

*il***BIK****NI**



Welcome

These difficult months have made us reflect.

We have done many considerations on the importance or not of some elements in our lives, in work, in relationships, in needs.

With our seaside inn we want to go back to the essence of our restaurant concept, to simplicity that does not mean banality or approximation, but a daily offer of quality, of excellent products, of the best service and the of the deep passion we try to express in our place of soul.

Our evening offer will still be linked to the path of experimentation and traditional ideas of our chef Giulio Coppola.

Welcome.

Giorgio Scarselli



“

Riccardo's idea.

At the beginning of the 80s my father Riccardo Scarselli, decided to start the Bikini restaurant. His initial idea was to share his passion for fish and good food: the sea in front of him and his vegetable garden appeared to him as two incredible resources to start with.

”

Starters

Oyster, celery, lemon, herring roe and puffed rind 18

Ceviche of local fish, beans, *Friggitelli* and sweet and sour red onion 18

Fried fish, shell fish and crustaceans 20

Sea bass carpaccio with cream of zucchini “*alla scapece*” 16

Mussels, rice and potatoes 15

Frisella (typical crunchy bread) with mackerel in cooking oil, raw and cooked vegetables 18

Beef carpaccio with soy, ricotta cheese, figs and hazelnuts 16



“

Passion for the sea.

Every morning, a boat with two of his fishermen friends left the bay of Il Bikini to return at sunset. They fished wonderful groupers, octopus and cuttlefish, and also baskets of seaweed and sea urchins. On the beach, the lifeguards cleaned the sea urchins and then placed them in a precious bottle. Meanwhile, fragrant tomatoes, delicate courgettes and a strong and brackish one arrived from the garden. Our idea of a kitchen was born by combining the elements of this microcosm with imagination and simplicity.

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Main courses

“Bread and oil” ravioli with *alla Luciana* octopus 16

Risotto with mullet, tomato and cucumber salad 20

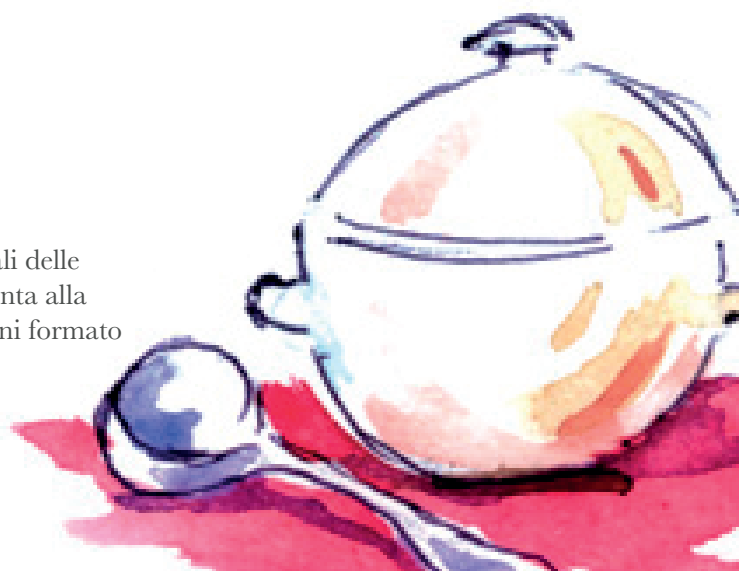
Pasta with tomato and salted cod 16

Linguine with smoked grey mullet, spring onion and lemon 16

Ricotta gnocchi, sea urchin and consommé of mint and dried zucchini 20

Tortello with eggplant and tomato 18

Selezioniamo pastifici artigianali delle nostre zone, in una ricerca attenta alla lavorazione e alle trafile per ogni formato di pasta che utilizziamo.



“

Love and exploration.*The sea and these rocks were Riccardo's second home.**From an early age, Riccardo madly loved submarine exploration.**In front of our bay there was an emerging sandbank, Il Banco di Santa Croce. The strongest emotion was being able to get to the cave in the center of this sandbank where snappers, amberjacks, tuna and skipjack chased schools of blue fish and where you could meet stingrays and sea eagles.*

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Second courses

Catch of the day fried, baked, grilled or salted hg 9/10

Mixed grilled fish with *polenta* and citrus salad 25

Catch of the day with celery and apricot 22

Monkfish with green leaf, tripe and Arrabbiata sauce 18

Veal cutlets with smoked potato, glasswort and lemon 18

Grilled Laticauda lamb, with *Cardoncelli* mushrooms and arugula 20

Le nostre specialità sono a base di pesce, ma ci dedichiamo anche alla preparazioni di piatti di carne, pollo e agnello di provenienza locale.

Curiamo la produzione del nostro orto e del nostro olio e riceviamo dal mare della costiera gran parte del nostro pescato.



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Regeneration.*This particular year was important for consolidating our history.**A tasting menu that tells our territory: the raw and traditional materials of our territory are revealed in a new guise, as if "regenerated".*

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Rigenerazione

Let the chef guide you with a tasting
menu of 5 courses

60

Price for person.
the menu is for the entire table.



“

Brush strokes.*Like a watercolor that expresses itself with free, improvised, spontaneous brushstrokes.**The chef redesigns the territory with the grace of a watercolor of my grandfather, Franco Scarselli, which you can admire in these pages.*

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Acquerello

Let the chef guide you with a tasting
menu of 5 courses

75

Price for person.
the menu is for the entire table.



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Greetings.

Desserts and small pastries, exclusive liqueurs of our production, are our greeting at the end of the meal. We want to leave a sweet memory in the soul of those who taste them and the intention to come back and visit us.

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Desserts

Caprese cake	<u>14</u>
Babà with lemon iced soufflé and sea lettuce ice cream	<u>13</u>
Coffee scazzetta (typical dessert of Castellammare)	<u>12</u>
Millefeuille with cream and cherries	<u>14</u>
Ginger mousse with coconut and pineapple	<u>13</u>

Allergen list

Ask our staff to inform you about the presence in our dishes of the following allergens:

Cereals containing gluten. (wheat, rye, barley, oats, spelled, kamut or their hybridized strains and derivatives)

Crustaceans and shellfish-based products

Eggs and egg products

Fish and fish products

Peanuts and peanut products

Soy and soy products

Milk and dairy products (including lactose)

Nuts Celery and celery-based products

Mustard and mustard products

Sesame seeds and sesame seed products

Sulfur dioxide

Lupins and lupine-based products

Molluscs and shellfish-based products

Information about the presence of substances or products that cause allergies or intolerances are available by contacting the staff on duty. The Haccp procedures adopted take into account the risk of cross contamination and the staff is trained on this risk. However, it should be noted that, in some cases, due to objective needs, the preparation and administration activities may involve the sharing of areas and tools; therefore the possibility that the products come into contact with allergens cannot be excluded.



Info

** Some ingredients, such as octopus, cuttlefish, ray, prawns and sea lemons have been subjected to rapid blast chilling at a low temperature to -18 ° or frozen at origin, in compliance with current legislation.*

For booking:
081 19840029

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www.ilbikini.com

