

O U R S E A F O O D R A W C U T S

CRUDO TRE NODI

Two scampi* for person, two red prawns* from Mazara for person, two oysters for person, tuna tartare (blast chilled on site), white fish carpaccio (blast chilled on site).

(Crustaceans, nuts, sulphites, celery).

€60.00 (for two persons)

TARTARE OF:

red tuna (blast chilled on site), confit datterini tomatoes, black olive ash and parsley chlorophyll.

(Fish)

€14.00

white fish (blast chilled on site), lime zest, passion fruit and mango dressing

(Fish).

€12.00

OSTRICHE:

Divine

(molluschi)

5,00 € al pz.

Gillardeau

(molluschi)

7,00 € al pz.

SCAMPI*

4,00 €

MAZARA RED PRAWNS*

5.00 €

*The product by law is blast chilled and kept frozen.



S T A R T E R S

ARANCINO DI MARE

Stuffed with risotto with scampi cream, red shrimp from Mazara and prawns, on a fondue of parmesan, lime and basil.

*, (sulphites, eggs, shellfish, gluten, lactose, celery)

€10.00

HOME MADE SPRING ROLLS

Two rolls filled with pork, Chinese cabbage, carrots, green bean vermicelli, oyster sauce, accompanied by a sweet and sour sauce, peanuts and sweet chilly sauce

*, (nuts, gluten, soy).

€16.00

DOS TACOS

Sloppy Joe: minced pork with Korean BBQ sauce, iceberg lettuce and spicy mayo.

BBQ pulled pork: marinated pork fillet with BBQ coleslaw (cabbage) and yogurt sauce.

(Egg, gluten, lactose).

€16.00

FISHBALLS ON THE BEACH

Three different fried fishballs:

Cod on chickpea cream.

Norwegian salmon on a bed of tzatziki

Sea bream on a base of yellow date tomatoes.

*, (Fish, gluten, sulphites, eggs)

€18.00

POLPO ROSTICCIATO

Marinated octopus tentacle with paprika and lemon, on a bed of creamed sweet potato and cinnamon, accompanied by two sauces, yogurt and 'nduja (spicy).

*, (Fish, lactose, nuts)

€16.00

CARPACCIO DI MANZO

Finely sliced beef fillet on a bed of rocket, accompanied by a homemade tuna sauce and dried tomatoes.

(Egg, fish).

€18.00

**Frozen product

S O U P S

CANNELLINI E COZZE

Cannellini bean soup and Sardinian mussels

(celery, molluscs, sulphites).

12,00€

VELLUTATA DI ZUCCA

Pumpkin cream soup with gorgonzola fondue,
cinnamon and toasted walnuts.

(celery, lactose, nuts).

€14.00

F I R S T C O U R S E S

SPAGHETTI ALLE VONGOLE VERACI

Spaghetti pasta with clams, olive oil and garlic

(gluten, shellfish).

18,00€ + € 1,00 mullet roe

LINGUINE ALLO SCOGLIO

linguine pasta with mussels, prawns*, clams,
calamari.

(Shellfish, nuts, celery, gluten).

20,00€

PACCHERONE TRE NODI

Paccherone fresh pasta made with water and flour,
with flaked cod, mussels and cream of beech-
smoked potatoes.

(fish, sulphites, gluten, molluscs, lactose)

€22.00

AMATRICIANA DI MARE

Spaghettone fresh pasta made water and flour
wrapped in a stewed tomato and calamari sauce,
garnished with crispy bacon and pecorino romano.

(molluscs, sulphites, celery, gluten).

€20.00

PAD THAI

Made in the Thai tradition, with rice noodles, fish
sauce, peanuts, cinnamon-marinated daycon, bean
sprouts, tofu, spring onion, tamarind and shrimp.

(Soy, gluten, shellfish, fish, sulphites, nuts)

€18.00



SEAFOOD MAIN COURSES

RED TUNA TATAKI

Seared bullion red tuna (blast chilled on site), with two-tone sesame marinated in soy sauce and ginger, served with teriyaki sauce, accompanied by wok stir fry vegetables and Jasmine rice.

(Nuts, soy, gluten, fish, shellfish, celery)

28.00 €

FISH AND CHIPS

battered and fried cod fillet served with French fries**

(sulphites, nuts, lactose, gluten, fish)

20.00 €

SALMONE GRATINATO

Oven cooked salmon slice (blast chilled on site) with green panur with parsley and garlic accompanied with baked novell potatoes, mixed salad and Tzatziki.

(Fish, gluten, nuts, shellfish)

20,00 €

SAUTE' DI COZZE

A great classic of Italian cuisine, sautéed Sardinian mussels, served with garlic bread and herbs.

(Gluten, shellfish, sulphites)

14,00 €

FRITTURA DI CALAMARI

Fried Fresh calamari served with salt and lemon (gluten, shellfish, nuts)

18,00 €



GRIGLIATA MISTA DI PESCE

Grilled two scampi*, two prawns*, one calamari,
fillet of sea bream
(nuts, shellfish).

30,00 €

FRESH FISH OF THE DAY

One whole fish (blast chilled on site) of various
kinds, certified locally sourced, baked / acqua
pazza / potato crust.

(Nuts, gluten, fish, shellfish, celery)

**8.00/10.00 € per hectogram depending on the
catch**

M E A T M A I N C O U R S E S

CHICKEN SKEWERS

200 grams of free-range chicken on a skewer
marinated with yellow curry, coconut milk, oyster
sauce and peanuts, accompanied by millefeuille
potatoes and white Jasmine rice.

(crustaceans, molluscs, soy, lactose, nuts, gluten).

€22.00

MANZO 56°

180-200 gr of Italian beef fillet cooked at low
temperature (CBT) at 56° glazed with a reduction of
demiglaces and Porto, accompanied by new
potatoes cooked with butter, rosemary and extra
virgin olive oil.

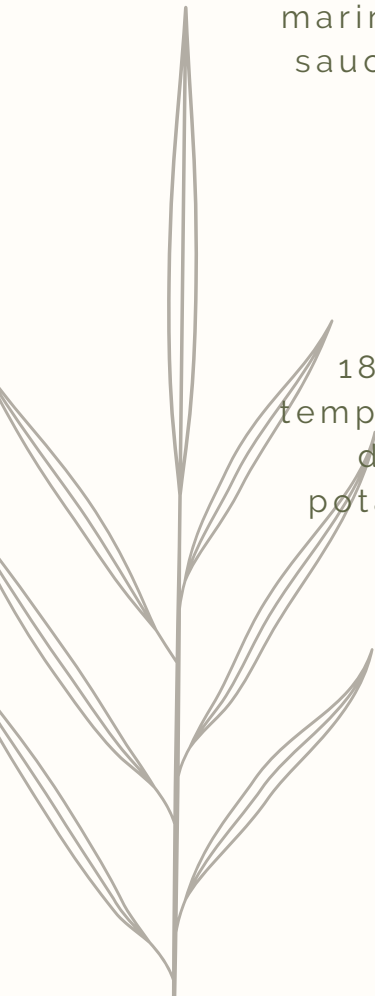
(Sulphites, celery and lactose).

€30.00

Service 2,00 €/person

For further allergens ask the staff.

*The product by law is blast chilled and kept frozen.



S I D E D I S H E S

POTATO WEDGES

Baked with rosemary flavored oil.

6.00 €

MIXED SALAD

6.00 €

SEASONAL VEGETABLES

€7.00

GRILLED VEGETABLES

6,00 €

WOK STIR FRY VEGETABLES

€7.00

FRIED POTATOES**

6,00 €

TEMPURA VEGETABLES

(gluten)

7,00 €



D E S S E R T

Ricotta and Visciole

Cake with a shortcrust pastry base, Roman ricotta cream, Visciola/cherry jam.

(Lactose, gluten, eggs)

8.00 €

cheesecake

A base of biscuit with Philadelphia mousse with homemade topping of your choice between:

1. Fruit of passion
2. Chocolate
3. Well fruits*

(gluten, lactose, eggs)

10.00 €

Chocolate, mango and passion fruit mousse

Sponge cake, white chocolate mousse with mango and passion fruit insert, .

(Lactose, eggs, gluten)

10.00 €

Tart of the day

Ask the staff.

(gluten, lactose, eggs)

7.00 €

Seasonal fruit

7,00 €



MENU

F R O M T H E B A R

Still water San Benedetto

2,50 €

Nepi slightly sparkling water

2.50 €

San Pellegrino sparkling water

3.00 €

Coca cola, Fanta e Sprite 33 cl

2,50 €

Caffe' Illy

2,00 €

Fresh orange juice

4,00 €

juice of apricot/peach/pear/Ace

2,50 €

Amari

5,00 €

Jefferson

6,00 €

Glass of Prosecco

6,00-8,00 €

Glass of Wine

6,00 €

Corona - Ichnusa unfiltered - Messina
small 5,00 € big 7,00 €



MENU

W H I T E W I N E S

Gewurztraminer D.o.c.

Trentino Alto Adige

Cantina Zanotelli - Cembra Lisignago (Tn)

38,00 €

Kerner I.g.t.

Trentino Alto Adige

Cantina Zanotelli - Cembra Lisignago (Tn)

36,00 €

Riesling D.o.c.

Trentino Alto Adige

Cantina Zanotelli - Cembra Lisignago (Tn)

36,00 €

Pinòt Bianco "Weissburgunder" D.o.c.

Trentino Alto Adige

Cantina Kellerei Bozen - Südtirol - Alto Adige)

32,00 €

Arneis

Veneto

Cantina Generaj - Montà(Cn)

28,00 €



Soave classico San Michele D.o.c.
Veneto
Cantina Ca' Rugate - Montecchia di Crosara (Vr)
26,00 €

Timorasso - Rugiada del mattino D.o.c.
Piemonte
Cantina i Carpini - Pozzol al Groppo (Al)
28,00 €

Chardonnay D.o.c.
Friuli Venezia Giulia
Vigna del Lauro - Cormons (Go)
24,00 €

Pinòt Grigio D.o.p. "Altùris"
Friuli Venezia Giulia
Azienda agr. Altùris - Cividale del Friuli (Ud)
28,00 €

Ribolla Gialla D.o.c.
Friuli Venezia Giulia
Azienda agr. Norina Pez - Dolegna del C. (Go)
28,00 €

Verdicchio D.o.c.
Marche
Cantina Umani Ronchi - Osimo (An)
24,00 €

Passerina Igp
Lazio
Vigneti Calu'- Petrucca e Vela - Piglio (Fr)
24,00 €

Malvasia puntinata Igp
Lazio
Cantina Pietra Pinta
26,00 €



Falanghina I.g.t.

Campania

Cantina San Salvatore 19 88 - Paestum (Sa)

26,00 €

Greco di Tufo Docg

Campania

Cantina Mito Licanto

30,00 €

Catarratto I.g.p. Bio

Sicilia

Cantina dei Principi di Spadafora - Monreale (Pa)

28,00 €

Chardonnay I.g.p. Bio 2016

Sicilia

Cantina dei Principi di Spadafora - Monreale (Pa)

46,00 €

Inzolia Menfi D.o.c. Bio

Sicilia

Azienda agricola Barbera - Menfi (Ag)

28,00 €

Etna D.oc.

Sicilia

Cantina Grasso

34,00 €

Vermentino di Sardegna D.o.c.

Sardegna

Cantina Audarya - Serdiana (Ca)

26,00 €



B U B B L E S
F R O M I T A L Y

N A T U R A L M E T H O D

Flower Power

Friuli-Venezia-Giulia
Cantina Asjarigato - Boloventa (Pd)
30,00 €

Raboseo Rosato vino naturale

Friuli-Venezia-Giulia
Cantina Asjarigato - Boloventa (Pd)
30,00 €

C L A S S I C M E T H O D

Pinot Nero Brut Biologico

Lombardia
Az. Agr. Dal V. Filippo e Camillo - M. della Batt. (Pv)
34,00 €

Franciacorta Extra Brut

Veneto
Azienda agr. Gralò - Cazzago San Martino (Bs)
42,00 €



Trento D.o.c. Extra Brut

Veneto

Cantina Roeno - Brentino Belluno (Vr)

32,00 €

Prosecco Valdobbiadene superiore D.oc.g. Brut

Veneto

Cantina Merotto - Col San Martino (Tv)

32,00 €

Spumante Rose' Brut

Veneto

Cantina Merotto - Col San Martino (Tv)

32,00 €

F R O M F R A N C E

Cremant Brut Rose

Domaine Allimant-Laugner - Orshwiller

56,00 €

Drappier

Urville - Aube - Champagne

Champagne Brut Nature Dosage Zero

70,00 €

Moët & Chandon Brut Impèrial

Francia

76,00 €



MENU

R O S E ' W I N E S

Aff Rosato Umbria I.g.t.

Umbria

Cantina Andrea Formilli Fendi - Valfabbrica (Pg)

26,00 €

Rosato Negroamaro I.g.p. Salento

Puglia

Cantina Vallone - Lecce (Le)

24,00 €

R E D W I N E S

Langhe Nebbiolo D.o.c. Regret

Piemonte

Cantina Monchiero Carbone - Canale (Cn)

26,00 €

Pinot Nero D.o.c.

Trentino Alto Adige

Cantina Weingut Ploner - Marlengo (Bz)

30,00 €

Rosso di Nè

Lazio

Tenuta Ronci - Nepi (Vt)

24,00 €



MENU

C O C K T A I L

Aperol o Campari Spritz

Aperol, prosecco and soda

8,00 €

Gin tonic

10,00 €

Moscow Mule

Vodka, lime juice, ginger beer and angostura.

10,00 €

London Mule

Gin, lime juice, ginger beer and angostura.

10,00 €

Caipirinha

Cachaca, lime, cane sugar.

€ 12,00

Capiroska

Vodka, lime and brown sugar

Choice: passion fruit or strawberry.

12,00 €

Margarita

Tequila, triple sec and lime juice.

12,00 €

Cosmopolitan

Vodka, Triple sec, lemon juice, sugar and blueberry juice.

12,00 €



Daiquiri

Havana 3 rum, lime juice, sugar syrup and maraschino.

12,00 €

Negroni

Gin, red Vermouth and Campari.

12,00 €

Old Fashioned

Bourbon, soda, angostura and sugar.

12,00 €

Sex on the Beach

Vodka, peach liqueur, orange juice and blueberry juice.

12,00 €

Manhattan

Whisky, red vermouth and angostura.

12,00 €

Mimosa

Prosecco and orange juice.

8,00 €

Bellini

Prosecco and peach juice.

8.00 €

Rossini

Prosecco and strawberry puree.

8.00 €

Piña Colada

10,00 €

For the execution of the cocktails it is possible to use Premium range alcohol with an additional cost of €2.00

