

UNDER THE STARS TO THE SPIAGGETTA SCENT OF GRILL

READY TO GO!

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

OYSTER BAR

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

SHARING IS THE FUTURE

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

FROM THE GRILL BY THE SEA

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

FROM THE KITCHEN

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

SIDES

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

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.