



All'origine

cucina tradizionale creativa

All'Origine, it is the reality of my passion for cooking in the creation of a place,
where the taste for good food can be appreciated and loved.

I am an Italian chef, my "mission" is the attention to the quality of the products,
that believes in seasonality and the refinement of traditional flavors.

I made my passion for food and good food,
decorating a dish for me is like painting a canvas.

"I think it's an artist who knows how to do one thing well; cook, for example "

Andy Warhol

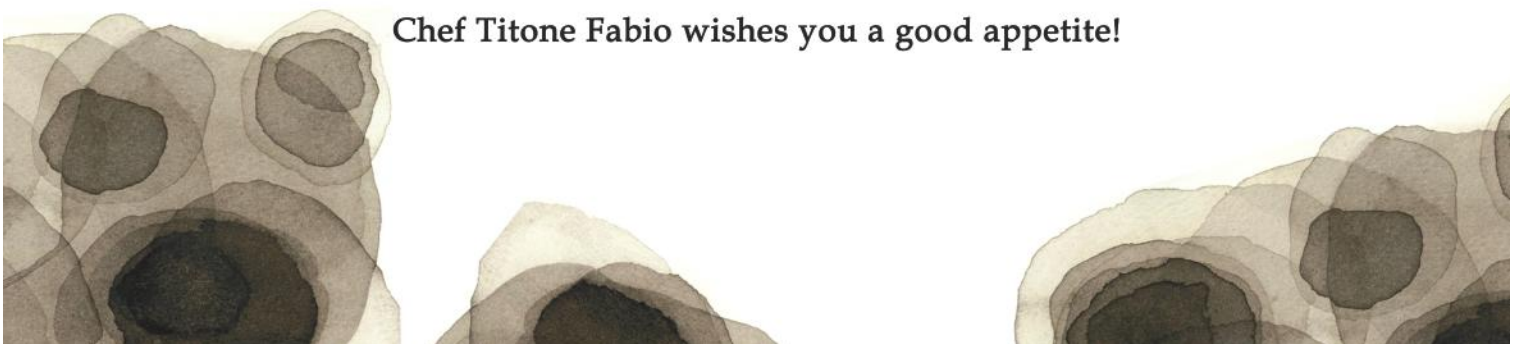
All the production of semolina pasta extruded through bronze is our own artisan production

Our dishes are all prepared at the moment so the waiting times are those of cooking.

Kind guests who have metabolic diseases, allergies and food intolerances are asked to inform
the service staff in order to provide alternative food preparations.

Some products could be frozen on board if not available fresh.

Chef Titone Fabio wishes you a good appetite!





STARTERS

Tartare of beef with hazelnut mayonnaise and mousse of parmesan cheese

12

Cuttle fish - seppia gratin on basilic pesto and pachino tomatoes confit and mango

14

Tuna tartare with licorice and papaya on camone's tomatoes and parsley

15

Scallop's carpaccio with green apple sorbet and mint

15

Cheese e game: selection of cheeses and jams with fruits

12

Fried pizza with marinated salmon and burrata cheese

13

Asparagus with bacon pistachio's zabaione

14

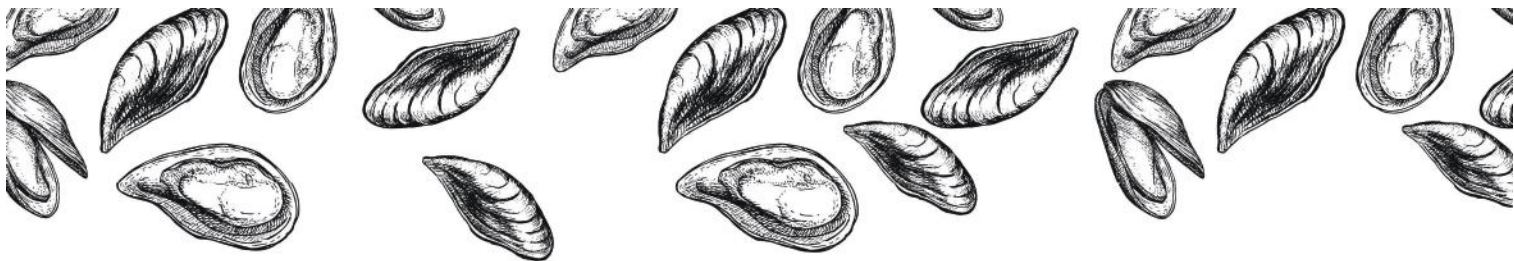
Some fresh products are subjected to rapid temperature abatement in accordance with Reg. EC 852/04 of the HACCP Manual

Some raw materials can be frozen or frozen at the origin, depending on the availability of the market

For any information on substances and allergens it is possible to consult the appropriate documentation

that will be provided, on request, by the staff in service





OUR RAW SEA FOOD

Raw sea food Royal:

1 scampo sea, 1 sea almond, 1 Mazara red shrimp, 2 oysters, 1 sea truffle, 1 cockle
and season fruits

18

Raw sea food Gold:

2 scampi sea, 2 sea almond, 2 Mazara red shrimps, 4 oysters, 2 sea truffles, 2 cockles, 3 sea urchins
and season fruits

35

Raw sea food Prestige:

5 scampi sea, 5 Mazara red shrimps, 8 oysters, 5 sea truffles, 5 cockles, 6 sea urchins,
tuna tartare, 3 scallops
and season fruits

80

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FIRST COURSES

All pasta is home made

Tagliolino pasta “home made” with scallops in mojito

15

Gigli pasta with bacon and pistachios pesto with basket of parmesan cheese

12

Spaghetti pasta with clams and ‘nduja on zucchini pesto

14

Tortelli pasta gurnard with fish, lime and eggs of fish-bottarga

16

Spicy risotto Vialone Nano I.G.P. Produzione Artigianale Az. Melotti with asparagus and basilic’s essence

13

Risotto Vialone Nano I.G.P. Produzione Artigianale Az. Melotti with sea urchins, mint and eggs’ marinated to bergamotto

16

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SECOND COURSES

Veal cutlet in milanese style min. 380 gr. with bernese sauce

20

Beef steak in grilled 5 €/hg with oven potatoes and sauces

min. 600 gr

Scalded tuna on concasse beet's smoked and fennel's infusion

16

Seafood of day

In salt crust, grilled, sicilian auce, in almond crust

Rib eye di manzo "a tagliata" al rosmarino

16

Rollé of octopus with green sauce and concassé of tomatoes with lime's ice-cream

13

Seabass with confit tomatoes and lime on zuchini's and mint's pesto

14

Stuffed squid on tomatoes in oil and capers with vanilla mayonnaise

15

SIDE DISH

Oven potatoes 4

Mix salad 4

Grill vegetables 4

Salad of tomatoes 4

Grapefruit and fennel salad 4

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APPETIZER

Three finger courses chosen by the Chef accompanied by a flute of prosecco

€ 25

MENÙ WITH FOUR COURSES

Selection of the Menù: starters, first courses, second courses, dessert

The Chef will propose again your choices in tasting version

€ 36

MENÙ FIVE COURSES

White paper, surprise of Chef

€ 42

For each Menù with the addition of 10 € you can add a wine tasting route combined with each dish

The dishes are to be considered excluded from the menu: beef steak, veal cutlet, seafood of day.

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