



TAPAS *Half portion*

Italian mix fish starters (7 chef's tapas)	min 2 pers. per person	€24
Fried courgette flowers with buffalo ricotta and Cantabrian anchovies <i>(1,3,4,5,6,7)</i>	4 pz	€9
Smoked tuna carpaccio with onions in red wine sauce <i>(4)</i>		€11
Fried fish* balls with green sauce <i>(1,2,3,4,5,6,7,8,14)</i>	6 pz	€9
Octopus*, potatoes and Taggiasca olives <i>(14)</i>		€9
Prawn tails* in Catalan-style <i>(2,9)</i>		€10
Marinated anchovies with salmoriglio sauce and croutons <i>(1,4)</i>		€8
Prawns* in pistachio crust with mustard sauce and honey <i>(1,3,5,6,7,14)</i>	3 pz	€10
Fried bread with creamed cod* in Venetian-style <i>(1,3,4,6,7)</i>	3 pz	€9
Fried baby squid* and filangè courgettes <i>(1,5,6,14)</i>		€10
Gratinated scallop* <i>(1,8,14)</i>	cad	€4,5
Gratinated mussels <i>(1,8,14)</i>	9 pz	€9
Friggitelli peppers and Maldon salt <i>veg (5)</i>		€6,5

RAW FISH

Fin de Claire oysters <i>(14)</i>	cad	€4
Special oysters <i>(14)</i>	cad	€5,5/8,5
Mazara red prawn* <i>(2)</i>	cad	€5
Porcupine ireland scampi* <i>(2)</i>	cad	€5
Amberjack tartare with fennel julienne and dill mayonnaise <i>(2,3,4,6,8,11)</i>		€18
Salmon tartare*, misticanza salad and guacamole sauce <i>(3,4)</i>		€16
PLATEAU ROYAL 12 pz <i>(2,3,4,14)</i> 2 oysters, 2 special oysters, 4 red prawns*, 4 scampi* porcupine	recommended x2	€48
PLATEAU ROYAL 24 pz <i>(2,3,4,14)</i> 4 oysters, 4 special oysters, 8 red prawns*, 8 scampi* porcupine	recommended x4	€92

FOR THE GREEDIEST CUSTOMERS

CAVIAR *(1,4,7)*

Accompanied by a shot of premium vodka and butter

Osetra Caviar 10 gr	€45
Beluga Caviar 10 gr	€35

APPETIZER

Mussel soup in marinara style <i>(1,14)</i>	€14
Cantabrian anchovies with croutons and citrus butter <i>(1,4,7)</i>	€17
Gratinated mix seafood* <i>(1,2,14)</i>	€20
Small octopus* soup with fried polenta <i>(5,14)</i>	€14

REMEMBER 80's

Shrimp* cocktail in pink sauce (2,3,6,10)	€15
Cavatelli pasta with seafood* min 2 pers. per person baked in foil of bread (1,2,4,14)	€18
Penne pasta with cream, salmon and vodka (1,3,4,7)	€13
Sole au meunière* (1,4,6)	€18

FIRST COURSE

Spaghettoni pasta with clams* and bottarga (1,14)	€19
Fregola pasta, prawns*, asparagus and cherry tomatoes (1,14)	€17
Tagliolini pasta with rock lobster and cherry tomatoes (1,2)	€30
Stuffed ravioli with cuttlefish, courgettes and salmon eggs (1,2,3,4,6,7,14)	€22
Big macaroni with tomatoes, anchovies, capers, olives and seafood* (1,2,4,14)	€16
Risotto with seafood* (2,4,9,14) min 2 pers. per person	€18
Tricolor gnocchi with mussels and pecorino cheese (1,3,7,14)	€13
Fusilli pasta with prawns* and pistachio pesto (1,2,4,5,6,8,9)	€19

OUR PAELLA

Paella alla Valenciana min 2 pers. per person	€23
Paella with meat, vegetables, seafood* (2,4,7,9,14)	
Paella de Marisco min 2 pers. per person	€22
Paella with Vegetables, seafood* (2,4,7,9,14)	

MAIN COURSE

Stuffed squid* in sicilian-style (1,3,7,14)	€20
Mix grill fish* (2,4,14)	min 2 pers. per person €27
Rock lobster in catalana - style / as you prefer (2,9)	500gr around €60
Grilled swordfish with mixed salad and mustard sauce (4,8,10)	whole €19
Salmon steak with sesame and guacamole sauce (4,11)	€17
Sea bass in salt crust / as you prefer (4)	min 2 pers. per person €42
Sliced swordfish* with rocket and piccadilly tomatoes (4)	€19
Fried calamari* and prawn tails* with battered vegetables (1,2,4,6)	€19

TRADITIONAL DISH

Bruschetta with cherry tomatoes and basil(1)	3 pz €9
Beef carpaccio with arugola, tomatoes and parmesan cheese	€18
Big macaroni with tomatoes and Buffalo burrata cheese (1,7)	€14
Penne pasta with tomato spicy sauce (1,6,9)	€13
Milanese style risotto veg (7,9)	€15
Spaghetti pasta with eggs, bacon and pecorino cheese (1,3,6,7)	€15
Sliced beef fillet with chips	€26
Milanese cutlet with cherry tomatoes and rocket salad(1,3,6)	€29

BIG SALADS

Insalata caprese <i>veg</i>	€13
Buffalo mozzarella, cherry tomatoes and basil (7)	
Caesar salad	€15
Iceberg salad, grilled chicken, bread croutons, parmesan flakes and caesar sauce (1,3,6,7,10)	
Oblò	€15
Misticanza salad, radicchio salad, olives, octopus* and parsley potatoes (14)	
Sottocoperta	€16
Arugula, cherry tomatoes, burrata cheese, courgettes, shrimp* and corn (2,7,10)	

SIDE DISH

French fries “dippers”* (5)	€5,5
Seasonal mixed salad	€5,5
Grilled vegetables	€7
Carousel cucumber, oil and salt	€5,5
Spinach, garlic, oil and chilli pepper	€5,5

CLASSIC PIZZA

Bufalina	€13,5
Tomato sauce, buffalo mozzarella and basil (1,6,7)	
Napoli	€10
Tomato, fior di latte, Cantabrian anchovies, oregano (1,6,7)	
Margherita	€9
San Marzano tomato, fior di latte cheese and basil (1,6,7)	
Vegetariana	€12,5
Tomato, fior di latte, aubergines, courgettes and grilled peppers veg (1,6,7)	
Pepperoni Style	€12
San Marzano tomato, fior di latte cheese, gorgonzola cheese, spicy salami and Taggiasca olives (1,6,7)	
Parma	€15
San Marzano tomato, fior di latte cheese, rocket, parmesan and Parma ham aged 24 months (1,6,7)	
Capri	€12
Tomato sauce, fior di latte, cooked ham and burrata from Campania (1,6,7)	
La tris	€11
Buffalo mozzarella, gorgonzola cheese, parmesan flakes and oregano (1,6,7)	
Due stagioni	€11
San Marzano tomato, fior di latte, cooked ham, champignon mushrooms (1,6,7)	

FISH PIZZA

Capitan Nemo	€15,5
Tomato, garlic e seafood (1,2,6,14)	
Pizza Nautilus	€16
Mozzarella cheese, salmon, shrimps*, rocket salad and milk cream (1,2,4,6,7)	

DESSERT

(All. 1,3,5,7,8)

Coffee with ice cream	€4
White chocolate and fig semifreddo	€7
Tiramisù del capitano	€8
Apple Tarte Tatin cake with fiordilatte ice cream	€7,5
Mixed berries mille-feuille cake	€7,5
Profiterole	€7,5
Berries with fiordilatte ice cream and nougat popcorn	€9
Lemon sorbet / sor	€6
Pineapple carpaccio with star anise and maraschino	€7

REMEMBER 80's

Strawberries with chocolate sauce, fiordilatte ice cream and whipped cream	€8
Coconut Ice cream	€6,5

BEVERAGE

Soft drinks and fruit juices	€4
Sparkling or natural water 500 ml	€3
Birrificio Angelo Poretti 4 luppoli	20 cl / 40 cl €4/7
Grinbergen Blanche	25 cl / 50 cl €4,5/8
Grinbergen Double Ambrée	25 cl / 50 cl €4,5/8
Glass of white/red/prosecco wine	from €7
Cocktails	€8/15
Coffee	€3
Coffee with ice cream (1,3,5,6,7,8,11)	€4

COVER CHARGE €3

The assortment may vary depending on arrivals.

* Some dishes or ingredients indicated are killed at the source.
From this operation, fresh fish products to be consumed raw are subjected to preventive killing as required by EC Reg. 853/2004.

ALLERGENES

INFORMATION TO CUSTOMERS REGARDING THE PRESENCE OF INGREDIENTS OR PROCESSING AIDS CONSIDERED ALLERGENS OR THEIR DERIVATIVES IN THE FOOD AND DRINKS PREPARED AND ADMINISTERED IN THIS BUSINESS.

List of allergenic ingredients used in this exercise and present in Annex II of EU Reg. no. 1169/2011 "Substances or products that cause allergies or intolerances"

1 Cereals containing gluten	5 Peanuts and products peanut-based	9 Celery and celery-based products	12 Sulfur dioxide and sulphites in concentration
2 Crustaceans and shellfish products	6 Soybeans and products soy based	10 Mustard and products mustard based	6 Soy and soy-based products of soy
3 Eggs and egg products	7 Milk and products a milk base including lactose	11 Sesame seeds and products made from them Sesame seeds	13 Lupines and lupine products
4 Fish and fish products	8 Nuts		14 Shellfish and shellfish products

One of our appointed managers is at your disposal to provide any support or additional information