

## Starters

### Seafood

Anchovies with tomatoes and oregan

Anchovies with lemon

Marinara mussels

Cuttlefish patè

Rossetti

Crudo (depending on availability)

## First Courses

Spaghetti with Clams (min. for 2)

Spaghetti with Scampi (min. for 2)

Mixed Seafood Spaghetti (min. for 2)

Spaghetti with Baby Squid (min. for 2)

Black homemade Taglierini with Cuttlefish and Scampo Sauce

Pasta with Pesto Sauce

Risotto "Alla Marinara" (min. for 2)

## Only on Advanced Request

Fish Ravioli

Fish Chowder

Lobster for first or second courses



## Second Courses

Grilled Fish

Fish in Lemon Sauce

Fish in Salt Crust

Fish with potatoes and olives

Fish with fresh tomatoes and olives

Scampi or Prawns at your choice

Grilled Scampi, Prawns and Squids

Mixed Fried

Mixed Fried Squids, Prawns and Scampi

Grilled Squids

Baby Squids at your choice

CamüGin Prawn

## Side Dishes

Mixed Salad

Steamed Potatoes

The catch varies according to the availability of the season.

The crudo or marinated specialities are elaborated according to the requirements of the reg. EC 853/04.

The staff is available for further information on the presence of allergens in the served food.



## — Desserts —

Cream Pudding  
Chocolate Lag  
Amaretto Pudding  
Drunked Pie  
Chocolate Cake  
Pineapple  
Strawberries  
Lemon Sorbet

## — Dessert Wines —

Sciacchetrà  
Malvasia  
Zibibbo

