

Desserts

Lemon sorbet € 7

Lemon sorbet with wodka € 8

Typical tuscan biscuits and sweet wine € 8

*Tartlet with mandarin, pomegranate
and white chocolate € 10*

*Dark and white chocolate ganache
with raspberry heart € 10*

Homemade Tiramisù € 10

Bread and cover charge € 6



English Menu

Some ingredients may be frozen depending on availability

EU REGULATION 1169/2011

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

THE MANAGER IS AVAILABLE FOR SPECIFIC INFORMATION ON THE PRESENCE
OF THE SAME IN INDIVIDUAL FOODS AND/OR PREPARATIONS

Starters

Butter and Cantabrico anchovies with toasted bread

€ 18

Fried anchovies with sage € 18

Fried squid with marinated onions € 18

63° egg with seafood carbonara € 18

Croaker ceviche € 18

Raw Fish

Oysters € 8 / piece

Scampi € 8 / piece

Red prawns € 8 / piece

Tuna tartare € 18

Yellow tail tartare € 20

Big plate of raw mixed fish € 40
(2 oysters, 2 scampi, 2 prawns, 2 tartare)

First Courses

*Artesanal spaghetti with Cantabrain anchovies,
pine nuts and crumbs of black toasted bread* € 22

Linguine with raw and cooked red prawns and lime
€ 26

*Tonnarelli with lobster ragout, salted almonds
and mint sauce* € 30

*Tagliolini with Normandy butter,
lemon, pepper and mullet roe* € 22

Yellow tail plin with seafood broth € 24

*Risotto with baby squids, turnip greens,
butter and lemon* € 24

Main Courses

Monkfish stuffed with vegetables, in saffron sauce
€ 30

Deep fried mixed seafood € 28

Grilled octopus with Roman style artichokes € 28

*Baked John Dory, potatoes, tomatoes and herbs
(2 people)* € 70

Stew red gurnard with mussels and clams € 35

Red tuna steak with glazed onions € 35

*Slice of yellow tail with mashed potatoes,
black cabbage and mullet roe* € 35