



# Menu

## *Cris Fish Bistro*

*Crafted and curated by our*  
**Chef Mirko Campoli**

1 Crimson Shrimp Fork  
2 Golds International Championships  
2 Silver Medals - Italian Championships Michelin  
Star Reported





# The Unrefined

## **Raw seafood**

**30**

*1 escape*

*1 red prawn*

*1 tiger prawn*

*2 tartares*

*2 carpaccio and sashimi*

*(2,4,14)*

## **The tartare**

**15**

*of the catch of the day,*

*coconut milk and green apple*

*(2,4,7)*

## **Carpaccio of red chicory prawns,**

**19**

*burrata, brioches, orange gel,*

*truffle*

*(2,1,4,7,3)*

## **Raw croaker**

**14**

*to whoredom*

*(4)*





## To Begin

### The Starters

**Cannellini bean** soup with molluscs and crustaceans, nduja bread (14,2,9,1) **14**

**The crunchy octopus parcel**, purple potatoes (1,14,7,5) **12**

**The warm seafood** and citrus salad (2,14,9) **15**

**Seared scallops**, Mantuan pumpkin, chanterelles and truffle (14) **16**

Fried calamari with mayonnaise and samphire drippings (14,1,3,5) **13**

### Fried Cicchetti

**Crusted prawn of corn flakes**, warm mortadella foam (2,1,5) **10**

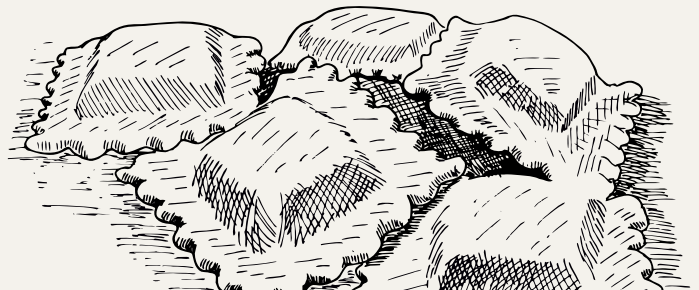
**Anchovies stuffed** with buffalo mozzarella with beetroot mayonnaise (4,1,6,7,5) **10**





## First courses

- Spaghetti Mancini** bottarga clams  
in Armagnac (1,4,14) 18
- Watercolor risotto** with scampi  
and almond milk (2.7) 20
- Capellini Mancini** cheese and  
pepper, sea urchin and lime (1,14,7) 24
- Tortello stuffed with lavender**  
parmesan with raw and cooked red  
prawns, pumpkin and truffle  
(1,3,7,2) 20
- Tagliatella 32 egg yolks** with  
lobster, 2 cherry tomatoes and  
light basil pesto (1,3,2) 25
- Ravioli filled with cod creamed** in  
milk with puttanesca sauce  
(1,3,4,7,) 16





## Second Courses

<b>Mediterranean stuffed squid</b> <i>turnip top cream, ragusano provolone, grilled artichokes, Mantuan pumpkin (14,1,7)</i>	19
<b>Roasted octopus tentacle, potato variation, raspberry mayonnaise (14,6,7)</b>	20
<b>Turbot fillet with potatoes, Jerusalem artichokes and artichokes (4,1,7,3)</b>	22
<b>Roman monkfish saltimbocca, saffron béarnaise, Treviso radicchio (4,3,7)</b>	22

## The Fries

<b>Crisfish:</b> <i>calamari, prawns, prawns, anchovies, mullets, mackerel, with citrus mayonnaise and tempura vegetables (1,2,4,3,14,5)</i>	19
<b>Calamari and prawns with citrus mayo and tempura vegetables (2,14,5,1,3)€16</b>	16

## The Catalans

**Catalan of half a lobster** with orange datterino tomatoes and Camona tomatoes, with a variation of potatoes, red Tropea onion and celery (2.9) **38**

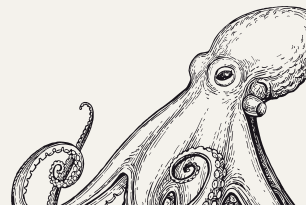
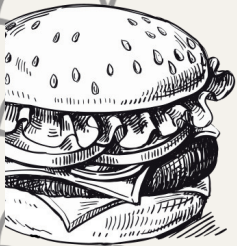
**Catalan shellfish**(2.9) **13/l'etto**



## The Burghers

**Lobster roll** (1,3,2,5,9) **19**

**Octopus tentacle** (1,3,5,14,7,9) **15**  
*citrus mayonnaise, potatoes, basil pesto and burrata served with potatoes*



# Dessert

**Tiramisu 2.0**, liquid heart of coffee crumble with salted chocolate and Bayles ice cream (1,3, 7) 8

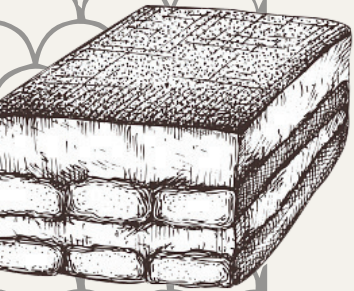
**Trifle**(1,3,7) 8

**Pear in 3D**: chocolate cream and pear heart, salted caramel ice cream (1,3,7) 9

**Modern apple strudel**, grand marnier sauce and vanilla fior di latte ice cream (1,3,7,8) 9

**Cremino** with Piedmontese hazelnut, gianduia and Bronte pistachio (1.3, 7.8) 9

**Bergamot sorbet** of Calabria and prosecco 7



Bread and cover 4 each  
Extra bread basket 4



# Allergens

## **GLUTEN - 1**

*(cereals, Triticum, Secale, Hordeum, Avena, spelt, kamut, including hybridized derivatives)*

## **CRUSTACEANS AND DERIVATIVES - 2**

*(marine and freshwater: shrimp, prawns, crabs, and related species)*

## **EGGS - 3**

*(eggs and egg-derived products: mayonnaise, emulsifiers, egg-based pasta)*

## **FISH AND FISH PRODUCTS - 4**

*Food products that include fish, even in minimal percentages.*

## **PEANUTS AND DERIVATIVES - 5**

*(creams and dressings in which it is present, even in minimal quantities)*

## **SOY AND DERIVATIVES - 6**

*(derivative products such as soy milk, tofu, soy noodles, and similar items)*

## **DAIRY PRODUCTS - 7**

*(any product containing milk: yogurt, biscuits, cakes, ice cream, and assorted creams)*

## **NUTS AND DERIVATIVES - 8**

*(almonds, hazelnuts, walnuts, cashews, pecans, cashews, pistachios)*

## **CELERY AND DERIVATIVES - 9**

*(both in portions and in preparations for soups, sauces, and vegetable extracts)*

## **MUSTARD AND DERIVATIVES - 10**

*(can be found in sauces and condiments, particularly mustard)*

## **SESAME SEEDS AND DERIVATIVES - 11**

*Whole seeds utilized in bread, flours that incorporate them in minimal percentages.*

## **SULFUR DIOXIDE AND SULPHITES - 12**

*Sulphur dioxide and sulphites at concentrations exceeding 10 mg/kg or 10 mg/l, expressed as SO<sub>2</sub>, are utilized as preservatives. They can be found in canned fish products, foods pickled in vinegar, oil, brine, jams, vinegar, dried mushrooms, as well as soft drinks and fruit juices.*

## **LUPINE AND DERIVATIVES - 13**

*(present in vegan foods as roasts, salami, flours, and similar products)*

## **MOLLUSKS AND DERIVATIVES - 14**

*(scallop, razor clam, scallop, mussel, oyster, limpet, clam, cockle, etc...)*



All products served raw are slaughtered in compliance with EC regulation 853/2004 or subjected to treatment for health remediation purposes in accordance with prevailing regulations.

\* All products marked with this asterisk are "defrosted."





**Bistro**

[Crisfishbistrot.it](http://Crisfishbistrot.it)