

*„one cannot think well, love  
well, sleep well, if one has  
not dined well“*

-Virginia Woolf -

„A Room of One's Own“ - 1929

# *...Sea Tasting Menu...*

per person €75

(all the table)

The Raw Scampi, Asparagus

SED/CR

Salmon Marinated from "Val Rosandra", Tzatziki Sauce, Fennel Brittle, Pan Brioche

CE/UO/PE/LA

Scallops, Spinach, Crispy Bacon, Raisins and Pine Nuts

MO/SED/GU

Crunchy Octopus Cooked CBT Catalan Style, the Bruschetta Tomato Soup

CE/SED/LA/MO

Tortelli Stuffed with Sea Bass, Tomato cream, Smoked Ricotta

CE/LA/PE/SED

Carnaroli Rice of "Zaccaria" Red Prawn Tartare, Scent of Cedar

CR/SED/LA

Baked Sea Bass with Herbes, Fried Marinated Artichoke Heart

PE/SED

The Sweet Surprise

## *...Starters...*

Raw Fish Mosaic :

(Based one day's catch)

30€ PE/CR/MO/SED

Egg CBT, Cooked at 65 degrees, Raw Scampi, Potatoes Cream, Marinated Zuchinis

23€ LA/SED/CR/UO

Prawns, Green Asparagus, Burrata, Sautéed Vegetables

22€ CR/LA/SED

Scallops, Spinach, Crispy Bacon, Raisins and Pine Nuts

21€ GU/MO/SED

Crunchy Octopus Cooked CBT Catalan Style, the Bruschetta Tomato Soup

21€ CE/LA/SED/MO

Salmon Marinated from "Val Rosandra", Tzatziki Sauce, Fennel Brittle, Pan Brioche

19€ CE/LA/UO/PE

## *...First Courses...*

Carnaroli Rice of "Zaccaria" Red Prawn Tartare , Scent of Cedar

24 € per person (minimum 2 people)

LA/SED/CR

Paccheri with Pistachio Pesto, Prawns

21 € CE/GU/CR/LA/SED

Tortelli Stuffed with Sea Bass, Tomato cream, Smoked Ricotta

21 € CE/LA/PE/SED

Spaghetti " Tirrena of Frescobaldi" Clams, Bottarga Made by us

21 € CE/LU/SED/PE

Gnocchi with Ricotta and and Chives Herb, Pea Cream, Red Mullet

20€ CE/PE/LA/UO/SE

Fusilloni with Sea Cicada Sauce

20€ CE/CR/SED

Pappardelle with Creamed Cod, Green Asparagus

19€ CE/LA/PE/UO/SED

## *...Second Courses...*

Baked Sea Bass with Herbes, Fried Marinated Artichoke Heart

26 € PE/SED

Amberjack, Philadelphia Creme Fresh with Saffron, Fois-Gras, White Asparagus

26 € PE/LA/SED

Croaker Cooked on a plate of Salt from the Piran Salt Pans, Steamed Vegetables,

Basic Pesto

26 € PE/LA/GU/SED

Tuna Pistachio Crusted, the Aubergine, Parmigiana

26 € PE/LA/SED

Turbot with Lemon Potatoes, Taggiasca Olives, Caper

26 € PE/SED

The Dalmatian fsh soup

26 € CE/CR/PE/MO/SED

Mixed Fried Food ( Squid, Prawns, Sardines )

26 € CE/CR/UO/PE/AR/SED/MO

*Fresh Seasonal Salads €5,00*

*Water Panna or San Pellegrino € 4,00*

*Illy Coffee €3,00*

*Our Cover Charge €4*

Some of the ingredients in our dishes may be frozen or bought fresh and frozen by us using a blast cabinet. This allows the correct preservation of products in compliance with health legislation. Further information is available from our staff.

“Information about the presence of substances and foods that may cause allergies or intolerances are available from our staff”.

## Important Information

In accordance with the provisions on food labelling contained in Regulation 2011/1169/EC, we inform customers that all dishes served in this restaurant may contain one or more traces of the following allergens:

- ce- cereals containing gluten i.e.: wheat, rye, barley, oats, spelled, kamut or their hybridized strains and their related
- cr - crustaceans and product derived from crustaceans
- uo- eggs and egg products
- pe- fish and fish products
- ar - peanuts and peanut-based products
- so- soy and soy products
- la - milk and milk products
- fu - mushrooms and mushrooms product
- gu- nuts: almonds, hazelnuts, walnuts, pistachios and their products
- sed - celery and celery products
- sen - mustard and mustard-based product
- ses - sesame and sesame product
- an - sulfur dioxide and sulphites in concentration greater than 10mg/kg
- lu - lupine and lupines products
- mo - molluscs and mollusc products

All raw served products are bought fresh, washed and blast frozen with a professional blast cabinet to ensure better conservation.

TRIESTE

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