



# MENU

Please note that in this establishment, without prejudice to the listed prices, meats, fish, shellfish, mollusks, and fresh fruit and vegetable products may be served either fresh, frozen and/or deep-frozen (e.g. French fries and prawns), depending on the restaurant's organizational needs and the availability of products on the market.

Depending on the season, some products may be frozen.

For variations or items not listed on this menu, please ask for the price in advance.

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*“Dear guest/customer, if you have any food allergies and/or intolerances, please don't hesitate to ask for information about our food and beverages. We are well prepared to advise you in the best possible way.”*

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**List of products that may cause allergies or intolerances:**

- Cereals containing gluten, such as wheat, rye, barley, oats, spelt, kamut and their derived strains and related products
- Crustaceans and products made from crustaceans
- Eggs and products made from eggs
- Fish and products made from fish
- Peanuts and products made from peanuts
- Soy and products made from soy
- Milk and products made from milk (including lactose)
- Tree nuts such as almonds, hazelnuts, walnuts, pistachios, and their products
- Celery and products made from celery
- Mustard and products made from mustard
- Sesame seeds and products made from sesame seeds
- Sulfur dioxide and sulfites in concentrations higher than 10 mg/kg or 10 mg/liter, expressed as total sulfur dioxide
- Lupin and products made from lupin
- Molluscs and products made from molluscs

**Please note this is for explanatory purposes only and is not exhaustive:**

- In seafood appetizers, depending on the type, fish, molluscs, and/or crustaceans are present
- Dishes containing mussels, clams, octopus, cuttlefish, clams (fasolari), razor clams (cannolicchi) include molluscs
- Dishes containing lobster, shrimp, crab, spider crab, and scampi include crustaceans
- Tomato-based sauces contain celery
- Lasagna contains milk and celery
- All pizzas/pizzettes contain wheat flour (dough) and milk (mozzarella)
- Every dish with cheese, cooked or not, contains milk
- Creams and cream-based cakes contain milk and eggs
- Some cakes may contain one or more types of tree nuts (such as walnuts and almonds)

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*“For any information regarding substances and allergens, the relevant documentation can be provided upon request by the staff on duty.”*

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Service and cover charge € 3,00

## MARESCA MENU

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Selection of cold appetizers

Handmade spaghetti with clams

Fried calamari, shrimp, and vegetables

Sorbet

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€ 45,00

## FULL MENU

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Selection of cold appetizers

Sautéed mussels or clams

Tarantina style or Marinara style

Strozzapreti pasta with seafood

Mixed grilled seafood

Salad

Sorbet

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€ 55,00

## OUR AQUARIUM

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King lobster	€ 20/100 grams
King Crab	€ 25/100 grams
Blue Mediterranean lobster 400/600 grams	€ 80 each
Canadian lobster 400/600 grams	€ 60 each

## VARIETY OF OYSTERS

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Tsarskaya	€ 8 each
Gillardeau	€ 8 each
Spezia	€ 8 each
Royal	€ 8 each
Fine de Claire	€ 5 each

## SEAFOOD CRUDITÉ

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🍷 Assorted Crudité	€ 80
🍷 Salmon tartare with avocado and strawberries	€ 20
🍷 Tuna tartare with orange and ginge	€ 22
Sea bass tartare with lime, mint, and a hint of rum	€ 22
Tartare trio	€ 25
Red, purple, or blue prawn	€ 6 each
Local king prawn	€ 4
Carabineros prawn	€ 30 each
Royal scampi 0/5	€ 25 each
🍷 Imperial scampi	€ 12 each

## COLD APPETIZERS

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Catalan-style shellfish salad	€ 80
1 lobster, 2 scallops, 2 scampi, 2 shrimp skewers, 2 king prawns, 2 mantis shrimps, 1 small lobster, and 2 blue crabs	
“Maresca” appetizer	€ 45
Selection of cold appetizers, followed by a variety of crudité	
Grand cold appetizer	€ 20
Citrus-marinated anchovies with sweet and sour onions	€ 14
Cuttlefish ribbons with citronette and crunchy vegetables	€ 15
Octopus and potatoes with Taggiasca olives	€ 16
Seafood salad	€ 17
Cantabrian anchovies with Puglian burrata	€ 17

## HOT APPETIZERS

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Stuffed squid with turmeric cream	€ 18
Sautéed mussels or clams	€ 14
Tarantina style or marinara style	
Cuttlefish in a pea velouté	€ 16
Livornese-style calamari	€ 17

## SEAFOOD FIRST COURSES OR SEAFOOD PASTA DISHES

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Spaghettoni with local clams	€ 15
⚓ Passatelli with clams, shrimp, and zucchini cream	€ 16
Squid ink tortellone filled with sea bass, with saffron and lime zest	€ 20
⚓ Tagliolini Cacio e Pepe with tuna tartare	€ 18
⚓ Tagliolini with small lobster	€ 26
⚓ Tagliolini with blue lobster	€ 40
Minimum 2 people	
⚓ Tagliolini with Canadian lobster	€ 30
Minimum 2 people	
⚓ Strozzapreti with seafood	€ 18
Purple potato gnocchi with seafood, pesto, and toasted pine nuts	€ 17
⚓ Marinara style risotto	1 € 8
Minimum 2 people	

## SEAFOOD SECOND COURSES

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Mixed grilled crustaceans	€ 80
1 lobster, 2 scallops, 2 scampi, 2 shrimp skewers, 2 large prawns (mazzancolle), 2 mantis shrimp, 1 slipper lobster, and 2 blue crabs	
Grilled octopus with sweet paprika and mixed herbs	€ 24
Seared tuna steak	€ 23
With herbs or crusted	
Sea bass Mediterranean style	€ 27
Sea bream Mediterranean style or Grilled sea bream	€ 27
Mixed skewers	€ 16
Shrimp, calamari, and anchovies	
Mixed grill	€ 28
Mixed fried seafood with calamari, shrimp, and vegetables	€ 18
Mixed baked seafood	€ 23
Prawns with guanciale, red radicchio, and Fossa cheese	€ 24
Fresh catch of the day	€ 8-10/100 grams
Subject to availability	

## SIDE DISHES

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Roasted potatoes	€ 7
French fries	€ 6
Grilled vegetables	€ 8
Mixed greens	€ 7
Mixed salad	€ 6

## DESSERTS

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Mascarpone	€ 8
Chocolate, strawberries, mixed berries, or pistachio	
Tiramisù	€ 8
Crema catalana	€ 8
Panna cotta	€ 8
Chocolate, strawberries, mixed berries, or pistachio	
Cheesecake	€ 8
Black or white truffle	€ 7
Black or white truffle with coffee	€ 9
Surprise dessert	€ 9
Lemon or coffee sorbet	€ 3

## LAND APPETIZERS

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Mixed cold cuts with Romagna piadina	€ 16
Caprese	€ 15
Grilled vegetables with grilled tomato cheese	€ 16

## MEAT-BASED PASTA DISHES

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Tagliatelle with ragù	€ 13
Strozzapreti pasticciati	€ 15
Spaghetti with tomato sauce	€ 10
Tagliolini cacio e pepe	€ 15

## MEAT MAIN COURSES

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Grilled Irish Cube Roll Steak	€ 25
Chicken Cutlet	€ 15
Grilled Sausages	€ 16



## DRINKS

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Still or sparkling water (0,75 cl)	€ 3
Coca Cola (0,30 cl)	€ 3
Coca Cola (0,50 cl)	€ 5
Bottled drinks (0,33 cl)	€ 4
Coca Cola, Fanta, Sprite, and fruit juices	

## HOUSE WINES

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Still or sparkling white wine (half-liter)	€ 7
Still or sparkling white wine (one liter)	€ 12
Bottle of “Sangiovese Romagna” (0,75 cl)	€ 18
Red wine by the glass	€ 6

## DRAFT BEERS

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Small draft beer (0,20 cl)	€ 4
Medium draft beer (0,40 cl)	€ 6
One-liter draft beer	€ 12
Small “Bici” (0,20 cl)	€ 4
Shandy	
Medium “Bici” (0,40 cl)	€ 6
Shandy	

## COFFEE BAR

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Espresso	€ 2
Decaffeinated espresso	€ 2
Espresso with a shot of liquor	€ 2,5
Barley coffee	€ 2
Ginseng	€ 2
Cappuccino	€ 3
Tea	€ 3
Chamomile	€ 3

## LIQUEURS AND GRAPPAS

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Amari	€ 4
Whisky	from € 8
White Grappa	€ 5
Aged Grappa	€ 7

Rum	from € 8
Aperol Spritz or Campari Spritz	7
Gin lemon	from € 8
Gin tonic	from € 8
Vodka lemon	from € 8