

Menu

Appetizers

Creamed salted cod, *potatoes and land of black Taggiasca olives*

9€

Fried and golden baby octopus *with red onion jam with balsamic vi negar*

9€

Marinated salmon, *rocket, avocado cream, nachos powder and pink pepper*

10€

Sea Salad

10€

Red tuna tartare, burratina, rocket and bottarga

18€

Octopus "*intrippati*"

10€

Soutè of mussels

9€

Oysters

3,50€

House starter "*Acquasale*"

18€

Raw seafood

25€

First courses of fish

Tuffoli "Pastificio Mancini" *with lobate*
18€

Spaghetti "pastificio Mancini" *with clams*
12€

Linguine "pastificio Mancini" *with shellfish and almonds*
18€

Scialatielli *with prawns, lime and pink pepper*
14€

Creamed risotto *with scampi*
12€

Seafood risotto
14€

Dish of the day
16€

First courses of meat

Amatriciana / Carbonara / Gricia / Cacio e Pepe 10€

Second courses

Octopus, *paprika and cream of lemon potato*
16€

Seared tuna tataki, *sesame, pistachio and avocado sauce*
16€

Grilled squid
16€

Roast fish
18€

Mixed frying
16€

Catch of the day
60€/Kg

Side dish

Roast potatoes 4€

Seasonal vegetables 4€

Mixed salad 4€

French fries 4€

Dolci

Tiramisu 6€

Panna cotta 6€

Mascarpone cream with seasonal fruit 8€

Catalan cream 5€

Lemon sgroppino 3€

Seasonal fruit 5€

BREAD 1€

** some products may be frozen at the origin*