

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

-Virginia Woolf

„A Room of One's Own“ - 1929

...Sea Teasing Menu...

per person € 85

(all the table)

Sea Bream Carpaccio, steamed with Bergamot Tea, Crunchy Vegetables, Honey Sauce

SED

Egg cooked Low Temperature, Pink Shrimp, Dill Creme Fraiche

UO/LA/CR

Crispy Octopus cooked al low temperature, Panzanella, Burrata stracciatella

LA/MO/SED/CR

Scallops with Bacon, Potatoes with parsley, Cheese and Pepper

SED/LA

Tortelli stuffed with Turbot, Asparagus Ragout

SED/CE/PE/LA

The " Zaccaria " Carnaroli rice, red Prawn Tartare, the Scent of Cedar

CR/LA/SED

Croaker cooked on a plate of salt from " Saline di Pirano " marinated Artichoke Fried with Tarragon

PE/CE/SED

The Sweet Surprise

...Tradition in Teasing Menu...

per person € 65
(all the table)

Trieste – Style creamed Cod, Croutons with Butter, Black Olives

CR/PE/LA

Cuttlefish with Peas and Polenta

CE/MO/SED

Spaghetti “ Tirrena of Frescobaldi “ the shelled Clams, Bottarga made by us

CE/LU/PE/SED

The Dalmatian Fish Soup

SED/CE/CR/PE/MO

Rigojanci Dessert

CE/UO/LA

...Starters...

Raw Fish Mosaic (Based one day's catch)

30 € CR/PE//MO/SED

Egg cooked Low Temperature, Pink Shrimp, Dill Creme Fraiche

25 € UO/LA/CR

Scallops with Bacon, Potatoes with parsley, Cheese and Pepper

25 € SED/LA

Sea Bream Carpaccio, steamed with Bergamot Tea, Crunchy Vegetables, Honey Sauce

23 € SED

Crispy Octopus cooked al low temperature, Panzanella, Burrata stracciatella

23 € LA/MO/SED/CR

...First Courses...

The “ Zaccaria “ Carnaroli rice, red Prawn Tartare, the Scent of Cedar
Per person (minimum 2 people)

24 € CR/LA/SED

Tortelli stuffed with Turbot, Asparagus Ragout

22 € SED/CE/PE/LA

Potato Gnocchi with Cuttlefish ink, Creamed Cod

20 € SED/CE/PE/LA

Paccheri with Pistachio Pesto, beaten with pan-fried Prawns

22 € CE/CR/LA/GU/SED

Spaghetti “ Tirrena of Frescobaldi “ the shelled Clams, Bottarga made by us

22 € CE/LU/PE/SED

...Second Courses...

Tuna (Depending on the catch), Vegetable Caponata, Puffed Potatoes

26 € SED/PE/LA/CE

Baked Sea Bass, Citrus Bread Crust, burnt Aubergines, Asparagus

26 € CE/LA/SED

Baked Turbot, Porcini Mushrooms, Ratèe Potatoes

26 € LA/PE/FU

Cuttlefish with Peas and Polenta

22 € CE/MO/SED

The Dalmatian Fish Soup

26 € SED/CE/CR/PE/MO

Mixed Fried Food (Squids, Prawns, Sardines)

26 € SED/CE/CR/PE/MO/UO/AR

Fresh seasonal salads €6

Water Panna or San Pellegrino €4

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, spelleds, 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