

TRATTORIA

SUSCETTIBILE

VIBRANT SEA & TRUE EARTH

SINCE 2013... WE ARE FROM HERE

This menu respects the rhythm of the seasons, our sea and my land. It doesn't chase trends; it relies on the day: fish when it's fresh catch, vegetables when their time has come. It is a simple pact: cooking what nature entrusts to us, without forcing it. But above all: these are the dishes that I eat, and have always eaten myself. Because trust, here, passes through my own mouth first.

— Antonio Morinelli

Please inform the wait staff of the need to consume foods free of certain substances or products that cause allergies or intolerance. Fishery products administered raw and uncooked are subjected to rapid blast chilling to ensure quality and safety, as described in the HACCP Plan in accordance with EC Reg. 852/04 and EC Reg. 853/04.



SULPHITES



LACTOSE



MOLLUSCS



NUT, CELERY AND DERIVATES



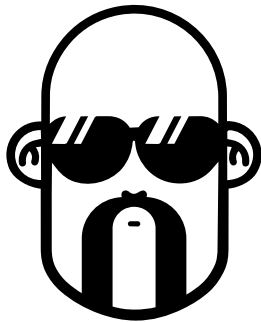
CRUSTACEANS



GLUTEN



EGGS



MENU
AUTUMN

FISH CARPACCIO	20
LOCAL TUNA BRESAOLA	20
PIOPPI-STYLE LOCAL ANCHOVIES	13
RAW OR GRILLED LOCAL PRAWNS	25
CUTTLEFISH WITH ZUCCHINI	15
FRIED BABY SQUIDS	20
TRADITIONAL LOCAL GREENS AND POTATOES	7
HOME-STYLE FRIED LOCAL POTATOES	7
STEFANO'S SELECTION OF CURED MEATS 🍷	13
“SUSCETTIBILE 2013” STYLE TUNA GENOVESE	17
SPAGHETTI WITH LUPIN CLAMS AND SEAWEED	15
PASTA, ROASTED TOMATO, MUSSELS AND TOMATO	16
SALT COD WITH CHERRY TOMATOES, OLIVES, AND CAPERS 🍷	15
STUFFED SQUID	20
GRILLED CATCH OF THE DAY	60/kg
CILENTO BEEF FLANK STEAK	18
“SUSCETTIBILE” TIRAMISÙ	7
RUM BABÀ	7
FIG AND APRICOT CHEESECAKE	7

SERVICE, COVER CHARGE AND BREAD 3 €

SET
MENU

THE MENU AND COURSES
ARE THE SAME FOR ALL GUESTS...
SELECTED BY ANTONIO.

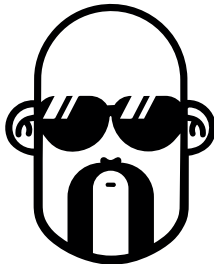
STARTER

FIRST COURSE

MAIN COURSE

DESSERT

€ 50



COVER CHARGE AND SERVICE INCLUDED | PRICE PER PERSON | WINE AND DRINKS NOT INCLUDED
THE SET MENU IS PREPARED FOR THE ENTIRE TABLE.