazara del Vallo

DUCK BREAST (* 1, 5, 6, 7, 12, 13)

Cooked in low-temperature vacuum, lacquered with honey in orange sauce and cointreau

- Service 3,00 €. Please notify us of any allergies or intolerances -

Desserts

DECOMPOSED TIRAMISU' (* 4, 6, 9, 12)

A reinterpretation of the recipe with spume expressed to siphon

CHEESECAKE WITH RASPBERRIES (* 4, 6, 9, 12)

With chocolate

CYLINDERS OF PASTRY (* 4, 6, 9, 12)

Stuffed with cream milk

NOUGAT PARFAIT WITH MADAGASCAR VANILLA (* 4, 6, 9, 12)

Served with mascarpone mousse and orange jelly

WAFFLE (* 4, 6, 9, 12)

Chantilly cream flavored with orange and berries

WAFFLE (* 4, 6, 9, 12)

With salted caramel and amaretti biscuits

CHOCOLATE FLAN AMEDEI 75% FUDGE (* 4, 6, 9, 12)

Stuffed with pear and reduction of strawberries and lemon

Table of allergens :

1 Celery, 2 Crustaceans, 3 Fish, 4 Milk, 5 Mustard, 6 Peanuts, 7 Soy, 8 Cereals, 9 Eggs, 10 Lupins, 11 Molluscs, 12 Nuts, 13 Sesame, 14 Sulfites

* Informative note:

If you have allergies or food intolerances, please report them to our chef de rang and they will be able to help you avoiding the proposals that contain products that you cannot eat. There is also a detailed table displayed at the cash desk that can be requested at your table. To guarantee the high quality of each dish we could use first choice frozen elements and blast chilling products.

Our Chef Dino Ricci wishes you a pleasant experience and informs you that all products served as raw are subjected to strict quality checks throughout the chain, from purchase to serving, including those described in the HACCP Plan referred to Reg. EC 852/04 and Reg. EC 853/04 which include a rapid reduction of temperature by blast chiller.

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