



STARTERS

Butter and Cantabric anchovies with toasted bread € 12

Fried anchovies with sage € 13

Marinated anchovies with Tropea onions € 10

Sautéed cuttlefish with lime zest and mullet roe € 13

Fried squid with marinated onions € 15

Creamed cod with anchovy cream and cuttlefish ink wafer € 13

Warm octopus salad, pecorino cheese flakes and black truffle € 15

RAW FISH

Oysters Royale Divine € 4/piece

Scampi € 4/piece

Red Prawns € 4/piece

Tuna tartare € 15

Big plate of raw mixed fish € 35

Red prawns, 2 scampi, 2 oysters, 2 tartare

FIRST COURSES

Artesanal spaghetti with anchovies, pine nuts and crumbs of black toasted bread € 15

Linguine with raw and cooked prawns € 18

Risotto with prawn bisque, burrata and black truffle € 20

Tagliolini with normandy butter, lemon, pepper and mullet roe € 18

Fisherman paccheri (mussels, clams, prawns and squid) € 19

Fusilli with octopus ragù € 15

MAIN COURSES

Deep fried mixed seafood € 20

Grilled squid with caponata € 20

Tuna steak with roasted potatoes € 22

Baked sea bream with potatoes, tomatoes, onions, herbs € 22

Seafood soutè € 20

Roasted octopus with potatoes € 22

Mixed grill with vegetables € 25

Daily fish fillet with spinach € 20

Low temperature cod with chickpea cream and confit tomatoes € 20

SIDE DISHES

Fried potatoes € 6 - Seasonal salad € 6 - Mix grilled vegetables € 7 - Spinach € 6

DESSERTS

- Lemon sorbet € 5 - Lemon sorbet with wodka € 6
Typical tuscan biscuits and sweet wine € 6
Baked cheesecake with raspberries € 8
Millefeuille with Chantilly cream and wildberries € 8 - Tiramisù € 7
Chocolate cake with almond cream and fig chutney € 7

SOFT DRINKS

- Still / Sparkling water € 1,50 - Alcohol free drinks (coke, coke zero, tonic water) € 3
Artesanal Beer 33 cl € 6 (Belgian Pale Ale - Blanche)

DRINKS € 8

- Spritz - Americano - Negroni - Gin/vodka tonic

CAFFETTERIA

- Caffè, Decaffeinated, Barley coffe € 2,50 - Caffè with liquor € 4
Caffè americano € 3 - Cappuccino € 3,50

BITTER AND DIGESTIVE

- Grappa € 4 - Amaro € 4 - Limoncello € 4
Artesanal liquor (sardinian myrtle - wild fennel liquor - rocket) € 6
Walnut liquor € 4
Nunquam liquor (bergamot - passion fruit - figs - elder flower - herbs) € 6
Amaro Jefferson € 6 - White / Red Vermouth € 5 - White / Amber Rum € 7

Cover Charge € 2