

STARTER

Mussel

Choose your mussel: soup, tomatoes or spicy 9 €
Allergens (9-12-14)

Swordfish, Tuna and Yellowtail

Three tartare with yogurt sauce 12 €
Allergens (4-7-12)

Octopus

Octopus with buffalo mozzarella and pistachios 11 €
Allergens (4-7-8-12)

Scallops

Scallops au gratin and bernese sauce 11 €
Allergens (1-3-7-12-14)

Starters mix from Bistrot di Mare

Starters tasting menu 15 €
Allergens (1-2-4-8-12-14)

GOURMET SANDWICH

Smoked Salmon

Begel, smoked salmon, avocado and philadelphia * 9 €
Allergens (1-4-7-9-12)

FIRST MAIN

Prawns

Trofie with lemon, pepper and prawns * 12 €
Allergens (1-2-9-12)

Sea Bass

Ravioli with sea bass, citrus fruits and tomatoes sauce 12 €
Allergens (1-4-12)

Clams

Linguine with clams and mullet bottarga 12 €
Allergens (1-12-14)

Sardines

Pasta with sardines sauce 12 €
Allergens (1-4-8-9-12)

Codfish

Risotto with cuttlefish ink and codfish * 12 €
Waiting time: 20 min
Allergens (4-7-9-12)

MAIN COURSE

Mixed Grilled

Mixed grilled with cuttlefish, scampi, large prawns, tattler
and vegetable tempura * 15 €

Allergens (1-2-4-12)

Squid

Stuffed squid with potatoes, cabbage and cheese * 15 €

Allergens (4-7-9-12)

Fish of the day

Fish according to market availability
with homemade mayonnaise and roast potatoes 15 €

Allergens (3-4-12)

Salmon

Scottish salmon in an almond crust, hazelnut ice-cream and fennel salad 15 €

Allergens (3-4-7-8-9-12)

Plateau royal

Raw seafood plate made up with
4 oysters, 4 red prawns and 4 scampi 23 €

Allergens (2-14)

BEFORE DESSERT

Cheese's selection

Cheese selection and miel 10 €

XL Size 15 €

Allergens (7)

TESTING MENU

Three-course menu: 32 €

Four-course menu: 38 €

Five-course menu: 42 €

Allergens (please inform the staff of any allergies)

CHILDREN MENU

Available for children under the age of twelve: 10 €

Pasta with tomatoes sauce or pesto
Codfish sticks with roasted potatoes *

Crema ice-cream

Allergens (1-3-4-7-12)

RECOMMENDED WINE GLASSES

WHITE

Vigna Delle Grazie, Marche – Sor Rico (2018) 4 €

Ribolla Gialla, Friuli Venezia Giulia – Tenuta Stella (2018) 5 €

Lugana, Lombardia- Ottella (2019) 5 €

Italico, Oltrepò Pavese – Torti (2018) 5 €

Chablis, Francia – Domaine d'Elise (2018) 6 €

RED AND ROSE'

Nildo, Oltrepò Pavese – Grazioli (2017) 4 €

Assiderato Rosato, Oltrepò Pavese – Rossi (2019) 4 €

SPARKLING

Franciacorta Pura Bolla, Lombardia - Camossi (S.a.) 6 €

Roccapietra Brut, Oltrepò Pavese - Scuropasso (2010) 6 €

Champagne Brut Reserve, Francia- Feuillatte (S.a.) 7 €

BEER BOTTLES

Birra Chiara; Italia - Castello (33 Cl) 4,8 % Vol. 3 €

Birra Pils; Italia - Dolomiti (33 Cl) 4,9 % Vol. 4 €

Birra Rossa; Italia - Dolomiti (33 Cl) 6,7 % Vol. 4 €

Birra Hefe Weisse; Germania - Herrnbrau (50 Cl) 5,0 % Vol. 6 €

Birra Chiara; Italia - Castello (66 Cl) 4,8 % Vol. 6 €

Still or sparkling water:

One liter 2 € - half liter 1 € - ¼ liter 0,5 €

Service 2 €

ALLERGENS

Below we report the legend of all allergens, however please notify at the waiter in advance of any food allergies or intolerances

- 1) **CEREALS** CONTAINING GLUTEN. WHEAT, BARLEY, RYE, OAT, KAMUT, SPELT AND ALL THEIR DERIVATED PRODUCTS.
- 2) **CRUSTACEANS** AND CRUSTACEAN-BASED PRODUCTS
- 3) **EGGS** AND ALL EGG PRODUCTS
- 4) **FISH** AND ALL FISH-BASED PRODUCTS
- 5) **PEANUTS** AND ALL PEANUT PRODUCTS
- 6) **SOY** AND ALL SOY PRODUCTS
- 7) **MILK** AND ALL DAIRY PRODUCTS (INCLUDING LACTOSE)
- 8) **NUTS** SUCH AS ALMONDS, WALNUTS, HAZELNUTS, PISTACHIOS AND ALL THEIR DERIVED PRODUCTS
- 9) **CELERY** AND ALL CELERY-BASED PRODUCTS
- 10) **MUSTARD** AND ALL MUSTARD-BASED PRODUCTS
- 11) **SESAM SEEDS** AND ALL SESAM-BASED PRODUCTS
- 12) **SULPHUR DIOXIDE AND SULFITES** AT A CONCENTRATION ABOVE 10 MG/KG OR 10 MG/LITER IN TERMS OF TOTAL SULPHUR DIOXIDE
- 13) **LUPINS** AND ALL LUPIN-BASED PRODUCTS
- 14) **MOLLUSK** AND ALL MOLLUSK-BASED PRODUCT

*The course may contain frozen products.

N.b. the thermal abatement has been applied according to the law to all our products.