



Burro & Acciughe

Starters

- *Fried anchovies with sage* € 11
- *Butter and Cantabric anchovies with toasted bread* € 11
- *Stew octopus with green sauce and toasted bread* € 10

Raw fish

- *Oysters* € 3/piece
- *Scampi* € 4/piece
- *Giant red Prawns* € 4/piece
- *White fish Tartare* € 12
- *White fish Carpaccio* € 11
- *Tuna carpaccio* € 12
- *Big plate of raw mixed fish* € 26

First courses

- *Artesanal spaghetti with anchovies, pine nuts and crumbs of black toasted bread* € 13
- *Seafood risotto* € 15
- *Paccheri (fresh egg pasta) octopus ragù sauce* € 13
- *Linguine with raw and cooked prawns* € 18
- *Pici with mixed white fish, tomatoes and herbs* € 15

Main courses

- *Baked codfish with chick peas cream* € 18
- *Deep fried mixed seafood* € 18
- *Grilled squid with assorted vegetables* € 18
- *Daily fish with potatoe's rosti* € 17
- *Roasted octopus with marinated courgettes* € 20

Side dishes

- *Fried potatoes* € 5
- *Baked potatoes* € 5
- *Salad in season* € 5
- *Assorted vegetables* € 6

Desserts

- *Lemon sorbet* € 4
- *Lemon sorbet with vodka and mint* € 5
- *Typical tuscan biscuits and sweet wine* € 5
- *Short pastry with Chantilly cream and wild berries* € 7
- *Chocolate cake with raspberries* € 6