

*„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 € 80

(all the table)

The Raw Scampi, Melon Tartare with Smoked Salt, Mint.....

SED/CR

Steamed Sea Bream Carpaccio with Bergamot Tea, Panzanella, Pea Shoots.....

CE/SED/PE

Scallops Nuts in a Basil Bread crust, Tomato, Artisanal Buffalo Mousse.....

CE/SED/LA/PE/LU/MO

Crispy Octopus Cooked CBT, Courgettes Marinated in Lemon, Carrot Foam.....

LA/MO/SED

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

CR/LA/SED

Egg Tagliatelle, Red Mullet Stew, wild Fennel, Raisins.....

CE/PE/UO/SED

Saltimbocca with Roman Monkfish (Anglerfish), Summer Truffel, Potatoes.....

PE/SED/LA/FU

The Sweet Surprise

...Starters...

Raw Fish Mosaic :

(Based one day's catch)

30 € PE/CR/MO/SED

The Raw Scampi, Melon Tartare with Smoked Salt, Mint.....

23 € SED/CR

Crispy Octopus Cooked CBT, Courgettes Marinated in Lemon, Carrot Foam.....

22 € LA/MO/SED

Steamed Sea Bream Carpaccio with Bergamot Tea, Panzanella, Pea Shoots.....

22 € CE/SED/PE

Scallops Nuts in a Basil Bread crust, Tomato, Artisanal Buffalo Mousse.....

23 € CE/SED/LA/PE/LU/MO

Prawns Tails with Osvaldo Bacon, Burnt Aubergines, Potato Wafer.....

22 € CE/LA/SED/MO

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

20 € CE/LA/UE/PE

...First Courses...

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

24 € per person (minimum 2 people)

LA/SED/CR

Paccheri with Pistachio Pesto, Prawns.....

21 € CE/GU/CR/LA/SED

Fresh Pasta Panzerotti Stuffed with Sea Bass, Summer Vegetable Ragù, Marinated Tomato.....

21 € CE/LA/PE/SED

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

21 € CE/LU/SED/PE

Egg Tagliatelle, Red Mullet Stew, wild Fennel, Raisins.....

21 € CE/PE/UO/SED

Artisan Fusilloni, with Cheese and Pepper "Cacio e Pepe", Octopus Ragù....

21 € CE/LA/MO/SED

...Second Courses...

Baked Sea Bass with Potatoes, Baked Tomato.....

26 € PE/SED/LA

Saltimbocca with Roman Monkfish (Anlgerfish), Summer Truffel, Potatoes.....

26 € PE/SED/LA/FU

Croaker Cooked on a plate of Salt from the Piran Salt Pans, Potato Foam, Figs with Salted Caramel.....

26 € PE/LA/SED

Tuna Pistachio Crusted, Caponata, Fiordilatte Cream.....

26 € PE/LA/SED/GU

Turbot, Porcini Mushroom Stew, Istrian Red Potato Flan, Thyme.....

26 € PE/SED/FU/LA

The Dalmatian fish 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

CHIMERA DI BACCO

VIA DEL PANE, 2 – 34121

www.chimeradibacco.com

e-mail: info@chimeradibacco.com

