Seafood starters

COOKED SEAFOOD STARTERS | cold and hot

An assortment of 6 appetizers served cold and hot 23
[1,2,3,4,6,7,11,12,14]

RAW SEAFOOD STARTERS *

Plateau of raw seafood - *oysters, scampo, red shrimp e mussels* 35
[1,2,3,4,6,7,8,12,14]

Carpaccio and tartare selection - *based on the daily catch* 25
[2,14]

Raw seafood selection - *carpaccio and tartare, oysters, scampo, red shrimp and mussels* 48
[1,2,3,4,6,7,8,12,14]

Sentinelles oyster or daily selection 5
[14]

Gillardeau oyster or daily selection 8
[14]

Raw Scampi to weight 10
[2]

Raw Shrimp to weight 12
[2]

First Seafood Courses

LONG PASTA

Spaghetto by Cocco factory with veraci clams 22
[1,14]

Tondino pasta with sweet Altino pepper, mussels and shellfish 22
[1,2,14]

Chitarrina with assorted seafood 24
[1,2,14]

Trenette pasta with lobster (homarus) - *min. 2 portions* 28
[1,2]

SHORT PASTA

Beetroot gnocchetti with parmesan fondue and red shrimp 24
[1,2,7]

Risotto Carnaroli with assorted seafood - *min. 2 portions* 22
[2,14]

Paccheri with scampi sauce 22
[1,2]

STUFFED PASTA

Tortelloni with truffle and scampi cream sauce 22
[1,2,3,7]

Ravioli with buffalo mozzarella, angler and tuna roe 22
[1,2,3,4,7]

Second Seafood Courses

Catch of the day [4]	25
Fish soup, a speciality of the Vasto area [2,4,14]	40
Lobster - *grilled, gratinated or steamed* [1,2]	40
A selection of grilled fish * [1,2,4,14]	25
Mixed fried seafood * [1,2,4,14]	24
Grilled Tuna Steak [4]	22
Scampi - *grilled, steamed or with chili* [2]	12 to weight
Shrimp - *grilled, steamed or with chili* [2]	12 to weight

Meat Dishes

Cured meats and cheese board [1,3,7,8]	18
Customizable first course	from 12 to 20
Beef tagliata (steak sliced)	20

Side Dishes

Salad of season	5
Vegetables of the season - *subject to availability*	5
Roasted Potatoes	5

Cover charge 4,00 - VAT and service included, water included

All fresh pasta is crafted by Le Chicche di Menna, using Tritordeum wheat flour a unique cereal known for its nutritional properties.
Ask us more about it.

Customized menus - we are at your disposal for a special dietary needs, including children's preferences, gluten-free options, and food intolerances.

We inform our kind customers that the food and beverages prepared and served in this establishment may contain ingredients or processing aids considered allergens, or their derivatives.

The list of allergenic ingredients used in this establishment complies with annex II of EU regulation No. 1169/2011 - "Substances or products causing allergies or intolerances."

ALLERGEN LIST



A member of our staff is available to provide any support or additional information, including access to appropriate documentation such as recipes or original product label. In this establishment, we primarily serve fresh seafood, with the exception of octopus and squid, wich may be frozen due to limited availability.
Fresh fish used for raw preparations has been previously treated with a sanitizing process, including vacuum-sealing and freezing at -20°C, in compliance with current food safety regulations.
In the event of difficulties sourcing fresh ingredients, frozen alternatives may be used and clearly indicated via asterisk.
