



Appetizers

Tasting of warm sea degustazione di mare caldo (minimum 2 people) € 28,00
Fresh marinated salmon, octopus and potatoes, shrimp catalan and scallops au gratin per person

① ② ⑦ ⑧ ⑨ ⑭

Tasting of raw sea degustazione di mare crudo € 35,00

Tuna, salmon, shrimp, scampi, oysters

② ④ ⑤ ⑭

Shrimps with celery, carrots and tomatoes € 16,00

Gamberetti con sedano, carote e pomodorini

⑨ ⑫ ⑭

Octopus and potatoes polipo e patate € 16,00

④

Fresh marinated salmon salmone marinato fresco € 18,00

In balsamic vinegar of white wine, green pepper and extra virgin olive oil

⑫ ⑭

Tuna carpaccio with extra virgin olive oil and soy € 20,00

Carpaccio di tonno con olio e soia

⑫ ⑭

Selection of meat...

Lard of Colonnata lardo di Colonnata € 15,00

① ⑪

Selection of cured meats salumi misti € 18,00

Fried gnocchi from Piacenza with Parma ham, coppa from Piacenza, salami Strolghino

① ⑪

Parma ham prosciutto di Parma € 16,00

① ⑦

Covered € 3,00



First courses

Penne with speck and red salad cooking in a whole Parmigiano Reggiano cheese € 12,00

① ⑦ ⑨ ⑫

Rice with seafood risotto ai frutti di mare (minimum 2 people) € 18,00
per person

① ② ④ ⑦ ⑨ ⑫

Spaghetti with clams and bottarga € 18,00

① ② ④ ⑨ ⑫

Paccheri with lobster paccheri all'astice (minimum 2 people) € 25,00
per person

① ② ③ ④ ⑨ ⑭

Fish ravioli with grouper in shrimp stew with Bronte pistachio € 12,00
ravioli di cernia in guazzetto di gamberetti

① ② ③ ④ ⑦ ⑧ ⑨ ⑫

Covered € 3,00

Si informa la gentile clientela che nelle nostre pietanze dei primi piatti vengono utilizzati brodi di carne contenenti: sedano, carota, cipolla, manzo e vitello.

Alcuni prodotti potrebbero essere congelati in origine, per qualsiasi informazione a riguardo chiedere al personale in sala, grazie!



Second courses of meat

Mixed grilled of meat Grigliata mista di carne € 25,00
Sausage, veal and beef accompanied by zucchini, eggplant and grilled chicory

①

Fillet of meat at plate with vegetables € 28,00

Italian Fiorentina € 38,00
With vegetables and fried potatoes (minimum 2 people) **Per person**

Grilled veal chop nodino di vitello € 22,00
With vegetables

Covered € 3,00

Alcuni prodotti potrebbero essere congelati in origine, per qualsiasi informazione a riguardo chiedere al personale in sala, grazie!



Second courses of fish

Baked sea bass with potatoes tomatoes olives

€ 28,00

Branzino al forno (minimum 2 people) (cooking time 35'')

Per person

2 4 9 12

Sea Bass in salt

€ 28,00

Branzino al sale (minimum 2 people) (cooking time 35'')

Per person

4

Mixed fried foods

€ 25,00

fritto misto

1 2 4

Mixed grilled of fish

€ 28,00

grigliata di pesce (minimum 2 people)

Per person

2 4

Covered

€ 3,00



Vegetables

Pentolaccia

€ 8,00

Lettuce, tomatoes, carrots, potatoes, onions, Parmigiano Reggiano cheese, olives

7

Mixed salad insalata mista

€ 6,00

Lettuce, tomatoes, carrots and fennels

Nordic salad insalata nordica

€ 10,00

Arugula, marinated salmon, carrots, green salad

4 12

Side dishes

Vegetables grilled

€ 6,00

Chicory, courgettes, aubergines

French fries

€ 6,00

Mixed cheese

€ 18,00

Covered

€ 3,00



Dessert...

Apple pie (torta di mele) € 6,00
with pine nuts and raisins

① ③ ⑦ ⑧

Chocolate and ricotta cake Torta di ricotta e cioccolato € 8,00

① ③ ⑦ ⑧

Tart apricot jam Crostata alla marmellata di albicocca € 6,00

① ③ ⑦

Tiramisù € 6,00

① ③ ⑦ ⑫

Orange cake

① ③ ⑦ ⑧

The fruit of season...

Fresh fruit salad Tagliata mista di frutta fresca € 8,00

Pineapples Ananas € 8,00

Covered € 3,00



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Regolamento UE n. 1169/2011 art.44

“Caro ospite/cliente, se hai delle allergie e/o intolleranze alimentari chiedi pure informazioni sul nostro cibo e sulle nostre bevande. Siamo preparati per consigliarti nel migliore dei modi”

“Dear customer, our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue. Our staff is well trained and we hope we will find the best way to satisfy our customers and also meet your specific needs.”

“Lieber Besucher/Kunden, wenn Sie Allergien und oder Unverträglichkeiten haben, bitte fragen Sie nach unseren Lebensmitteln und unsere Getränke. Wir sind bereit, Sie in der besten Weise zu beraten.”

“Cher visiteur/client, si vous avez des allergies et/ou d'intolérances, ne hésitez pas à nous poser toute question sur notre nourriture et nos boissons. Nous sommes prêt à vous conseiller de la meilleure façon.”

Sostanze allergeniche:

GLUTINE-SOIA-FRUTTA A GUSCIO – ARACHIDI – UOVA – SESAMO –
LATTE – PESCE – CROSTACEI - SEDANO – LUPINI – SENAPE – ANIDRIDE
SOLFOROSA E SOLFITI – MOLLUSCHI.



We advise the kind customers that in the food and in our drinks prepared and administered in this exercise, may be contained ingredients or adjuvants allergens.

List of substances or products causing allergies or intolerances used in this exercise and listed in annex II of reg. eu n. 1169/2011

- ① Cereals containing **gluten**, namely wheat, rye, barely, oats, spelled, kamut or their derived stock and derivative products.
- ② **Crustaceous** and crustacean products.
- ③ **Eggs** and egg products.
- ④ **Fish** and fish products.
- ⑤ **Peanuts** and Peanut-based products.
- ⑥ **Soy** and soy products
- ⑦ **Milk** and milk products (including lactose)
- ⑧ **Nuts** namely almonds, hazelnuts, cashew nuts, pecans, brazil nuts, pistachios, macadamia, nuts or queen-island nuts and their products.
- ⑨ **Celery** and celery products.
- ⑩ **Mustard** and mustard products.
- ⑪ **Sesame seeds** and sesame seed products.
- ⑫ **Sulphur dioxide and sulphites** in concentrations higher than 10 mg/kg.
- ⑬ **Lupins** and lupine products.
- ⑭ **Molluscs** and products based on molluscs.

Information about the presence of substances that cause allergies or intolerances are available by contacting the staff in service and you can consult the appropriated documentation that will be provided on request.

The direction