

Informations about ingredients
in case of intolerance or allergies
are available contacting the staff



English Menu

Some ingredients may be frozen
depending on availability

STARTERS

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

€ 13

Fried anchovies with sage ^{1,4}

€ 13

Marinated anchovies with Tropea onion ^{1,4,5}

€ 12

Cuttlefish julienne with lime zest and mullet roe ^{4,14}

€ 14

Fried squid with marinated onions ^{1,14}

€ 15

Egg 63° with herring caviar and mullet roe
on Mantuan pumpkin cream ^{3,4,9}

€ 12

Creamed cod with zolfini beans and toasted bread ^{1,4,11}

€ 14

RAW FISH

Oysters Royale Divine ¹⁴

€4/piece

Scampi ²

€ 4/piece

Red prawns ²

€ 4/piece

Tuna tartare ⁴

€ 15

Big plate of raw mixed fish ^{2,4,14}

€ 35

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

Yellow tail tartare ⁴

€ 20

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

**Risotto with Jerusalem artichokes and cod carpaccio with
lemon** ^{4,7}

€ 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

**Fusillone with yellow tail
in cherry tomatoes, capers and olives sauce** ^{1,3,4,9}

€ 18

MAIN COURSES

Deep fried mixed seafood^{1,2,4,14}

€ 20

Pan-fried squids with Roman-style artichokes¹⁴

€ 20

Tuna steak with roasted potatoes⁴

€ 22

Baked sea bream with potatoes, tomatoes, onions, herbs⁴

€ 22

Grilled octopus and stuffed friggiteli
with spicy citrus sauce¹⁴

€ 22

Mixed grill with grilled seasonal vegetables^{2,4,14}

€ 25

Mackerel fillet with pickled cabbage⁴

€ 20

Tempura fried cod and artichokes^{1,4,7}

€ 21

Mullet fillet with cherry tomatoes, lemon grass,
lime and spinach⁴

€ 19

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 ^{1,3,7,8}

€ 6

Baked cheesecake with strawberries ^{1,3,7}

€ 8

Chocolate brownies ^{3,7,8}

€ 7

Pistachio “Frangipane” with passion fruit
and orange sauce ^{1,3,7,8}

€ 7

Tiramisù ^{1,3,7}

€ 7

SOFT DRINKS

Still / Sparkling water € 2,00

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

Amaro Jefferson € 6

White / Red Vermouth € 5

White / Amber Rum € 7

Bread and Cover Charge € 3

EU REGULATION 1169/2011

FOOD SOLD AND/OR ADMINISTERED MAY CONTAIN THE FOLLOWING SUBSTANCES WHICH MAY CAUSE ALLERGIES AND INTOLERANCE

1. **Cereals containing gluten:** wheat, rye, barley, oats, spelled, kamut or their hybridized strains and derived products
2. **Crustaceans and crustacean products**
3. **Eggs and egg products**
4. **Fish and fish products**
5. **Peanuts and peanut products**
6. **Soy and soy products**
7. **Milk and milk-based products** (including lactose)
8. **Nuts and their products:** almonds, hazelnuts, walnuts, agachus, pecans, brazil nuts, pistachios, macadamia nuts
9. **Celery and celery products**
10. **Mustard and mustard products**
11. **Sesame seeds and sesame seed products**
12. **Sulfur dioxide and sulphites** in concentrations higher than 10 mg/kg or 10 mg/litre in terms of total SO₂ to be calculated for the products as proposed ready for consumption or as reconstituted according to the manufacturers' instructions
13. **Lupins and lupin products**
14. **Shellfish and shellfish products**

THE MANAGER IS AVAILABLE

**FOR SPECIFIC INFORMATION ON THE PRESENCE OF THE SAME
IN INDIVIDUAL FOODS AND/OR PREPARATIONS**