



STARTERS

Our Raw fish	€.	24.00
Seafood stew, potatoes, celery and taggiasca olives	€.	14.00
Tuna tartare, green apple salad with citronette	€.	14.00
Salt-Baked King Prawns, , guacamole	€.	14.00
Codfish, codfish, codfish	€.	10.00

FIRST COURSES

Risotto with squacquerone (italian soft cheese), prawns, clams & langoustine, licorice powder and anchovy sauce	€.	14.00
"Gragnano" Linguine, aubergine and walnut pesto, swordfish and bottarga	€.	14.00
"Gragnano" Spaghetti with clams	€.	12.00
Homemade black prawn "Ravioli, creamed red turnip and Jerusalem artichoked shallot,	€.	14.00
Seafood homemade "Spaghetti alla Chitarra "	€.	16.00
Gragnano mezzo pacchero pasta with fish Carbonara Sauce	€.	14.00

SECOND COURSES

"Vintage" fried seafood	€.	16.00
Grilled seafood skewers	€.	16.00
Grilled Octopus, potato foam and grilled Radicchio	€.	16.00
Traditional Italian Tuna steak "tagliata", orange and honey reduction	€.	16.00
"Morro" Cod fillet, leek sauce, crunchy pork cheek and black truffle	€.	19.00
Catalan shellfish, fresh vegetables with olive oil dip	€.	28.00
Grilled fish of the day, as available:		
Sea bream, Sea bass, Turbot	€.	19.00
Monkfish	€.	22.00
Mixed fish grill (min. for 2 - price per person)	€.	24.00

SIDE DISHES

Fried potatoes	€.	5.00
Sautéed and slightly spicy mixed green vegetables	€.	5.00
Wild salad, cherry tomatoes, fresh courgette and mint	€.	5.00
Mixed sautéed vegetables	€.	5.00

DESSERTS

Lime and ginger sorbet	€.	4.00
Dessert of the day (just ask the waitress!	€.	6.00

Free cover charge and bread