



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, Sarandrea € 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 € 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 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 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

Mezzi paccheri with mussels, parmesan cheese and pepper € 14

Orecchiette with octopus ragù € 17

Fusilli with rock fish and cherry tomatoes € 16

Risotto with shrimp bisque, caper powder and crispy artichokes € 16

MAIN COURSES

Sliced codfish on braised leeks, olive and saffron € 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 vegetables € 15

SIDE DISHES

French fries € 5

Spinach € 5

Mixed salad € 5

Baked seasonal vegetables € 7

Baked potatoes € 6

Fried artichokes € 7