

Salads

Salicornia 1-2-4-9-13	15 euro
turmeric couscous, roasted vegetables, salicornia and seafood	
Athens 7	12 euro
tomatoes, cucumbers, olives, peppers, feta, onion chips, yogurt and mint	
Caesar 1-3-4-7-10	13 euro
romaine lettuce, chicken, bacon, croutons, Grana Padano, Caesar dressing	
Classic 3-4-7	12 euro
mixed baby greens, tomatoes, carrots, sweetcorn, hard-boiled eggs, mozzarella, and tuna	
Nicoise 3-4	14 euro
green beans, boiled potatoes, olives, onion, hard-boiled eggs, tuna, anchovies, tomatoes, onion	

Starters and cold dishes

Grilled octopus 4-12-15	18 euro
dried fava bean purée, sautéed friggitelli peppers, and catalan-style salad	
Burratina & frisella panzanella 1-4-7-9	14 euro
cantabrian anchovies	
"Summertime" carrot flan 3-7	14 euro
miso sauce, mint and ginger beetroot, tofu crumble, puffed black rice	
Peppered mussels 13-14	14 euro
local mussels, black pepper, tomato sauce, parsley	
Seafood giardiniera 4-9-13	18 euro
steamed octopus, cuttlefish, prawns, mussels, and homemade pickled vegetables	
"Alla rotonda" prawns 1-2-3-4-7	16 euro
prawns in panko crust, zucchini flowers in batter, sweet chili and yogurt sauce	
Piedmontese beef tartare 9-11	18 euro
chickpea hummus, popcorn, and homemade pickled vegetables	

First courses

Tagliolini allo scoglio 1-2-3-4-9-13-15	20 euro
fresh tagliolini pasta with shellfish, crustaceans, and mollusks in a red mantis shrimp sauce	
Tricolore cappelletti 1-3-7-8	16 euro
chive butter, diced tomatoes, arugula, and toasted almonds	
Paccheri "del terrone" 1-7-9	16 euro
cherry tomato and basil sauce, olives, fried eggplant, caciocotta cheese, and 'nduja	
"Adriatico" risotto 2-4-7-9-13-14-15	20 euro
pink mantis shrimp broth, clams, mussels, and baby cuttlefish	
Spaghetti with clams 1-4-13	16 euro



Be amazed, discover the off-menu specialties available today, ask our staff!

Main Courses

Mixed fried fish & vegetables 1-4-13-15	22 euro
calamari, schille (local shrimp), king prawns, sardines, baby squid, zucchini, and carrots	
Gratinated catch of the day 1-2-4-13-15	25 euro
selection of fish, crustaceans, and mollusks with aromatic herb breadcrumbs	
Sliced chicken breast 10	18 euro
crushed potatoes, sautéed spinach, and mustard oil	
Mixed fish skewers 1-2-4-15	16 euro
calamari and prawn skewers with aromatic herb bread	
Summer parmigiana 7	16 euro

Sides

Roasted potatoes with cervia sea salt	6 euro
flavored with rosemary	
Green beans with extra virgin olive oil	6 euro
Mixed vegetables & greens	5 euro
mixed salads, carrots, and cherry tomatoes	
Pinzimonio 9	7 euro
fresh raw vegetables with dipping sauce	
Fried zucchini 1-2	5 euro
French fries	5 euro

Kids menu

Cappelletti with meat sauce 1-3-7-9-15	12 euro
Tagliatelle with meat sauce 1-3-9-15	10 euro
Pasta with tomato sauce 1-9	9 euro
Chicken cutlet 1-3	14 euro
with french fries	

Cover charge and service 2 euros

Please inform us of any allergies or intolerances.

Allergens: The main allergens of the dishes on our menu are indicated with the following numbers: 1. gluten 2. crustaceans and derivatives 3. eggs and derivatives 4. fish and derivatives 5. peanuts and derivatives 6. soya and derivatives 7. milk and derivatives 8. nuts and derivatives 9. celery and derivatives 10. mustard and derivatives 11. sesame seeds and derivatives 12. lupin and derivatives 13. molluscs and derivatives 14. sulphur dioxide and sulphites in concentrations greater than 10mg/kg or 10mg/l expressed as SO₂ – 15. froze

Frozen: this restaurant may sometimes use products that are frozen at source, however we are careful to always select the best quality.