

BUSATTO RISTORANTE

Beverages & Cover Charge

Item	Price (€)
Cover charge and service	4.00
Dolomia Water 70cl	3.50

House Wines on Tap

sparkling white // still white // red

Carafe 25cl	3.50
Carafe 50cl	6.50
Carafe 1 liter	13.00

Wines by the Glass

Prosecco Brut DOCG	5.00
Trento DOC Brut DOCG	7.00
Lugana DOC	6.00
Gewürztraminer DOC	6.00
Daily selection	5.00

Draft Beer

Stella Artois 0.20cl	4.00
Stella Artois 0.40cl	6.00

Raw seafood

26.00

mixed selection of fish and crustaceans

Crustaceans

Scampi (per piece)	3.50
Tiger prawns (per piece)	2.50

Sashimi

Salmon (4 pieces)	4.00
Tuna (4 pieces)	4.00

Tartares

Tuna 50g	7.00
Tuna 120g	18.00
Tiger prawn 50g	7.00
White fish according to market availability 50g	9.00

Oysters

Fine de Bretagne (per piece)	4.00
<i>France // intense and marine flavor</i>	
Special Cocollos (per piece)	5.00
<i>Ireland // sweet and slightly savory flavor</i>	

Daily Special

The chef's off-menu suggestions

22.00

Cooked seafood

26.00

Grilled scallop

Steamed selection of fish and crustaceans

Creamed cod with squid ink crisp

Appetizers

Crustacean Catalana

32.00

lobster, langoustine, slipper lobster, tiger prawn, shrimp

Grilled scallop and queen scallops

13.00

Traditional Trio

16.00

Fried lagoon shrimps, stewed baby octopus and creamed cod on soft polenta

Warm seafood in fennel cream

16.00

cacciaroli and baby squid, monkfish, langoustine, tiger prawn and pink shrimp, with confit fennel and Taggiasca olives

Rock red mullet

18.00

with pumpkin, chanterelles, smoked potato cream and Tuscan kale

Seafood risotto

for a minimum of two people

16.00

Pasta courses

Monograno Felicetti spaghetti

with lagoon clams

16.00

Monograno Felicetti fusilloni

In cassopipa (shelled seafood in white wine style)

18.00

Fish soup

20.00

Egg tagliatelle

with soft-shelled blue crab and sautéed chicory

18.00

Sea bass ravioli

with cuttlefish, pumpkin, king oyster mushrooms and bottarga

18.00

Fish fillet of the day according to market availability

with pumpkin, escarole and morel mushroom sauce

24.00

The grill

Mixed grill

*sea bream fillet, langoustines, king prawns, baby
squid, monkfish*

24.00

Grilled langoustines and king prawns

24.00

Grilled baby squid and monkfish

24.00

From the market

Wild fish based on market availability

€9.00/hg

Sea bass or Sea bream

- grilled
- baked with potatoes (min. two people)
- in salt crust (min. two people)

€6.50/hg

Paranza Fried Fish

22.00

deep-fried small whole mixed fish with bones, takes its name from the wooden boat traditionally used for trawling

Fried Dishes

Mixed fried crustaceans and mollusks

24.00

langoustines, shrimp, squid, cuttlefish, sardine

Side Dishes

French fries

5.50

Roasted potatoes

5.50

Cooked seasonal greens

5.50

Mixed salad

5.50

Tiramisù

7.00

Desserts and Sorbets

Frangipane tartlet

9.00

with almond and pear

Monte Bianco

9.00

with chestnut and pomegranate

Milk chocolate cremoso

9.00

With passion fruit and salted caramel

Crema Catalana

7.00

with licorice and lemon

Apple semifreddo

7.00

with raisin and Ramandolo wine sauce

Hazelnut semifreddo

7.00

with persimmon sauce

Sorbets of the day

6.00