

# À LA CARTE

## IL CLANDESTINO

*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)

*20,00 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)

*20,00 euro*

### 2021 | STONE AGE

Red pogry, barley and spelt sweet and sour, yellow squash and celery (1, 4, 6, 9, 11)

*24,00 euro*

### 2002 | PIZZETTA

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

*16,00 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)

*26,00 euro*

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### 2001 | **POLENTINA WITH SEAFOOD**

Cooked and uncooked, parsley sauce (2, 14)

*16,00 euro*

### 2013 | **SALMON LASAGNE**

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

*16,00 euro*

### 2021 | **COPPER AGE**

Smoked Amberjack, crab and star anise broth,  
noodles, quail egg (1, 2, 3, 4, 6, 7, 10)

*24,00 euro*

### 2014 | **MURAKAMI**

Roasted mackerel, miso, fried aubergine, lime, mashed potatoes,  
orange peel sauce (4, 6, 7)

*22,00 euro*

### 2021 | **MONKFISH**

Monkfish, fermented mushroom sauce, aubergine and juniper powder (1, 4, 6, 7)

*30,00 euro*

### 2017 | **HOUSE OF ESTE**

Charcoal eel, scented of laurel, cauliflower sauce (1, 4, 6)

*28,00 euro*

### 2019 | **SALTED COD**

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

*28,00 euro*

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Service and cover 5,00 euro

# I DOLCI

## IL CLANDESTINO

### 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, black sesame milk (1, 3, 7, 8, 11)

*10,00 euro*

### SNOWMELT

Kefir ice cream, gin and tonic snowmelt,  
raspberry mousse and Jerusalem artichoke streusel (1, 3, 7)

*10,00 euro*