

# UNDER THE STARS TO THE SPIAGGETTA SCENT OF GRILL

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## READY TO GO!

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Bigeye Tuna Tartare, Mango Coulis, Basil Chlorophyll and Toasted Pine Nuts	32
Fish Ceviche of day	30
*Grilled squid	28
*Frying of Small Molluscs from the Bay and Local Shrimps, Tabasco Mayonnaise	22
Lemongras flavored seafood soup and Thyme croutons	32

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## OYSTER BAR

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Our Selection of Oysters accompanied by sauce  
Ginger Vinaigrette sauce and Lemon confit

Gillardeau n°3 (by the piece)	6
Krystale n° 3 (by the piece)	6

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## SHARING IS THE FUTURE

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In the BLUE of The Spiaggetta: our Raw Fish and Shellfish, Citrus Chutney	80
Sanremo red Prawn (by the piece)	12
Local Scampi (by the piece)	12

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## FROM THE GRILL BY THE SEA

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Our Catch of the day _____	12
Sanremo Prawns and Scampi (5 pieces) _____	100 gr 55
Childhood memories: our grilled Octopus _____	35
T-bone Florentine steak with it's sides (2 people) _____	120 1,2 Kg

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## FROM THE KITCHEN

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Lobster risotto, drops of homemade Pesto, toasted Pine nuts _____	50
Spaghettono with Sanremo red Prawns and Pistachio Pesto _____	32
Ravioli with wild herbs, french Butter and wild Thyme _____	24

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## SIDES

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Large Condiglione local Tomato, Tropea Onions, Taggiasca Olives and crunchy Focaccia _____	16
Grilled Vegetables _____	14
Vegetable Caponata _____	14
Bread and cover charge _____	4

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### **Chef** Nicola Colonna

Vi ringraziamo per segnalarci eventuali intolleranze o allergie.

Il pesce destinato per essere consumato crudo è stato sottoposto a trattamento di bonifica preventiva conforme alle prescrizioni del regolamento (CE) 853/2004 allegato III° sezione VIII capitolo 3° lettera D punto 3".  
\*Alcuni prodotti, se non disponibili sul mercato, potrebbero essere utilizzati surgelati.