

*el
Deca*

MENU



SCHISCE



Dialet term that refers to a portion of homemade food, here revisited as a gourmet meal, which usually student and workers consumed off-site inside a container. We serve it in a sort of lunch box, to revoke the original one, with the typical Genoese white flatbread pizza.

PEAS SCHISCIA

Peas, Pecà cream with crispy jowl bacon
€ 9

SALTED COD SCHISCIA

Creamed cod, caramelized red onion and crispy onions
€ 11

PRAWN SCHISCIA

Grilled prawn, pesto, stracciatella, sun-dried tomatoes
€ 12

TUNA WITH TUNA CREAM SCHISCIA

Lightly seared tuna, tuna cream and capper flowers
€ 12

VEGAN SCHISCIA

Eggplant cream, grilled zucchini and mint
€ 8

ANCHOVIES SCHISCIA

Anchovies, burrata (filled, spun - curd cheese)
and roasted pepper
€ 9

BUROLA SCHISCIA

Salami paste, pecorino cream, fresh spinach, crispy onions
€ 12





OUR DISHES



Truffle with potato cream and pecorino sauce
€ 13

Pumpkin flowers with tempura filled with mozzarella, anchovies and basil with julienne zucchini in the sweet and sour sauce
€ 13

Marinated amberjack carpaccio, dry tomatoes, capers, slice orange, porcini mushrooms and spinach
€ 22

Tuna tartare, dehydrated vegetable chips, crescent and wasabi sauce with shoots
€ 18

Risotto Tabù - Rice with saffron pistils, raw red prawns and sprinkling of licorice
€ 25

Tagliolini served with mussels and spicy tomato sauce
€ 20

Grilled sea-bass fillet served with asparagus, broccoli and chestnuts
€ 25

Young pork, low temperature cooked with saffron endive
€ 20

Gazpacho served with octopus and fennel
€ 23

Milano al mare - Milanese tuna with double breading, fennel salad orange and mayonnaise with bottarga
€ 25



DESSERT

Tiramisù
€ 8

Peaches tart tatin with orange cream
€ 8

Cannolina with custard and sour cherries
€ 9

Mint mousse with chocolate and kataifi pastry
€ 9

