

STARTERS

Seafood crudités with oyster, scampi, red shrimps, sword-fish, tuna, salmon, sea bass * 30,00 € Allergens: Molluscs, Fish, Crustaceans
Tuna tartare, stracciatella cheese, cooked grape must, paprika, crispy basil chips 18,00 € Allergens: Fish, Milk and products thereof, Sulphur dioxide and sulphites
Pane carasau millefeuille with raw tuna, swordfish, sea bass, salmon, avocado, bell pepper sauce, chives, sour cream
Wild octopus with carame- lised Tropea red onions, Sila potato cream, dill oil * 16,00 € Allergens: Molluscs, Celery
Anchovy fry and lemon scented battered Tropea red onion rings with mint vinegar glaze
Prawns au gratin with herb seasoned breadcrumbs, mint and lemon flavoured tomato sauce, basil oil *
Aubergine mousse pie with Poro mozzarella cheese, Parmigiano, tomato sauce, basil oil
Podolica roast beef, salad, Parmigiano cream16,00 €

Allergens: Gluten, Milk and

products thereof

FIRST COURSES

*Homemade fresh pasta	
*Onion gnocchi in a fresh tomato sauce with prawns, stracciatella cheese, basil oil, sliced chili peppers	€
Stroncatura with anchovies, dill, herb seasoned bread-crumbs	€
*Scampi dumplings in a purple potato Vitelotte cream, rosemary dust * 18,00 * Allergens: Gluten, Eggs and products thereof, Crustaceans, Celery	€
Paccheri with tuna and Tropea red onions ragù, pistachio pesto, lemon zest *	€
Squid ink spaghetti * 16,00 + Allergens: Gluten, Fish, Celery	€
Spaghetti with wild clams 18,00 = Allergens: Gluten, Molluscs, Celery, Fish	€
Tropea-style fileja with Tropea red onions, oregano and pecorino cheese	€
Fileja with Calabrian black pork spare rib ragù 16,00 :	€

Allergens: Gluten, Celery

MAIN COURSES

Grilled salt cod, caramelised Tropea red onions with cooked grape must, mashed potatoes
Seared tuna, balsamic vine- gar cream, eggplant salad 20,00 € Allergens: Fish, Sulphur dioxide and sulphites
Mixed fry with squid and pink shrimp *
Baked sea bass fillet in a herb seasoned bread crust with seasonal vegetables 18,00 € Allergens: Fish, Gluten, Celery
Grilled cuttlefish and squid, pea and mint cream * 20,00 € Allergens: Molluscs, Celery
Mediterranean-style sword- fish with onions, tomatoes, olives and capers *
Aubergine parmigiana with Poro smoked provola cheese fondue
Podolica entrecôte with mashed potatoes and balsamic vinegar glaze 20,00 €

Allergens: Sulphur dioxide and

sulphites

SIDE DISHES

Tropea-style salad with green salad, tomatoes, onions, olives and oregano 7,00 €
Marasusa salad with mesclun, dried tomatoes, mozzarella cheese, crostini 7,00 €
Summer salad with toma- toes, cucumbers, onions 7,00 €
Grilled seasonal vegetables 8,00 €
French fries *

DESSERTS

Dark chocolate cake and fiordilatte milk ice cream 800 € Allergens: Milk and products thereof, Figs and products thereof, Nuts
Strawberry panna cotta
Tiramisu
HazeInut bavarois with chocolate and almond glaze 8,00 € Allergens: Eggs and products thereof, Milk and products thereof, Nuts
Nougat and rum parfait with bitter orange sauce

* If fresh product is not available, frozen product may be used.

Fish intended for raw consumption has undergone a preventive reclamation treatment in accordance with legal requirements.