



## **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**

**Mint liquor, Sarandrea € 4**

**Amaro di Firenze € 4**

**Limoncello, lemon liquor € 4**

**Gentian elixir liquor, Sarandrea € 4**

**Absinthium liquor € 4**

**Fennel liquor, Sarandrea € 4**

**Licorice liquor € 4**

**Amaro Dente di Leone, La Valdôtaine € 6**

**Cherry liquor Ratafià, € 5**

**Grappe mountain pine/juniper/ aromatic plants € 5**

**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 crispy waffle and chickpeas cream € 11**

**Salmon tartar with celery and green apple gazpacho € 12**

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

**Butter and Cantabric anchovies with toasted bread € 11**

## **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**

## **FIRST COURSES**

**Artesanal spaghetti with Cantabrie 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**

**Sedanini with grouper and lime ragù sauce € 17**

**Fusilli with rock fish and cherry tomatoes € 16**

**Risotto with shrimps bisque, burrata cheese and caper powder € 16**

## **MAIN COURSES**

**Stewed salt codfish with potatoes € 19**

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

**Tuna steak with sweet and sour onions € 18**

**Roasted octopus with parsley potatoes € 20**

**Grilled squid with vegetables € 16**

**Mix grilled seafood (mullet, prawns, octopus, squid) € 18**

**Daily fish filet with eggplants caponata € 15**

## **SIDE DISHES**

**French fries € 5**

**Spinach € 5**

**Mixed salad € 5**

**Baked seasonal vegetables € 7**

**Baked potatoes € 6**

## **DRINKS**

**Still / sparkling water € 1,5**

**Lurisia Mineral water € 3**

**Coke or Tonic water € 3**

**Ichnusa unfiltered blond beer 0.33 cl € 5**

**Ichnusa unfiltered blond beer 0.50 cl € 6**

## **DESSERTS**

**Lemon sorbet € 4**

**Lemon sorbet with vodka and mint € 5**

**Typical tuscan biscuits and sweet wine € 5**

**Crème brûlée € 6**

**Short pastry with Chantilly cream and wild berries € 7**

**Yogurt mousse with fresh fruit € 7**

**Raspberries cheesecake € 7**