

il Clandestino

M E N U

When Clandestino opening in july 2000, Susci born, an innovative way of reinterpreting raw that started as an imitation of the traditional idea of the Japanese sushi to become later a real and independent study.

6 oysters

fine de bretagne (14)

18,00 euro

2000 | **Tuna game**

tuna bresaola, raw tuna, tuna tataki and tuna bally (4, 9, 10)

25,00 euro

2019 | **(Tra) Fillide e Acamante**

Fried albacore, pistachio, almond sauce, mustard leaves (1, 4, 8, 10)

18,00 euro

2020 | **Poseidone**

Sea bream, tzatziki sauce, fermented cucumber water, apple and basil oil (4, 7)

22,00 euro

2002 | **Pizzetta**

with mackerel, tomato and burrata cheese (1, 4, 7)

15,00 euro

2018 | **Thor**

King crab, fermented parsnip and celery, seaweed "pesto", basil oil (2, 7)

30,00 euro

2000 | **Braised scallops**

with mashed potatoes and extra virgin olive oil (7, 14)

25,00 euro

Service and cover 5,00 euro

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2001 | **Polentina with seafood**

cooked and uncooked, parsley sauce (2, 14)

15,00 euro

2013 | **Salmon lasagne**

with smoked and raw salmon, yuzu powder, beetroot mayonnaise,
coconut and lime sauce (1, 4, 7)

15,00 euro

2019 | **Soffio di Mare e Soffio di Terra**

Eggs noodle “Spinosini” with king crab, carrot, ginger, dandelion and thyme (1, 2, 6, 7)

25,00 euro

2014 | **Murakami**

Roasted mackerel, miso, fried aubergine, lime, mashed potatoes, orange peel sauce (4, 7)

20,00 euro

2020 | **Atena**

Sardinian “beccafico”, green olives sauce, mustard leaves (1, 3, 4, 7, 8, 10)

20,00 euro

2017 | **House of Este**

Charcoal eel, scented of laurel, cauliflower sauce (1, 4)

25,00 euro

2019 | **Salted cod**

roasted pepper sauce, eggplant, mallow, sweet and sour onion,
caper berry, toasted almonds and raisins (4, 6, 7, 8)

25,00 euro

Service and cover 5,00 euro

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D E S S E R T

Dark chocolate mousse

breadsticks, Cyprus salt and clementine oil (1, 3, 7)

8,00 euro

Cappuccino mousse

with Langues de Chat cookies (1, 3, 7)

8,00 euro

Italian Cassata

with raspberry sauce (7, 8)

8,00 euro

Yogurt foam

strawberries and jam (7)

10,00 euro

Tirami su

with day-old bread, coffee gelato and Borghetti liqueur jelly (1, 3, 7)

10,00 euro

Warm pie

with halzenut heart, ginger ice cream (1, 3, 7, 8)

10,00 euro

Gea

Honey ice cream, sesame caramel, fig leaves water, grated fig (7, 11)

10,00 euro