

R I S T O R A N T E

L I T H O 5 5

T R A D I Z I O N I , S U S H I & C O C K T A I L

Breath. Taste. Let yourself drift away.

Chef Executive Pietro Ascione

SIX COURSES TASTING MENU

Experience

Six courses tasting menu between deep roots and contemporary visions.
The generosity of the land meets the richness of the sea.

75€ FOR PERSON

The tasting menu is mandatory for the entire table

Sushi Experience

TASTE SELECTION 24 PCS
Uramaki, nigiri, gunkan, sashimi, hosomaki: €45

**Depending of the daily catching*

EXPERIENCE SELECTION 48 PCS
Urumaki, nigiri, gunkan, sashimi, hosomaki: €80

**Depending of the daily catching*

URAMAKI SELECTION 32 PCS
Rolls crudi e cotti: €65

EDAMAME
Soybeans with maldon salt: €6

GOMA WAKAME
Wakame seaweed salad, sesames: €6

EBI FRIED 3 PCS
Tempura shrimp in panko bread, Japanese mayo and teriyaki sauce: €12

HOSOMAKI

SAKE MAKI 6 PCS €6

TUNA MAKI 6 PCS €8

AVOCADO MAKI 6 PCS €6

AMEABI MAKI 6 PCS €10

NIGIRI

AKAMI NIGIRI
Tuna nigiri with lemon mayo 2pcs: €8

SAKE NIGIRI
Sake nigiri, spicy mayo and ikura 2pcs: €6

SUZUKI NIGIRI
Suzuki nigiri with ponzu sauce 2pcs: €8

UNI NIGIRI
Sea Urchin "UNI" nigiri, Japanese mayo, tobiko and seaweed 2pcs: €10

GUNKAN

Salmon, philadelphia and ikura gunkan 2pcs: €8
Tuna, lime mayo and pistachio gunkan 2pcs: €10
Sea Urchin, lemon and ponzu sauce gunkan 2pcs: €10

URAMAKI

TARTAR ROLL
Crab, Japanese mayo, salmon tartare, sesames seed, teriyaki and tobiko uramaki: €20

AVOCADO ROLL 8 PCS
Salmon uramaki, avocado, sesame seeds and teriyaki sauce: €16

EBI ROLL 8 PCS
Tempura shrimp uramaki, sesame seeds, avocado, teriyaki and lemon zest: €16

HOT ROLL 8 PCS
Fried uramaki with salmon, Philadelphia, teriyaki and passion fruit: €16

SPICY TUNA 8 PCS
Tuna uramaki, mango, sesame seeds, teriyaki and spicy mayo: €20

HOT FRUIT 8 PCS
Fried uramaki with salmon, Philadelphia, teriyaki and strawberries: €14

CALIFORNIA ROLL 8 PEZZI
Crab uramaki, avocado, sasame seeds and Japanese mayo: €16

SEABASS ROLL
Sea bass, cucumber, shiso, teriyaki and yellow tomatoes uramaki: €18

From the sea

SALMON TARTARE,
guacamole and sesame seeds crackers;
(1-4)

€20

RED TUNA TARTARE,
taggiasche olives, capers and basil mayo;
(4)

€22

HOKKAIDO'S SEA SCALLOPS CARPACCIO,
pumpkin seeds vinaigrette, green apple and Sichuan pepper;
(4)

€22

PLATEAU LITHO55

2 GIANT LANGOUSTINE - 2 RED PRAWNS - 2 GILLARDEAU OYSTERS
2 TRUFFLES SEA - 2 SASHIMI - 2 FASOLARI

(The plateau may be take variation duo fresh catch)

€65

OYSTERS SELECTION 3PCS
Gillardeau;

20€

CAVIAR SELECTION
Oscietra Imperial 20gr

100€

From the grill

Giant Langoustine*	€12 pz
Red Prawns from Mazara del Vallo	€9 pz
Truffle sea	€5 pz
Gillardeau Oyster	€8 pz

Starter

BATTER SALTED COD, pickles salad "giardiniera" and tartare sauce; (3-4)	€20
GRILLED OCTOPUS, potatoes in two ways and kimchi mayo; (7-13)	€22
CHARCOAL SQUID, asparagus, salted lemon and nasturtium; (6-13)	€20
RED TUNA TATAKI, black sesames puree, Jalapeno vinaigrette, mango and wild herbs; (4-10)	€22
SEA FOOD SALAD, citrus and crispy vegetables; (8-13)	€18
SOY GLACED BABY BELLY'S PORK; sesames seeds and fennel; (6-10)	€20
GRILLED ARTICHOKE, carbonara sauce and pecorino foam; (9)	€18
BUFFALO'S BURRATA, with panzanella salad and basil; (1-7)	€16
JAMON IBERICO PATANEGRA 100% with butter bread and onion chutney; (1-11)	100gr €30

Il nostro Acquario

LINGUINE - MEZZO PACCHERO - SPAGHETTO - TUBETTONE

LOBSTER €22 HG

KING CRUB €26 HG

BLU LOBSTER €16 HG

CANADIAN LOBSTER € 12 HG

CATCH OF THE DAY €8 HG

Pasta

LINGUINA WITH GARLIC, OLIVE OIL, CHILLY,
prawns tartare and bergamotto citrus;
(1-2)

€24

TRADITIONAL MIXED PASTA WITH FISH, SHELLFISH,
and herbs panko bread;
(1-2-13)

€24

TUBETTONE WITH LOBSTER,
potatoes, smoked burrata and chilly;
(1-2-7)

€30

SPAGHETTI WITH CLAMS,
burned cherry tomatoes and parsley powder;
(1-13)

€26

RISO "RISERVA SAN MASSIMO,
with langoustine, basil and mozzarella;
(2-7)

€24
min2pax

RAVIOLO CAPRESE
filled by ricotta cheese, lemon and served by fresh tomatoes sauce;
(1-7)

€18

RISONE PASTA SHAPES WITH PEAS.
jamon iberico and marjoram;
(1-7)

€18

TUBETTO CACIO AND PEPE OF SARAWAK,
patanegra lard and crispy artichoke;
(1-7)

€22

Main course

CATCH OF THE DAY GRILLED OR SALT CRUST WITH GENTLY SALAD

Fish of the day;

Canadian Lobster;

Blu lobster;

Mediterranean lobster;

€80 al KG

€100 al KG

€160 al KG

€220 al KG

CHARCOAL FILLET FISH OF THE DAY,
eggplant, smoked yoghurt and tomatoes compote;
(1-4)

€24

GRILLED FILLET OF BEEF,
piselli, asparagi e yuzu kosho;
(4)

€24

“FRITTURA DEL GOLFO”
with lemon mayo;

**Depending of the daily catching*
(1-4-13)

€26

GRILLED SCOTTONA BEEF TOMAHAWK,
with seasonal vegetables and thyme mash potatoes;
(7)

€100
al kg

GRILLED FILLET OF BEEF
“pommes cocotte”, mushrooms puree, puntarelle and green peppercorn sauce;
(7)

€30

CHICKEN “PORCHETTA”,
roasted potatoes, chard and its own rosemary jus;
(7)

€26

Dessert

RICOTTA, PERE E NOCCIOLA;
Ricotta cheese mousse, pear and hazelnuts ice cream;
(1-7)

€10

TIRAMISÙ;
(1-7)

€10

TONKA BEANS SOUFFLE
with chocolate ice-cream;
(1-7)

€16
min2pax

MILLEFUILLE, VANILLA CUSTARD AND SOUR CHERRY;
(1-7)

€10

TART AU CITRON, BURNED MERINGUE AND YOGHURT ICE CREAM;
(1-7)

€10

LISTA ALLERGENI REGOLAMENTO UE 1169/2011

1 glutine | 2 crostaci | 3 uova | 4 pesce | 5 arachidi | 6 soia | 7 latte | 8 frutta a guscio.

9 sedano | 10 semi di sesamo | 11 anidride solforosa | 12 lupini | 13 molluschi | 14 sensape.

Dear guests, for any allergies don't hesitate to ask our staff member which they will be happy to help you.