

Starters

Crispy prawns and zucchini flowers 16 euro

with sweet chilli sauce and low-fat yogurt

1-2-3-7-15

Grilled octopus 18 euro

dried fava bean purée, sautéed friggiteli peppers and catalan salad

4-12-15

Seafood giardiniera 18 euro

octopus, cuttlefish, prawns, mussels, homemade pickled vegetables

4-9-13

Peppered mussels 14 euro

local mussels, black pepper, tomato sauce, and parsley

13-14

Piemontese beef tartare 18 euro

with chickpea hummus, popcorn and homemade giardiniera

9-11

Carrot and chickpea flan 14 euro

beetroot, mint and ginger, miso sauce and tofu crumble

6

Seared scallops "Oriental Fragrance" 16 euro

ginger vinaigrette and fresh tomato relish

4-13-15

Burratina & frisella panzanella 14 euro

Cantabrian anchovy, olives, capers, and datterini tomatoes with basil

1-4-7-9

"Every day we offer a selection of fresh fish based on market availability. Choose your preferred cooking method - grilled or baked - and ask our staff for the daily specials".

Main courses

Tagliolini allo scoglio 20 euro

fresh tagliolini pasta with shellfish, crustaceans, and mollusks in a red mantis shrimp sauce

1-2-3-4-9-13-15

Adriatic sea risotto 20 euro

with mollusks

1-2-4

Tricolore cappelletti 16 euro

chive butter, diced tomatoes, arugula, and toasted almonds

1-3-7-8

Paccheri del Terrone 16 euro

datterini tomato sauce, olives, fried eggplant, cacioricotta cheese and 'nduja

1-7-9

"Fritto Misto" deep fried mixed fish, small fish & vegetables 22 euro

calamari, schille (local shrimp), king prawns, sardines, baby squid, zucchini, and carrots

1-4-13-15

Gratinated catch of the day 25 euro

selection of fish, crustaceans, and mollusks with aromatic herb breadcrumbs

1-2-4-13-15

Grilled beef fillet 28 euro

potato pavé and cardoncelli mushrooms

7-14-15

Summer parmigiana 16 euro

mozzarella bites and datterini tomatoes

7