



## *Appetizers*

<i>Mussels gratin</i>	€ 12
<i>Deepfried tuna meatballs with tartar sauce</i>	€ 13
<i>Stenied octopus with nusk potatoes and olive pesto</i>	€ 12
<i>Cuttlefish and courgette salad with mint and lemon</i>	€ 13
<i>Tuna tartare with crispy onion</i>	€ 13
<i>Deepfried squid and vegetables basket</i>	€ 13
<i>Starter selections (5 variety of scomensale starter)</i>	€ 18
<i>Ham and mozzarella cheese</i>	€ 15

## *Raws*

<i>Raw oysters</i>	<i>cad.€ 4</i>
<i>Raw prawns</i>	<i>cad.€ 7</i>
<i>Raw langoustine</i>	<i>cad.€ 10</i>

## First Courses

<i>Prawns and langoustine sauce Passatelli with basil and tomato</i>	€ 16
<i>Potatoes gnocchi with octopus amatriciana</i>	€ 15
<i>Clam and bottarga Fettuccine</i>	€ 16
<i>Mix seafood Maccheroncini</i>	€ 17
<i>Lobster sauce Chitarrine (for 2 costumer)</i>	€ 34
<i>Mushrooms and ricotta cheese, homemade fresh pasta</i>	€ 15
<i>Amatriciana (Spaghettoni)</i>	€ 15

## Second Courses

<i>Stewed fish or vernaccia (300/400 gr for 1 costumer)</i>	€ 20
<i>Tonno su tonno (grilled tuna heack, tuna tartare, fried onions)</i>	€ 22
<i>Fish stew local (minimum 2 people, price for 1 costumer)</i>	€ 18
<i>Squid skewers with oil and lemon (5 pieces)</i>	€ 20
<i>Fish portion (Orate, Spigole of the market 300/400 gr)</i>	€ 18
<i>Local market fish (price for 100 grams)</i>	€ 7
<i>Beef ribeye steak 500 gr. (price for 100 grams)</i>	€ 5
<i>Italia cheese board with jams</i>	€ 15
<i>Tastiny menù: 3 course and beverage all included (price for 1 costumer) (5 variety starters selection, 1 pasta course, 1 main course, wine, water and coffee)</i>	€ 40