



## *Starters from the Sea*

<i>Seafood Salad</i>	€ 15,00
<i>Peppered Mussels</i>	€ 15,00
<i>Octopus salad with potatoes, tomatoes and olives</i>	€ 18,00
<i>Octopus Fishballs</i>	€ 15,00
<i>Chef's Choice from the Catch of the Day</i>	€ 19,00
<i>Chicca dello Chef: Beans and Mussels Soup with Crostini</i>	€ 15,00
<i>Your Choice of Crudités</i> <i>(Mazara Red Shrimps, Pink Scampi, french Oysters, Sea Truffles, Sea Urchins)</i>	each € 5,00
<i>Carrellata a Tutto Tondo</i> <i>(Mixed hot and cold seafood, from the catch of the day)</i>	€ 38,00
<i>Chef's Crudités</i>	€ 36,00

## *First Courses from the Sea*

<i>Spaghetti with mixed Seafood</i>	€ 18,00
<i>Fresh Lobster Tagliolini (half Lobster per portion)</i>	€ 28,00
<i>Chef's Pasta with Beans and mixed fish</i>	€ 16,00
<i>Linguine with Clams</i>	€ 18,00
<i>Mixed Fish Risotto (minimum for two people, price per person)</i>	€ 18,00
<i>Chef's daily</i>	€ 18,00



## *Main Courses from the Sea*

<i>Gilt-head bream or sea-bass, grilled or oven cooked 600/800g</i>	<i>€ 25,00</i>
<i>Mixed fried Squid and Shrimps with fried Zucchini</i>	<i>€ 20,00</i>
<i>Half Lobster grilled, Catalan-style or au gratin</i>	<i>€ 28,00</i>
<i>Chef's Grill from the catch of the day</i>	<i>€ 25,00</i>
<i>Crustacean's Grill (medium, no lobster)</i>	<i>€ 40,00</i>
<i>Crustacean's Grill (big, with lobster)</i>	<i>€ 60,00</i>
<i>Gilt-head Bream or Sea-bass fillet</i>	<i>€ 18,00</i>
<i>Grilled Swordfish cut</i>	<i>€ 18,00</i>
<i>Chef's Salmon cut</i>	<i>€ 18,00</i>
<i>Grilled Calamari with oil and lemon</i>	<i>€ 18,00</i>
<i>Dedicato a Lei... Tonno Patrizia</i>	<i>€ 20,00</i>
<i>Tuna with taggiasche olives, tomatoes and misticanza salad</i>	



### *Starters from the Land*

<i>Parma Ham and Buffalo Mozzarella</i>	€ 12,00
<i>Mixed cured Meat and Cheeses</i>	€ 12,00
<i>Caprese di Bufala</i> <i>Buffalo Mozzarella with Tomatoes</i>	€ 12,00

### *First Courses from the Land*

<i>Spaghetti with cherry tomatoes, buffalo Mozzarella and Basil</i>	€ 16,00
<i>Risotto with Porcini Mushrooms and Bresaola</i> <i>(minimum for two people, price per person)</i>	€ 20,00
<i>Cavatelli pasta with Guanciale, Eggplant and salted Ricotta</i>	€ 16,00

### *Main Courses from the Land*

<i>Sliced Steak with mixed Salad and Parmesan</i>	€ 25,00
<i>Ribeye Steak</i>	each hg € 6,00
<i>Chef's Daily</i>	€ 16,00
<i>Chicken Milanese cutlet with French Fries*</i>	€ 15,00



## *Specials*

<i>Crayfish</i>	<i>each hg</i>	<i>€ 16,00</i>
<i>King Crab</i>	<i>each hg</i>	<i>€ 14,00</i>
<i>Blue Lobster</i>	<i>each hg</i>	<i>€ 10,00</i>
<i>Jumbo Lobster</i>	<i>each hg</i>	<i>€ 10,00</i>
<i>Cicala e Magnosa di Mare</i>	<i>each hg</i>	<i>€ 18,00</i>
<i>Granciporro</i>	<i>each hg</i>	<i>€ 3,00</i>

*Kids Menu* *€ 25,00*

*First Course (tomato, ragù or pesto pasta)*  
*Chicken Milanese cutlet with French Fries\**  
*Non-Alcoholic drink*

*First Course (tomato, ragù or pesto pasta)* *€ 15,00*  
*Dessert*

*Chicken Milanese cutlet with French Fries\** *€ 15,00*

## *Sides*

*Sides of the Day* *€ 6,00*

*Fries\** *€ 5,00*

*\*in absence of fresh raw, a frozen product could be used*



## *Dessert*

<i>Chef's Desserts of the Day</i>	€ 7,00
<i>Ice cream of the Day</i>	€ 7,00
<i>Small Sorbet</i>	€ 3,00
<i>Large Sorbet</i>	€ 5,00
<i>Large Sorbet with alcohol</i>	€ 7,00
<i>Ice cream coffee affogato / liqueur affogato</i>	€ 8,00

## *Drinks*

<i>Glass of Wine (White, Rosé, Red)</i>	€ 6,00	
<i>Glass of Reserve Wine (White, Rosé, Red)</i>	€ 8,00	
<i>House Wine</i>		
<i>1/4 liter € 5,00</i>	<i>1/2 liter € 10,00</i>	<i>1 liter € 15,00</i>
<i>Water 0,75l</i>	€ 3,00	
<i>Light beer</i>	<i>small € 3,00</i>	<i>medium € 5,00</i>
<i>Dark beer</i>	<i>small € 4,00</i>	<i>medium € 7,00</i>
<i>Cold drinks can</i>	€ 3,00	
<i>Espresso Coffee</i>	€ 2,00	
<i>Spiked Coffee, Dec, Ginseng, Barley Coffee</i>	€ 2,50	
<i>Liqueur</i>	€ 4,00	
<i>Liqueur Reserve</i>	€ 8,00	
<i>Service € 3,00</i>		<i>Bring your own cake € 20,00</i>



*Everyday a Chef's Special: ask for the Special Dish of the Day  
Customer Satisfaction is our Goal!*

*Chef Gianluca Tondo*



*In the absence of fresh products, products blast chilled on board will be used, all our fish served raw  
is previously blast chilled following all current regulations  
We invite you to report the presence of intolerances or allergies, so that we can best advise you*