

## Starter raw

* <i>Local shrimps</i>	€ 4,00
* <i>Red local prawns</i>	€ 4,00
* <i>Blue fin Tuna carpaccio</i>	€ 24,00
* <i>Salmon carpaccio</i>	€ 24,00
* <i>Blue fin Tuna tartare</i>	€ 24,00
* <i>Sea Bass carpaccio</i>	€ 24,00
* <i>Scallop local carpaccio</i>	€ 4,00
* <i>Occhialone tartare from Sardinia</i>	€ 24,00
* <i>Oysters</i>	€ 4,00
* <i>Mix of raw fisch ( Oysters to request )</i>	€ 48,00

\* *Price shown are subject to change based on the performance of the catch*

	<i>Entire</i>	<i>Taste</i>
- <i>Seafood salad*</i>	€ 14,00	€ 7,00
- <i>Kalmare grilled stuffed with spinach*</i>	€ 14,00	€ 7,00
- <i>Crep with crab*</i>	€ 14,00	€ 7,00
- <i>Fillet of S.Pietro in white wine sauce *</i>	€ 20,00	€ 9,00
- <i>Soup of mussels and clams*</i>	€ 14,00	€ 5,00
- <i>Braided sole with Citrus soauce*</i>	€ 18,00	€ 9,00
- <i>Shellfish salad, with fresh vegetables*</i>	€ 25,00	€ 15,00
- <i>Polenta e nosefish, with cherry tomatoes, capers and olives taggiasche*</i>	€ 18,00	€ 9,00
- <i>Crab pulp stamed, with olive oil and lemon*</i>	€ 30,00	€ 15,00
- <i>Scalop grilled*</i>	€ 6,00 for a piece	
- <i>Scalop with pink pepper sauce*</i>	€ 6,00 for a piece	
- <i>Scalop with lemon and almonds sauce *</i>	€ 6,00 for a piece	
- <i>Prawns grilled with zucchini cream *</i>	€ 25,00	€ 12,00
- <i>Shrimps tails steamed with rocket*</i>	€ 25,00	€ 12,00
- <i>Shrimps tails with balsamic Vinegar and Honey*</i>	€ 25,00	€ 12,00

*\* It is possible to make a degustation of taste appetizer long as it is the same for all*

## *The pasta with Fish*

<i>- Linguine with Clams</i>	€ 14,00
<i>- Linguine with seafood</i>	€ 16,00
<i>- Spaghetti with Crabmeat</i>	€ 18,00
<i>- Penne with Scalops</i>	€ 18,00
<i>- Spaghetti with Lobster</i>	<i>per 100gr.</i> € 7,00
<i>- Linguine with purple Languste</i>	<i>per 100gr.</i> € 15,00
<i>- Risotto with seafood ( min. 2 people )</i>	€ 18,00
<i>- Spaghetti with muggine bottarga</i>	€ 18,00
<i>- Linguine with fresh Shrimps</i>	€ 18,00
<i>- Fish soup ( only on reservation )</i>	€ 20,00
<i>- Paella ( only on reservation )</i>	€ 15,00
<i>Spaghetti with Lemon</i>	€ 7,00
<i>- Pasta with fresh Tomatos</i>	€ 5,00

*WE HAVE TAKEAWAY DISHES ONLY ON RESERVATION*

# Main Courses

- *Fried mixed with paranza* € 20,00
- *Grilled Cuttlefish* € 15,00
- *Grilled Shrimps and Prawns* € 24,00
- *Mixed seafood grill* € 24,00
- *S.Pietro filet baked with potaetos and sage* € 24,00
- *Occhialone filet with potaetos and tomatos* € 24,00

# The Shellfish

- *Lobster* *all'etto* € 6,00
- *Blu Lobster* *all'etto* € 9,50
- *Purple Languste from Sardinia* *all'etto* € 15,00
- *Purple Languste, Shrimps and Prawns Catalan* € s.q.

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# The Fishes

- Reared Sea Bass *	Price per 100g.	€ 4,50
- Wild Sea Bass *	Price per 100g.	€ 7,00
- Reared Golden Sea Bream *	Price per 100g.	€ 4,50
- Wild Golden Sea Bream *	Price per 100g.	€ 7,00
- Reared Turbot *	Price per 100g.	€ 4,50
- Wild Turbot *	Price per 100g.	€ 7,00
- S. Pietro from Sardinia *	Price per 100g.	€ 7,00
- Red Scorpionfish from Sardinia*	Price per 100g.	€ 7,00
- Occhialone from Sardinia*	Price per 100g.	€ 7,00
- Tanuta from Sardinia*	Price per 100g.	€ 7,00
- Wild Dentex*	Price per 100g.	€ 7,00
- Wild Sole *	Price per 100g.	€ 7,00

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# *Menù “ CINQUE TERRE ”*

*Roasted Octopus with confit Cherry Tomatoes, Caper oil and Blackberry balsamic*

*Prawns grilled with zucchini cream*

*Scalop with lemon and almonds sauce*

*Crep with crab*

*Fried mixed*

*Lemon Sorbet with Calvados*

*Water cl. 75*

*Coffee*

**€ 50,00** *Price per Person*  
*( min. 2 persons )*

# Menù “ LE SFUMATURE DI ROSSO ”

## *Pizza*

*(Bue Fin Tuna tartar with confit Cherry Tomatoes, Taggiasca olives and Basil)  
With local Shrimps, Sicily Red Prawns and one Oyster*

*Catalan Lobster with local Shrimps and Sicily red Prawns*

## *Dessert*

*Water cl. 75*

## *Coffee*

**€ 75,00** *Price per Person*  
*( min. 2 persons )*

# Desserts

- *Meringue with hot Chocolate* € 7,00
- *Milk Ice Cream with hot Chocolate* € 7,00
- *Chocolate Mousse with Mint Cream* € 7,00
- *Chocolate Parfait with Almonds on Chantilly Cream* € 7,00
- *Coffee Parfait on Eggnog Cream* € 7,00
- *Panna Cotta with Strawberry Sauce* € 7,00
- *Catalan Coffee Cream with Star Anise* € 7,00
- *White chocolate Parfait with nuts and strawberry sauce* € 7,00
- *Puff Pastry with Strawberry e Custard Cream* € 7,00  
(Preparation Time min.15 )
- *Bavarian vanilla with chips and Pear Sauce* € 7,00
- *Apple and Almonds Strudel with Pineapple Sauce\** € 7,00  
(Preparation Time min.15 )
- *Chocolate molten Lava Cake with Custard Cream and Yogurt* € 7,00  
(Preparation Time min.15 )

(Sweets with an asterisk are prepared exclusively in Autumn and Winter)



- <i>Lemon flavored Rose Cake*</i>	€ 7,00
- <i>Custard Tart with Seasonal Fresh Fruits</i>	€ 7,00
- <i>Biscuit Waffle with Lemon Ice, fresh Fruits e Chantilly Cream</i>	€ 7,00
- <i>Lemon Sorbet with Calvados</i>	€ 7,00
- <i>Seasonal fresh Fruits</i>	€ 7,00
- <i>Mantua Sbrisolona</i>	€ 5,00
- <i>Hazelnut Ice Cream</i>	€ 7,00
- <i>Black Cherry Ice Cream</i>	€ 7,00
- <i>Pistachio Ice Cream</i>	€ 7,00

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