



ENGLISH MENU'

**Please ask our staff information about presence of
allergens or food that can induce intolerances**

**Some ingredients could be frozen if not freshly
available on the market**

BITTERS AND LIQUORS

Bitters and grappe € 4

Old sambuca, Sarandrea € 4

Mentuccia, Sarandrea € 4

Amaro di Firenze € 4

Limoncello, lemon liquor € 4

Elixir Genziana, Sarandrea € 4

Absinthium liquor, Sarandrea € 4

Vermouth Verney , La Valdôtaine € 6

Amaro Dente di Leone, La Valdôtaine € 6

Gin acque verdi , La Valdôtaine € 6

Ratafià, La Valdôtaine € 6

Wild berries dipped in grappa € 6

COCKTAILS € 8

Spritz /Americano/Negroni/Gin Tonic

HOT DRINKS

Espresso € 2

Coffee with alcohol € 3

American Coffee € 3

Cappuccino € 3

Latte € 3

Cover charge and bread € 2

STARTERS

Fried anchovies with sage € 11

Cremed codfish with polenta and black cabbage € 11

Mollusc and squid soutè € 12

**Stew octopus with green sauce and
toasted bread € 10**

Butter and Cantabric anchovies with toasted bread € 10

SPECIAL FROM OUR SHOWCASE

Selection of one appetizer € 6

Selection of 3 appetizers € 9

Selection of 5 appetizers € 12

RAW FISH

Oysters € 3/piece

Scampi € 4/piece

Giant red Prawns € 4/piece

Seabass Tartare € 12

Seabass Carpaccio € 11

Tuna Tartare € 12

Tuna carpaccio € 12

Big plate of raw mixed fish € 26

DRINKS

Still / sparkling water € 1,5

Lurisia Mineral water € 3

Coke and Tonic water € 3

Ichnusa unfiltered beer 0.33 cl € 5

Ichnusa unfiltered beer 0.50 cl € 6

DESSERTS

Lemon sorbet € 4

Lemon sorbet with vodka and mint € 5

Typical tuscan biscuits and sweet wine € 5

Chocolate and coffee truffle with cream € 6

White chocolate mousse Cannolo with raspberries sauce €

7

Yogurt mousse with hazelnuts crumble and fresh fruit € 7

Raspberries cheesecake € 6

FIRST COURSES

**Artesanal spaghetti with Cantabric anchovies, pine nuts
and crumbs of black toasted bread € 13**

**Pici with yellowtail, olives, capers and
gratin tomatoes € 15**

**Fisherman's Paccheri (Fresh egg Pasta with mussels,
clams, squids, prawns and tomatoes) € 16**

Risotto with scampi and lime € 16

**Orecchiette pasta with clams, turnip tops and anchovy
sauce € 15**

Codfish gnocchi with squid and saffron € 16

MAIN COURSES

Sliced codfish with chickpeas cream and aromatic oil € 17

**Deep fried mixed seafood
(tail shrimps, squids and small fish) € 18**

Tuna steak with potatoes and green pepper oil € 18

Roasted octopus with parsley potatoes € 20

Grilled squid with vegetables € 16

Mix grilled seafood (salmon, prawns, octopus, squid) € 18

Millefeuilles daily fish offer with caponata € 15

Rosti with cuttlefish and artichokes € 17

SIDE DISHES

French fries € 5

Spinach € 5

Mixed salad € 5

Baked seasonal vegetables € 7

Baked potatoes € 6

Fried artichokes € 7