



Burro & Acciughe

STARTERS

Butter and Cantabric anchovies with toasted bread 1,4,7,11

€ 14

Fried anchovies with sage 1.4

€ 13

Marinated anchovies with Tropea onion 1,4,5

€ 12

Fried squid with marinated onions 1.14

€ 15

Egg 63° with herring caviar and mullet roe on eggplants cream 3,4,9

€ 13

Creamed cod with crunchy wafer and chickpeas 1,4,11

€ 14

“Ceviche” (fish of the day) with Andalusian gazpacho 1,8,9,16

€ 14

RAW FISH

Oysters 14

€ 5/piece

Scampi 2

€ 4/piece

Red prawns 2

€ 5/piece

Tuna tartare 4

€ 15

Big plate of raw mixed fish 2,4,14

€ 35

(2 oysters, 2 scampi, 2 prawns, 2 tartare)



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FIRST COURSES

Artesanal spaghetti with Cantabrian anchovies, pine nuts and crumbs of black toasted bread 1,4,7,11

€ 16

Linguine with raw and cooked red prawns and lime 1,2

€ 20

“Black and White” risotto with cuttelfish 4,7,8,14

€ 20

Tagliolini with Normandy butter, lemon, pepper and mullet roe 1,3,4,7

€ 18

Fisherman paccheri (mussels, clams, prawns and squid) 1,2,3,4,14

€ 19

Tortelloni with lard and zolfini beans with scampi and crunchy spring onion 1,2,3,7

€ 22

MAIN COURSES

Deep fried mixed seafood 1,2,4,14

€ 20

Grilled squids with “scapecce” zucchini 14

€ 22

Tuna steak with porcini mushrooms 4

€ 25

Baked sea bream with potatoes, tomatoes, onions, herbs 4

€ 22

Grilled octopus, stuffed friggittelli and spicy citrus sauce 14

€ 23

Mixed grill with grilled seasonal vegetables 2,4,14

€ 26



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Fried cod, zucchini flowers and salmoriglio 1,4,7

€ 21

Mullet fillet with roasted potatoes and black summer truffle 4

€ 21

SIDE DISHES

Fried potatoes

€ 6

Seasonal salad

€ 6

Mix grilled vegetables

€ 7

Roasted potatoes

€ 6

Chickpeas in olive oil

€ 6

DESSERTS

Lemon sorbet

€ 6

Lemon sorbet with wodka

€ 7

Typical tuscan biscuits and sweet wine 1,3,7,8

€ 7

Peaches tarte tatin with cream icecream 1,3,7

€ 8

Dark chocolate pudding with cherries in Porto wine 3,7

€ 8



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Hazelnut "Frangipane" with apricote compote 1,3,7,8

€ 8

Tiramisù 1,3,7

€ 8

SOFT DRINKS

Still / Sparkling water € 2,50

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

Nunquam liquor

(bergamot - passion fruit - figs - elder flower - herbs) € 6



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Amaro Jefferson € 6

White / Red Vermouth € 5

White / Amber Rum € 7

Bread and Cover Charge € 3