

## Appetizers

<i>Shrimp croquettes</i>	€18
<i>Seared calamari with spinach</i>	€20
<i>Cream of pumpkin soup with steamed sole</i>	€20
<i>Steamed shrimps with white beans</i>	€20
<i>Tasting of the four samples of hot appetizers (min for 2)</i>	€30
<i>Tasting of hot and cold appetizers (min for 2)</i>	€45
<i>Gillardeau oysters</i>	cad. €5,0
<i>Tuna tartare with tomato and basil</i>	€19
<i>Sea bream tartare with celery and capers</i>	€19
<i>Raw fish gilthead sea bream tartare, scampi, red prawn and oyster</i>	€35

*\*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.*

## *First courses*

<i>Seafood spaghetti</i>	€20
<i>Homemade potato dumplings with mullet ragout</i>	€20
<i>Tagliatelle with baby squid, sage and orange zest</i>	€25
<i>Mezzi paccheri with lobster</i>	€30

## *Main courses*

<i>Seared tuna with porcini mushrooms</i>	€23
<i>Mixed fried fish and vegetables</i>	€23
<i>Sea bass with cherry tomatoes and capers</i>	€25
<i>Roasted shellfish</i>	€30
<i>Steamed crustaceans</i>	€120 kg
<i>Salt crusted catch of the day with vegetables and mayonnaise (min. for two)</i>	€80kg

*Glass of white or red wine 7.00€;*

*Glass of spumante 8.00€*

*Glass of Ruinart Champagne 15.00€*

*Bottle of water 3.00€;*

*Coffee 2.00€*

*Cover charge 3.00€*