



**MENÙ**

# STARTERS

## Caponata of Sicilian swordfish

12,00 <sup>(1,4,6,9,12)</sup>

## Bruschetta with anchovies

Bread bruschetta with marinated anchovies

8,00 <sup>(1,4,7,11,12)</sup>

## Classic bruschetta

Bread bruschetta with tomatoes

6,00 <sup>(1,11)</sup>

## Bruschetta with tuna\*

Bread bruschetta with stracciatella cheese and tuna tartare

10,00 <sup>(1,4,7,12)</sup>

## Tuna\* tartare served with fruits

16,00 <sup>(2,4)</sup>

## Prawn\* tartare served with fruit

18,00 <sup>(2,4,12)</sup>

## Mussels marinara

Tomato and basil

14,00 <sup>(1,4,12,14)</sup>

## OUR FRIED

## Stick french fries with peel\*

6,00 <sup>(6,1)</sup>

## Sea\* scrocchetta (2pz)

Potato scrocchetta with chopped citronette octopus and parsley

6,00 <sup>(1,4,7,10,12)</sup>

## Scrocchetta estiva\* (2pz)

Potato croquette with anchovies, buffalo and lemon zest

6,00 <sup>(1,3,4,6,7,12)</sup>

## Arancini Roma-Siracusa coast to coast\* (2pz)

Arancini with cacio cheese, pepper and shrimp tartare

7,00 <sup>(1,2,3,6,7,12)</sup>

## Fried Sicilian parmigiana cubes with parmesan\* (2pz)

4,00 <sup>(1,6)</sup>

## Peppered mussels

12,00 <sup>(1,4,12,14)</sup>

## Mussels alla siracusana

Oregano and lemon

12,00 <sup>(1,4,12,14)</sup>

## Tasting of raw fish\*

Tuna tartare, shrimp tartare, prewns, cod carpaccio, smoked sword carpaccio, squid, bruschetta with marinated anchovies and shrimp redhead

28,00 <sup>(1,2,4,11,12,14)</sup>



IMPOSSIBLE TO RESIST



## Perfect with:

Moscato white dry, Sicilian lands IGP bio

Cantina Fausta Mansio



# MAIN COURSES

**Tonnarelli pasta with cacio cheese, pepper and shrimp\* tartare**

16,00 (1,2,3,4,7)

**Tonnarelli pasta with garlic, oil and sea chilli**

With tuna and bottarga

15,00 (1,4,12)

**Fisherman's\* gnocchi**

Mussels, squid and shrimps

16,00 (1,2,3,4,12,14)

**Tonnarelli pasta with pistachio and squid\* julienne**

15,00 (1,3,4,6,8,14)

**Tonnarelli pasta with sea urchins\***

26,00 (1,3,4,12,14)

**Mezze maniche pasta with eggplants and salted ricotta cheese**

12,00 (1,3,6,7)



# SECOND COURSES

**Crispy octopus\* served with potato cream**

18,00 (4,7)

**White fish\* in guazzetto**

16,00 (4,9,12)

**Fried Squid, Shrimp and Paranza Mix\***

20,00 (1,2,4,6,12,14)



## FROM THE GRILL...

**Sword on the grill\***

16,00 (1,4,12)

**Tuna\* fish cut**

18,00 (1,4)

**Grilled squid with salmoriglio\***

16,00 (1,4,12,14)



# SAMOA'S BURGERS

## Nostromo\*

Seared tuna, salad, crispy onion, mayo lime and pink pepper

16,00 (1,3,4,6,10,11,12)

## Polpo di fulmine\*

Crispy octopus, potato cream, smoked DOP buffalo cheese

16,00 (1,4,7,12)

## Sei diventata nera\*

Seared salmon, avocado cream, straciatella buffalo cheese and salad with citronette

14,00 (1,4,6,7,8,10,12)



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# SIDE DISHES

## Baked potatoes

5,00 (1,7)

## Mixed salad

5,00

## Seasonal vegetables pan cooked

Chicory, turnip greens, chard

6,00

*Our*

# TRADITIONALS PIZZAS

## LE MARGHERITE

### Margherita

Tomato San Marzano Nocerino DOP, Mozzarella, basil and local oil

8,00 (1,7)

### Gold margherita

Piennolo yellow cherry tomatoes, smoked buffalo cheese DOP, toasted black pepper, basil

9,00 (1,7)

# THE SALADS

## Tuna\* Caprese

Tataki of tuna with buffalo mozzarella

16,00 (1,4,7,11)

THE CHEF'S  
*favorite*

## Our Caprese

Fresh summer tomato, buffalo mozzarella, basil and crispy bread

12,00 (1,7)

## Salmon Caesar

Seared salmon, salad, grana flakes, bread croutons and Caesar sauce

14,00 (1,4,7,10,11,12)



## Sea margherita

Tomato San Marzano Nocerino DOP, anchovies, buffalo mozzarella DOP, flakes of Parmigiano Reggiano 24 months, cherry tomatoes confit, oregano and basil

14,00 (1,4,12)

YOU MUST TRY IT!

## SAMOA'S PIZZAS

### Campana

Basil pesto, milk cream, mozzarella, yellow and red confit tomatoes, cherry buffalo mozzarella DOP, flakes of Parmigiano Reggiano 24 months and basil 15,00 <sup>(1,6,7,8)</sup>

### Estiva

Fresh summer tomato sauce, cherry buffalo mozzarella DOP, confit red tomatoes, fresh basil and olive oil 14,00 <sup>(1,7)</sup>

### Polpo\* e patate

Parmentier potato cream, crispy octopus, cacio cavallo cheese flakes, Sicilian black olives and fresh parsley 16,00 <sup>(1,7,4)</sup>

### Parmigiana 2.0\*

Mozzarella, traditional parmigiana cooked in a baking pan (reduction of tomato, fried eggplant and basil), ham, egg cream and flakes of Parmigiano Reggiano 14,00 <sup>(1,3,6,7)</sup>

### Mortazza e pistacchio

Mozzarella, Mortadella di Bologna PGI, toasted Sicilian pistachio, pistachio pesto Sicilian burrata cheese and local basil 16,00 <sup>(1,6,7,8)</sup>

### Sorrento

Mozzarella, cherry buffalo mozzarella DOP, lemon peel Feminiello Siracusa IGP, mixture of toasted peppers fresh grated, basil and olive oil 12,00 <sup>(1,7)</sup>

### Tonnarella

Tuna fillets, yellow tomato, sweet and sour red onion, salad, Sicilian black olives and local basil 16,00 <sup>(1,4,12)</sup>

THE COOLEST

### Spadaccina

Tomato San Marzano Nocerino DOP, traditional eggplant parmigiana cooked in a baking pan (reduction of tomato, fried eggplant and basil), smoked sword carpaccio, local black olives seasoned in the Sicilian way, smoked buffalo mozzarella, basil and olive oil 18,00 <sup>(1,4,7,12)</sup>

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### 'Ndujia e bufala

Buffalo mozzarella DOP, Spilinga 'nduja, yellow and red confit tomatoes, sweet and sour red Tropea onion and local Caciocavallo cheese 14,00 <sup>(1,7,10,12)</sup>



*polpo e patate*

## LE ROMANE

THINNER, MORE CRISP!

### Carbonara

Mozzarella, Roman cheek lard from CIOLI Ariccia, egg cream with Pecorino Romano cheese, Pecorino Romano DOP and a mixture of fresh peppers 14,00 <sup>(1,7,3)</sup>

### Cacio e pepe

Buffalo mozzarella DOP, a mixture of toasted aromatic peppers, Pecorino Romano DOP cheese, olive oil and a cream with Parmigiano Reggiano cheese 12,00 <sup>(1,7)</sup>

### Amatriciana

Tomato San Marzano Nocerino DOP, Roman cheek lard from CIOLI Ariccia, Parmigiano Reggiano cream, Pecorino Romano DOP cheese, mixture of roasted aromatic peppers and red tomatoes confit 14,00 <sup>(1,7)</sup>

### Ehilà Gambero!\*

Broccoli cream, buffalo stracciatella DOP cheese, shrimp tartare, mayo lime, pink pepper and toasted hazelnuts 19,00 <sup>(1,2,3,4,6,7,8,10,12)</sup>

YOU MUST TRY IT!

### Messinese 2.0

Curly endive, local caciocavallo cheese, mozzarella, anchovies, Sicilian black olives, yellow and red confit tomatoes 12,00 <sup>(1,4,6,7,10,12)</sup>

### Baciata estiva

Buffalo stracciatella DOP cheese, misticanza, Norcia raw ham, Parmigiano Reggiano flakes, Parmigiano Reggiano cream 12 months and basil 15,00 <sup>(1,7)</sup>

### Marinara del capitano

Fresh summer tomato cream, local anchovies, oregano from Etna, garlic oil, black olives seasoned in the Sicilian way, confit red tomatoes and basil 12,00 <sup>(1,4,12)</sup>

### Fuori dalla norma

Tomato San Marzano Nocerino DOP, fried eggplant, Apulian burrata, local salted ricotta and basil 14,00 <sup>(1,7,6)</sup>



ORDER IT, TAKE A PICTURE AND POST IT ON INSTAGRAM BY TAGGING US

@SAMOACLUB

## End your meal in sweetness WITH OUR DESSERTS

### Tiramisù

7,00 <sup>(1,3,7)</sup>

### Cheesecake

7,00 <sup>(1,6,7)</sup>

### Zuppa inglese

7,00 <sup>(1,3,6,7)</sup>

### Brownies with icecream\*

7,00 <sup>(1,6,7,12)</sup>

### Chocolate cake with melting heart\*

7,00 <sup>(1,6,7,12)</sup>



\*In the absence of fresh products, frozen products will be used

SERVICE AND COVER €2,50

## ALLERGENI

If you suffer from allergies or food intolerances report it to our staff, will put you in a position to avoid the foods to which you are allergic or intolerant. However, we point out that the foods offered in this room are produced in an environment in which may contain the following allergens, and therefore cross contamination cannot be ruled out.

### 1. GLUTEN

Cereals, wheat, rye, barley, oats, spelt, kamut, including hybridized derivatives

### 2. MILK AND MILK PRODUCTS

Every product in which milk is used: yogurt, cookies, cakes, ice cream and various creams

### 3. EGGS AND DERIVATIVES

Eggs and products containing them such as: mayonnaise, emulsifiers, egg pasta

### 4. NUTS

Almonds, hazelnuts, walnuts, pecans, cashews and pistachios

### 5. FISH

Food products containing fish, even if in small quantities

### 6. MUSTARD

It can be found in sauces and condiments, especially

### 7. GROUNDNUTS AND DERIVATIVES

Packaged snacks, creams and condiments in which small doses in mustard

### 8. SOYA

Derived products such as: soy milk, soy spaghetti and the like

### 9. LUPINS

Present in vegan foods in the form of: roasts, salami, flours and similar

### 10. CELERY

Both in pieces and in preparations for soups, sauces and vegetable concentrates

### 11. MOLLUSCS

Canestrello, cannolicchio, scallops, mussels, oysters, patella, clam, tellina, etc...

### 12. CROSTACEI

Freshwater marine fish, shrimps, prawns, lobsters, crabs and the like

### 13. SESAMO

Whole seeds used for bread, flours even if they contain it in minimum percentage

### 14. ANIDRIDE SOLFOROSA E SOLFITI

Cini in vinegar, in oil and in brine, jams, dried mushrooms, preserves, etc...