




Alici




pronounced [alee-chee]
a tasty native fish of South of Italy

Crudo Bar

RAW SELECTION* (S)

 Gambero Rosso	Red Mazara prawns, blood orange segments, radish	85
Scampi	Langoustine, zucchini scapece, honey dressing	90
Tartare Tonno	Hand cut blue fin tuna tartare, blood orange dressing, chilli, radish	70
Pagro Reale	Sliced red Japanese seabream, cucumber, celery, grapeseed oil	65
Tonno	Sliced blue fin tuna, romano pepper, Tropea onion, spicy dressing	60
Orata	Sliced gilt head bream, puntarelle, black olive, lemon dressing	55
Ricciola	Sliced amberjack, pomegranate, apple, lemon dressing	65

 "Alici" Crudo di Mare	Mazara prawns, langoustine, hand dived scallop, seabass tartare, salmon tartare, sliced blue fin tuna, oysters selection (2/4 pers.)	395/495
"Imperial" Crudo di Mare	30g Oscietra Caviar, Caledonia blue prawns, Mazara prawns, langoustine, hand dived scallop tartare, salmon tartare, sliced blue fin tuna, oyster selection (2/4 pers.)	825/925

Ostriche

OYSTER SELECTION (S)

Fine de Claire n2

Marennes Oleron
(1 pcs) 28 (3 pcs) 80 (6 pcs) 155

Cumbræ Oyster n2

Scottish West Coast
(1 pcs) 23 (3 pcs) 65 (6 pcs) 125

Bélon n3

Brittany
(1 pcs) 30 (3 pcs) 85 (6 pcs) 165

Gillardeau n2

Marennes Oleron
(1 pcs) 45 (3 pcs) 130 (6 pcs) 250

Caviare

ITALIAN CAVIAR SELECTION "CALVISIUS" (S)

Ars Italica "Imperial"

Oscietra sturgeon caviar, hazelnut and oyster notes
(30g) 445 (50g) 750

La Maison Nordique "Beluga"

Huso Huso caviar, butter and walnut notes
(30g) 950 (50g) 1650

* Daily special delivery: every day at Alicy we receive fresh caught seafood.
Ask your waiter for today's selection. Fresh seafood may be blast frozen depending on preparation or type. For our raw seafood selection we recommend checking for any allergens or intolerances. Consuming raw or undercooked seafood and shellfish may increase your risk of foodborne illness.

Antipasti

STARTERS

Frisella di alici (D)(S) 52

Frisella bread, selection of Italian tomatoes, burrata, marinated anchovies

Burrata (D)(V) 85

Burrata, organic heirloom tomato, basil oil

 **Polpo alla griglia (D)(S)** 85

Grilled octopus, Beluga lentils, saffron, romanesco pepper sauce

Burrata con tartufo nero (D)(V) 135

Burrata, organic heirloom tomato, black truffle

Moscardini in umido (S) 50

Slow cooked baby octopus, tomato sauce, olives, chilli, fresh herbs

Fritto di alici (S) 65

Fried fresh anchovies (subject to market availability)

Insalata di granchio (S) 105

Devon crab salad, zucchini, artichokes, tomato water, extra virgin olive oil

Tartare di manzo con tartufo nero 145

Hand chopped beef tenderloin, pickles, quail egg, homemade mustard, black truffle

Arancini al ragù di mare (D)(S) 48

Fried rice arancini, seafood ragu, spicy tomato sauce

 **Fritto misto (S)** 95

Fried calamari, red Mazara prawns, sliced purple potato, zucchini, chilli jam, citrus mayo

Saute di frutti di mare (S) 65

Daily shellfish selection sautéed, tomato, fresh herbs

Astice alla catalana (S) 135

Half poached lobster, datterino tomato, Tropea onion, purple potato, green beans

Insalata della casa (V)(N) 45

Asparagus, kale, baby spinach, figs, roasted hazelnuts, balsamic dressing

Insalata di rape rosse (D)(V)(N) 55

Hand cut beetroot, kale, ricotta cheese, figs, nuts

Insalata di carciofi (D)(V)(N) 70

Fresh artichokes, celery leaves, caramelized mixed nuts, parmesan, balsamic dressing

Zuppe

SOUPS

Zuppa di farro (V) 40

Spelt soup with basil pesto, asparagus, baby spinach, potato, cauliflower

 **Fregola (S)** 55

Fregola pasta, seared Mazara prawn, mussels, clams, cuttlefish, tomato, fresh herbs

Pizze

PIZZA

Margherita (D) 55

Mozzarella fior di latte, tomato, basil, extra virgin olive oil

Bufala (D) 75

Fresh buffalo mozzarella, tomato, basil, extra virgin olive oil

Al Tartufo (D) 165

Mozzarella fior di latte, black summer truffle, chives

GOURMET SPECIAL

Salmone (D)(S) 70

Cured salmon, burrata, sundried yellow tomato, puntarelle

 **Alici (D)(S)** 80

Burrata cheese, anchovies, wild rocket, datterino tomato

Tonno e pesce spada (D)(S) 75

Smoked tuna and swordfish, stracchino cheese, baby spinach, carnival tomato



Signature dish - (D) Dairy - (V) Vegetarian - (N) Contains nuts - (S) Seafood - Gluten free upon request.

Prices are subject to 7% municipality fees and 5% VAT.

Paste & Risotti

PASTA AND RISOTTO'S

Cavatelli al ragù di seppia (S) 80
Homemade cavatelli, cuttlefish ragu, fresh herbs

 **Spaghetti alla "Chitarra" con ricci e ricciola (S)** 105
Homemade spaghetti with sea urchin, amberjack


Tagliolini caviale e parmigiano (D)(S) 95
Homemade tagliolini, butter, parmesan, caviar, Amalfi lemon zest

Trofie tonno e olive taggiasche (S) 90
Handmade trofie, yellow fin tuna, taggiasche olives

Ravioli di stocco e datterino (D)(S) 85
Homemade ravioli, cod fish, burrata, datterino tomato sauce

Mezze maniche al sugo di pescato (S) 145
Mezze maniche, fresh seafood, herbs

Tagliatelle al tartufo (D)(V) 165
Homemade tagliatelle, black winter truffle, parmesan

 **Spaghetti alici e mollica (S)** 80
Spaghetti, anchovies, capers, black olives, toasted bread crumbs


Paccheri "Gentile" alla norma (D)(V) 75
Paccheri, eggplant, ricotta

Maltagliati con ragu di agnello e pecorino (D) 115
Homemade maltagliati, lamb ragu, pecorino

Bigoli datterino e scampi (S) 130
Bigoli, langoustine, datterino tomato sauce


Risotto gamberi di Mazara (D)(S) 125
Risotto with Mazara prawns, burrata

Risotto ai funghi e tartufo nero (D)(V) 175
Risotto with wild mushrooms, black truffle

 **Linguine "Gentile" all'astice (S)** 350
IGP Gragnano linguine, whole Canadian lobster, fresh tomato sauce (for 2 pers.)

Secondi


MAIN COURSE

 **Cacciucco (S)** 150 per person
Table side cooked seafood soup with selection of shellfish, langoustine, Mazara prawns, cuttlefish, seabass fillet, in a Mediterranean fish broth *An experience... (Min 4 pers.)

Scampo alla griglia (S) 85 per piece
Grilled Norwegian langoustine, salmoriglio dressing

Salmone grigliato (S)(D) 145
Grilled salmon fillet, asparagus, broad beans, baby potato, zucchini, Amalfi confit lemon

Filetto di branzino (S)(D) 155
Seared seabass fillet, grilled artichoke, salicornia, topinambur cream

 **Capesante scottate (S)(D)** 170
Seared hand dived scallops, roasted cauliflowers, crispy beef bacon, mushrooms

Halibut in umido (S) 135
Oven baked Atlantic halibut, clams, mussels, Mediterranean fish broth

Polletto all'arancia 105
Grilled grain fed baby chicken with orange, paprika, roasted baby potato

Filetto di Wagyu 295
Grilled Wagyu tenderloin, carrot mash, grilled leeks

Tagliata di Wagyu (D) 210
Grilled Wagyu striploin, rocket, parmesan, cherry tomato


FOR SHARING:

Branzino al sale (S) 395
1 kg salt crusted seabass
(for 2-3 pers.)

Orata alla griglia (S) 210
1Kg grilled seabream, oregano, salmoriglio
(for 3-4 pers.)

Rombo chiodato (S) 450
1 kg baked turbot, baby potato, cherry tomato
(for 3-4 pers.)

Sogliola alla mugnaia (S)(D) 520
1 kg dover sole, capers, butter sauce
(for 3-4 pers.)

 **Grigliata mista di pesce (S)** 325
Alici grilled selection: tuna, swordfish, cuttlefish, seabream, langoustine & shrimps
(for 2-3 pers.)

* Kindly allow 30-40min cooking time for the above

Cantorni

SIDE DISHES

Patate fritte (V) 35
Hand cut fries

Puré di patate (D)(V) 30
Mashed potatoes

Broccolini (V) 35
Sautéed turnip tops

Insalata di stagione (V) 30
Seasonal salad

Spinaci al peperoncino (V) 30
Sautéed spinach, chilli

Insalata di pomodori e cipolla di Tropea (V) 30
Tomatoes and Tropea onion salad

Fagiolini saltati (V) 30
Sautéed green beans

Asparagi (V) 35
Grilled asparagus





Alici

pronounced [alee-chee]

a tasty native fish of South of Italy

*The perfect way to end a meal is with a dessert... or two.
Made from the richest ingredients, our desserts are always
topped off with love.*

At Alici, we're all about good food and good moments.



Dolci

DESSERTS

Torta al formaggio (D) (N) 50

Lemon cheese cake, wild berries, vanilla soil

Tiramisu (D) 45

Lady finger biscuit, mascarpone, espresso coffee

Fondente al cioccolato (D)(N) 50

Dark chocolate nutella fondant, liquorice gelato

Delizia al limone (D)(N)(A)* 50

Almond sponge cake, lemon cream, limoncello

Torta caprese (D)(N) 50

Chocolate flourless cake, white chocolate cream, maldon sea salt

Piccola pasticceria (D)(N)(A)* 45

Selection of cannoli, baba, cantucci, profiterole

Soufflé al mandarino (D) 55

Mandarin soufflé, Ivorie white chocolate

Cannoli (D)(N) 45

Pistachio, chocolate, and orange cannoli

Gelato al formaggio (D) 45

Cream cheese gelato, honeycomb

Selezione di frutta 145

Selection of tropical fruits with fruit sorbets (4-3 pers.)

Gelati (D)(N) 45

Daily selection of gelato, dehydrated mousse

Selezione di sorbetti 45

Daily selection of sorbet, mint moss, citrus meringue

(D) Dairy - (N) Contains nuts - (A) Alcohol - Gluten free upon request.

Prices are subject to 7% municipality fees and 5% VAT

Digestivi

DIGESTIVES

Amari

<i>Fernet Branca</i>	40
<i>Amaro Averna</i>	40
<i>Branca Menta</i>	40
<i>Ramazotti</i>	40
<i>Amaro Montenegro</i>	40
<i>Lazzaroni Amaretto</i>	50
<i>Sambuca Romana White</i>	40
<i>Limoncello Del Sole</i>	40

Grappa

<i>Gaja & Rey Chardonnay</i>	100
<i>Berta Tres</i>	125
<i>Berta Aqua Vitae</i>	80
<i>Bricco dell Uccellone</i>	80
<i>Lugana</i>	55
<i>Nonino Moscato</i>	50

Coffees

<i>Espresso</i>	16
<i>Black Coffee</i>	16
<i>Double Espresso</i>	18
<i>Cappuccino</i>	20
<i>(Choice of milk: almond, soy, lactose-free)</i>	

Herbal Teas

<i>Black</i>	25
<i>Green</i>	25
<i>Darjeeling</i>	25
<i>Earl Grey</i>	25
<i>Jasmin</i>	25
<i>Peppermint</i>	25
<i>Chamomile</i>	25

