

MENU



... an oasis of tranquility for your summer break since 1951 ...

APPETIZERS

Cervia mussels with fresh tomato and toasted bread - 12

Cantabrian anchovies (50gr.) with stracciatella and cold tomato soup - 14


Salad with mixed salad, feta cheese, avocado, thyme honey, guacamole and melon - 13 

Red tuna tartare (90gr.) With crunchy vegetables and yogurt sauce - 14

Veal carpaccio in monferrina tuna sauce and summer truffle - 15

FIRST COURSE

Artisan tagliolini with clams from the Adriatic sea - 13

Burnt wheat guitar spaghetti with soy vegetables, basil pesto and salted ricotta - 13 

Our homemade potato gnocchi with seafood ragout - 18

Shrimp ravioli with scallops and mirepoix on a hedgehog and lime pulp emulsion - 18

Mezzemaniche with red tuna, tomato, capers and Taggiasca olives - 15

Linguine with octopus and marinated tropea on cuttlefish ink - 16

In the matter of allergies, the summary tables of our dishes are available, prepared according to EU Reg. 1169/2011. According to market trends, in very rare cases, some products may be frozen.

MAIN COURSE


Crispy sword with sesame seeds and summer panzanella - 22

Grilled squid with mixed salad with field chicory and balsamic reduction - 20

Fried calamari, prawns, anchovies, courgettes, carrots, onion tropea, celeriac - 18

Our warm seafood salad with steamed fish, creamed potatoes and vegetables - 18

Cesar salad with golden chicken and mustard mayonnaise - 15

Veggie / vega burger with vegan mayonnaise, salad, tomato, avocado, ketchup ice cream and french fries - 16 

DESSERT

Lemon ice cream with grapefruit variations - 6

Mascarpone parfait with chocolate sauce, coffee cream and sambuca - 6

Peach parfait with prosecco jelly, served on English cream - 6

Light mascarpone cream with chocolate chips - 5

Our staff is available for any information.

 *vegetarian proposal*