

WE ARE WHAT WE EAT

Appetizers

Red tuna tartare with salted chickpea cracker and pumpkin seeds 1 4 6	€ 26,00
Calamare: fine fish, served raw and cooked, meticulously selected and prepared by our Chef 1,2,4,5,7,8,9,10,11,12, 14	€ 28,00
From garden and sea : steamed squid, octopus and prawns whit seasoned vegetables 1,2,4,5,7,8,9,10,11,12, 14	€ 26,00
Guazzetto of clams and mussels (seafood stew) 1 12 14	€ 19,00
Creamedsalt cod whit asparagus and toasted 1 4 12	€ 20,00

Craving for Pasta?

Sea food risotto 2,4,7,9,12,14	€ 25,00
Home made strozapreti with octopus,cherry tomateos, and marjoram 1,7,9,12,14	€ 26,00
Spaghetti with genuine clams, local clams and parsley 1,4,9,12,14	€ 23,00
Gragnano Paccheri with swordfish, dried tomatoes, Taggiasca olives, capers, sweet-and-sour red onion, bread crumbs 1 4,9,12	€ 20,00

Ground first courses ...

Traditional cappelletti with Bolognese sauce 1,3,9,12	€ 16,00
Small ricotta gnocchi with walnuts 1,3,7	€ 16,00

Vegetarian Dishes

Small vegetable strudel with phyllo pastry ,sesame seeds, mixed greens and sweet-and-sour sauce 1,9,11,12	€ 16,00
Crunchy zucchini flowers stuffed with squacquerone cheese, mint-marinated zucchini, and drops of balsamic vinegar. 1,7,11	€ 16,00

Sides

Roasted Potatoes with rosemary and Cervia Salt	€ 6,50
Green Salad	€ 7,50
Mixed Salad	€ 7,50

Main Course

Mixed grilled seafood platter 1,2,4,12 14	€ 35,00
Grilled Vegetables	€ 8,50
Love Basket - vegetables cruditées selection	€ 9,00
Piadina (local flatbread) 1,7	€ 2,00

ALLERGENS
1 Gluten 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soya 7 Milk 8 Tree Nuts 9 Celery 10 Mustard 11 Sesame 12 Sulphites 13 Lupin 14 Molluscs

Crispy octopus with potato cream and parsley potatoes 1 2 4 14	€26,00
Boneless fried fish and crunchy vegetables 1,2,4,12	€ 23,00
Light breaded grilld calamari 1,14	€ 28,00

Meat main course ...

Beef Steak with rosemary potatoes	€ 26,00
Curry chicken breast, curry sauce, arugula and basmati rice 8,12	€ 20,00

Desserts

Homemade Cookies 1,3,7,8	€ 8,00
Chantilly mousse with basil fragrance, fresh strawberries and caramelized white chocolate 3,7	€ 9,00
Fantini's gelato cup: ice cream topped with warm fruit compote and amaretti crumble 1,3,7,8	€ 8,00
Pistachio gelato with embedded 1,3,7,6,7,8	€ 8,00
Dark chocolate mousse, oil sponge cake, passion fruit gel and coated almonds 1,3,7,8	€ 10,00
Puff pastry with milk cream, dark chocolate and fresh mix barries 1,7	€ 10,00
Cream of coffee 1,3,5,6,7,8	€ 6,00
Gelato with 1,3,6,7,8 :	

Coffee	€ 7,00
Fabbri Sour Cherries	€ 8,00
Rum	€ 9,00
Our homemade Sorbets : Coffee, Lemon 1,3,6,7,8	€ 6,50

Drinks

Water 75 cl	€ 3,00
Water 45 cl	€ 2,50
Bottled Sodas	€ 4,50
Draft Sodas	€ 5,50
Small Draft Beer	€ 5,00 / 5,50
Large Draft Beer	€ 6,50 / 7,50
Bottled Beer	€ 5,50 / 7,50

Ask for the WINE LIST
and choose among our best bottles available

SERVICE: € 3,00
ADDITIONAL PRICE ON THE BEACH - € 3,00
" Fresh Product - * Frozen product
According to market availability, products can be either fresh or frozen
Complying with EU regulation 1169/2011,
for further information about allergens please ask for the ingredient documentation available
FISH PRICES ARE SUBJECT TO VARIATION ACCORDING TO THE WEEKLY MARKET SELLING PRICES