

PLEASE INFORM US ABOUT ALLERGIES OR INTOLLERANCES

**Big Tasting Fish Menu 7 Courses euro 72,00 each person**

(minimum 2 people, beverage not included)

*A really Tour through the Crispi 19's Seafood specialities:*

*2 tastes of our appetizers, 2 tastes of our pasta courses and 2 tastes of our main courses all choosen by our Chef Fabio Mancuso (member of Italian Chef National Team F.I.C.)*

*+ 1 dessert as you like from the dessert menù*

**Wine Tasting Grand Tour euro 50,00 each person**  
(minimum 2 people)

*7 glasses of wine selected by our maitre and matched with the 7 dishes on the menu*

**Fish Tasting Menu 4 courses euro 56,00 each person** (beverage not included)

*Just warm salad of steamed Lobster, Salmon and Asparagus on a cream of Potatoes and Leeks*

*Fresh homemade pasta "Ravioli" filled with Bream scented with Smoked Swordfish mousse in a stew of Shellfishes*

*Roasted Sea Bass fillet coated with a Squid Ink crumble, Topinambour cream and a mashed Potatoes Celery scented*

*Cold Mousse of White Chocolate and Coconut, Almonds crumble and Raspberry sauce*

**Meat Tasting Menu 4 courses euro 56,00 each person** (beverage not included)

*Tomato filled with Goat Cheese and Pistachio, cream of Vin Brulè and Zucchine pesto*

*Special homemade pasta "Panzerotti" (like Ravioli) stuffed with Veal cheek brased in Red Wine and a just warm Ricotta cheese cream*

*Veal loin with Black Curry Mustard scented, Mushrooms mousseline and Vegetables sauté with Butter*

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*Hot Chocolate Lava Cake with a Ball of Vanilla Ice Cream*

**Wine Tasting Grand Tour euro 40,00** (minimum 2 people)  
*4 glasses of wine selected by our maitre and matched with the dishes on the  
menù*

In our restaurant the dishes are made at the moment, so **unwanted ingredients** can be eliminated. We can change some of our dishes **Gluten free or Vegetarian way**

**Appetizers** euro

*Turbot roll filled with Lettuce and Shellfishes with Roman Broccoli cream* 20,00

*Goatfish fillet on a Spinach and Endive salad, Quail Egg and baked Shrimp\* Bacon rounded* 16,00

*Just warm salad of Salmon, Lobster and Asparagus on a cream of Potatoes and Leeks* 23,00

*Slices of Smocked Duck breast with a Goose parfait and Pan Brioche with Banana and Walnuts* 20,00

*The "Crispi 19" Tuna\* tartare with his decorations* 16,00

*Fillet Beef slices (raw Carpaccio) with mix Salad and Black Truffle* 20,00

*Tomato filled with Goat Cheese and Pistachios, cream of Vin Brulè and Zucchine pesto* 15,00

*Plateau of Oysters (6 pcs.)* 30,00

*Caviar Asetra (portion 50 grams)* 190,00

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Caviar Beluga (portion 50 grams) 420,00

\* this kind of product to be eat also raw, is treated in our Restaurant dawning at -20 ° for 24 hours, or buyed treated by the producer under Italian Law 531/92 implementing Directive 91/493/EEC on the prevention of parasitism by Anisakis

**First Course (usually Pasta Dishes) euro**

*Special homemade pasta “Panzerotti” (like Ravioli) stuffed with Veal cheek brased in Red Wine and a just warm cream of Ricotta cheese* 20,00

*Fresh homemade pasta “Ravioli” filled with Bream and scented with Smoked Swordfish mousse in a stew of Shellfishes* 20,00

*“Fettuccine” with Shellfishes and a composition of Sea Bass and Seafood* 18,00

*Spaghetti with Clams and Bottarga (a special italian fish flavor from Sardinia) and Red Shrimps\* Tartare* 20,00

*Vegetarian Gnocchetti with Vegetables ragù on a Carrots cream* 15,00

*Linguine with Lobster sauce* 26,00

*Royal Soup of Lobster and Mediterranean Seafood (cioppino/bouillabaisse)* 50,00

*Special homemade pasta Tonnarelli with butter and Cantabrico Sea Anchovies on a Tuna Carpaccio, Fennel spice and fried Crumbles* 20,00

*Classic Roman Pasta Dishes*

*Spaghetti Amatriciana sauce (fresh tomato, bacon, pecorino cheese)* 13,00

*Spaghetti Carbonara sauce (bacon, eggs, parmigiano cheese, milk cream)*

*Spaghetti Tomato, Parmigiano cheese and Basil*

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**Crustaceans** we can cooke it as you like (suggest a special italian way “alla Catalana”)

<i>Prawns*</i>		8,00		
	<i>Each 3,5 oz / 100 grams</i>		<i>Spiny Lobster</i>	<i>Each 3,5 oz / 100 grams</i>
<i>Whole Lobster</i>		9,00		18,00

## Second Course

euro

*Roasted Sea Bass fillet coated with a Squid Ink crumble,  
Topinambur cream and a mashed Potatoes Celery scented* 24,00

*Grouper fillet “all'Acquapazza” (a traditional italian fish recipe  
from Napoli) in a stew of Vegetables and Shellfishes* 28,00

*Slices of grilled Tuna\* with Sesame seeds, Potatoes brick and  
Burrata cheese* 24,00

*Cod Fillet with a gratin of Parmigiano cheese, “Fettuccine” with  
Fish ragout and a Scallop and Shrimps\* metamorphosis* 25,00

*Royal Mediterranean Fishes Chef Fantasy (a taste of our fish second  
courses)* 30,00

*If you prefer a whole fish cooked as you like (pan-fried, roasted in  
the oven, boiled, under salt, etc.) you can ask the availability at  
the room staff.* 8,00

(each 3,5 oz  
/ 100

*We sell it by the weight* grams)

*Veal loin with Black Curry Mustard scented, Mushrooms  
mousseline and Vegetables sauté with Butter* 26,00

*Grilled Fillet Beef Medallion with Vegetables and caramelized  
Shallot, Lemon Thyme scented Shrimp\* and mashed Potatoes  
Celery scented* 26,00

## Salads and Cheese

*Mixed Salad (lettuce, tomato, carrots,radicchio, etc.)* 8,00

*Asparagus salad with Buffalo Mozzarella* 16,00

*Mixed taste of Italian Cheese* 18,00

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*Composition of Gorgonzola cheese with Pear cream and Fruit Mustard* 14,00

## **Dessert**

*Cold Mousse of White Chocolate and Coconut, Almonds crumble and Raspberry sauce* 10,00

*Chocolate Lava Cake with Vanilla Ice Cream* 10,00

*Delicate Cheeses Mousse with Almonds powder and “Fior di Latte” sorbet* 10,00

*Tiramisù “Crispi 19”* 10,00

*Milk Chocolate Soft Mousse with Orange on a Pastry biscuit and a Nuts Jam* 10,00

*Cardamom and Coffee bavaroise on Caramelized Pears and Pistachio parfait* 10,00