

## STARTERS

Our Raw fish	€.	26.00
Tuna tartare, Green apple salad with citronette	€.	14.00
Seafood stew, potatoes, celery and taggiasca olives	€.	14.00
Salt-Baked King Prawns, guacamole	€.	14.00
Codfish, codfish, codfish	€.	10.00
Anchovy fillets from the Cantabrian Sea in olive Oil, salted butter, toasted homemade bread	€.	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 Codfish and Italian "stracciatella" Tortelli creamy Asparagus sauce, sweet-and-sour Red Onions foam	€.	13.00
Traditional Italian Passatelli, creamy Courgette sauce, Prawns and Huzelnuts	€.	13.00
"Gragnano" Mezzo Pacchero pasta with fish carbonara Sauce	€.	14.00

## SECOND COURSES

"Vintage" fried seafood	€.	16.00
Grilled Octopus, potato foam and grilled Radicchio	€.	16.00
Traditional Italian Tuna steak "tagliata", orange and honey reduction	€.	16.00
"Morro" Codfish, squacquerone cheese, caramelized figs and polenta chips	€.	19.00
Sea bass grilled	€.	19.00
Umbrine, creamy vanilla scented Spring Onions, orange and rosmery Focaccia Bread	€.	18.00
Catalan shellfish, fresh vegetables with olive oil dip	€.	28.00
Mixed fish grill (min. for 2 - price per person)	€.	26.00

## 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

## Free cover charge and bread

All home-made pasta we serve complies with standard (EC) 853/2004 attach.III, section VII, chap.3, letter D, point 3.

Fish intended to be eaten raw or nearly raw has undergone precautionary freezing treatment in accordance with standard (EC) 853/2004 attach. III, section VII, chap.3, letter D, point 3.