

Cover charge and service	4,00
Dolomia mineral water 70 cl	3,50

House wines

white sparkling // still white // red

Carafe 25cl	3,50
Carafe 50cl	6,50
Carafe 1 litre	13,00

Wines by the glass

Prosecco Brut DOCG	5,00
Franciacorta Brut DOCG	7,00
Lugana DOC	6,00
Selezione Friuli Venezia-Giulia	5,00
Gewürztraminer DOC	6,00

Draft Beer

Stella Artois 0,25cl	4,00
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La nostra identità

Raw seafood	26,00
Mixed selection of raw fish and shellfish	

Alla carta

Small raw platter	18,00
Scampo, prawn, pink shrimp, salmon and tuna sashimi, shellfish tartare	
Raw scampi (each)	3,50
Tuna tartare	18,00
Trio of tartare	22,00
Tuna, shellfish and white fish	

Oysters

Fine de Bretagne (each)	4,00
France // intense briny flavour	
Special Cocollos (each)	5,00
Ireland // sweet and delicately savoury	

La nostra identità

Cooked seafood	26,00
Grilled scallop	
Steamed fish and shellfish	
Creamed cod with cuttlefish ink crunch	

Alla carta

Grilled scallops and queen scallops	13,00
Traditional Tris	16,00
Creamed cod, fried pink shrimp and stewed baby octopus on soft polenta	
Prawns from the garden	16,00
Zucchini flowers, asparagus tips, snow peas and sage, served in light batter with horseradish sour cream	
Warm seafood salad	16,00
Scampi, prawns, pink shrimp, monkfish tail, calamari and small cuttlefish on white asparagus cream with mullet bottarga	
Octopus salad	16,00
With pappa al pomodoro, Taggiasca olives and celery	

La nostra identità

Seafood Risotto minimum two people	16,00
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Pasta and soup

Spaghetti monograno Felicetti With lupin clams	16,00
Fusilloni monograno Felicetti cassopipa style	18,00
Traditional fish soup	20,00
Fresh egg tagliatelle With scorpionfish, San Marzano tomatoes and salicornia	16,00
Potato, spelt and buckwheat gnocchi With shellfish, white and green asparagus	16,00

Contorni

French fries	5,50
Baked potatoes	5,50
Sautéed greens	5,50
Mixed salad	5,50

La nostra identità

Market fish fillet 24,00
With mashed potatoes, white asparagus and
salmoriglio sauce

The Grilled

Mixed grill 24,00
Sea bream fillet, scampi, large prawns, baby squid,
monkfish tail

Lobster 9,00/hg
With whipped salted butter and naturally
leavened bread

The Fry

Mixed fried shellfish and molluscs 22,00

Fried small local fishes 22,00

The Market

Sea bass or sea bream 6,00/hg
-grilled
-baked with potatoes (*min. two people*)
-salt-baked (*min. two people*)

Wild fish 9,00/hg
Subject to market availability

Dolci e sorbetti

Tiramisù	7,00
Double chocolate cream with raspberry coulis	9,00
Filo pastry cannolo filled with liquorice and lemon cream	9,00
Hazelnut and pear crème brûlée	7,00
Pistachio and strawberry semifreddo	7,00
Sour cherry, citron and Greek yogurt semifreddo	7,00
Passion fruit sorbet With edible flower meringue shards and vanilla crumble	7,00
Sgroppino al limone	5,00
<i>Sorbets of the day</i>	6,00

Wine pairing

Barolo chinato DOCG // Ceretto	6,00
Ramandolo DOCG // Zaccomer	5,00
"Hiku" Moscato d'Asti DOCG // Roberto Garbarino	7,00