

Appetizers

Shrimp croquettes
€17

Seared sea bass carpaccio with green beans
€22

Courgette flowers with mozzarella and anchovies
€19

Steamed shrimps with panzanella salad
€19

Gillardeau oysters cad.
€5,0

Tuna tartare with tomato and basil
€18

Sea bream tartare with celery and capers
€19

Raw fish gillthead sea bream tartare, scampi, red prawn and oyster
€35

San Filippo anchovies with toasted bread and butter
€23

First courses

Seafood spaghetti
€19

Testaroli pasta with basil pesto and calamari
€19

Tagliatelle con red shrimps and Tropea onion
€25

Linguine with lobster
€32

**Please inform our staff about an allergy and ask for the allergens menu. If fresh products are unavailable, we will use high quality frozen products. We need to advise you regarding the presence of allergens. Due to the type of restaurant and the kind of building, it can never be guaranteed that a dish is completely free from any allergens.*

Main courses

Seared tuna with porcini mushrooms

€20

Mixed fried fish and vegetables

€20

Warm seafood salad

€25

Sea bass steak with potatoes, cherry tomatoes and olives

€25

Steamed crustaceans

€120 kg

Salt crusted catch of the day with vegetables and mayonnaise (min. for two) €80kg

Degustation Menu

(minimum for 2) 70 € each

Tuna and sea bream tartare

Seared sea bass carpaccio with green beans

Steamed shrimps with panzanella salad

Courgette flowers with mozzarella and anchovies

Seafood spaghetti

Baked scampi

Dessert

Glass of white or red wine 6.00€;

Glass of spumante 8.00€

Glass of Ruinart Champagne 15.00€

Bottle of water 3.00€;

Coffee 2.00€

Cover charge 3.00€