

# DISCOVERING THE SPIAGGETTA

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## READY TO GO!

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Sant'llario Parma ham with double consistency of Melon and wild Rocket salad	28
The Pan Bagnat of La Spiaggetta	19
Caprese with Buffalo Mozzarella, Local Tomatoes, red Onion "la Belendina", Taggiasca Olives and home made Pesto drops	26
Niçoise salad	25
Shrimp, Octopus, Avocado, Rocket and Cucumber Salad with Citrus Citronette	28

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## OYSTER BAR

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Our Selection of Oysters accompanied by 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
Bigeye Tuna Tartare, Mango Coulis, Basil Chlorophyll and Toasted Pine Nuts	32
Fish Ceviche of day	30

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## STARTERS

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Sauté of Mussels and Clams with yellow and red Datterino Tomatoes and Garlic Bread Chips _____	28
*Grilled Squid on Mediterranean Tomato marinade _____	28
*Frying of Small Molluscs from the Bay and Local Shrimps, Tabasco Mayonnaise _____	22

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## PASTA

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Spaghettoni with Sanremo red Prawns and Pistachio Pesto _____	32
Artisan Egg Tagliolini, Seafood Ragù, Burrata Drops and toasted Almonds _____	30
Potato Gnocchi, Mussels, Chickpea Cream and Rosemary Bread Crumble _____	28
Ravioli with Wild herbs, french Butter and wild Thyme _____	24

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## MAIN DISHES

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White Fish gently cooked, Potato flan, Taggiasca Olives, Caper powder and seasonal Vegetables _____	32
*Octopus two types of cooking, Broad Bean foam, Salento style Chicory, cornel Pepper _____	35
The Catch of the day selected by our Chef, gently cooked in the oven ligurian style _____	12 100 gr
Fassona Tartare, fried Anchovy, Caper Mayonnaise, Concassé of Tomato and Celery with Potato Chips _____	28

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## SIDES

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Salad of local Tomatoes, Tropea Onion and Basil \_\_\_\_\_ 12

Mixed salad, Fennel, green Salad, Tomato and Basil \_\_\_\_\_ 10

Bread and cover charge \_\_\_\_\_ 4



### **Chef** Nicola Colonna

Thank you for informing us of any intolerances or allergies.

Fish meant to be eaten raw has been subjected to a preventive reclamation treatment in compliance with the requirements of regulation (EC) 853/2004 annex III section VIII chapter 3 letter D point 3".

\*Some products, if not available on the market, could be used frozen.