

MENU

STARTERS

Ortomare: salad of cuttlefish, octopus and steamed prawns with crisp vegetables	20
Avocado Toast: wholemeal bread, smoked salmon, avocado and cream cheese	16
Poke: basmati rice, cherry tomatoes, avocado, edamame, sweet chilli sauce	11
+ tuna tartare	5
+ salmon tartare	5
Tuna tartare with bufala and charry tomatoes	21
Mussels marinara with croutons	15
Mussels alla tarantina with croutons	15
Salt cod meatballs with mustard mayonnaise	14

PASTA

Tagliolini with zucchini flower pesto, mussels, and shrimp	20
Strozzapreti with shellfish	20
Maltagliati with a sauce of fresh tuna, capers, Taggiasca olives, and sun-dried cherry tomatoes	19
Spaghetti alla chitarra with local clams and bottarga	21
Tagliatelle with ragù bolognese	14
Torchietti 'crudaiola' way	14

MAIN COURSES

Squid and shrimp skewers with herb-seasoned potatoes	21
Assorted fried squid, shrimp and vegetable chips	20
Grilled tuna slices in a poppy seed crust with green beans and confit cherry tomatoes	24
Grilled octopus served on a bed of mashed potatoes, arugula, walnuts, and a balsamic vinegar reduction	22
Chicken cutlet with potato chips	15
Potato chips	5

If you have any food allergies or intolerances, please ask the dining room staff for more information.
Fish intended to be consumed raw or partially raw has undergone preventive treatment in accordance with the requirements of Regulation (EC) No. 853/2004.
Some products may be fresh or frozen depending on availability.
We are not a "gluten-free" restaurant; we offer gluten-free dishes, but our kitchen is not gluten-free.

SALAD

Greek Salad: mixed greens, tomatoes, Tropea onions, green olives, cucumbers, feta cheese, and oregano	15
Caesar Salad: mixed greens, cherry tomatoes, chicken, Parmesan cheese, croutons, and Caesar dressing	15
Nostromo Salad: mixed greens, tuna, hard-boiled eggs, corn, carrots, and tomatoes	15
Caprese Salad: buffalo mozzarella, tomatoes, and basil	12
+ Parma ham	4
+ Tuna	4
+ Anchovies and capers	4
Chickpea hummus with Greek-style vegetables, paprika, and sesame seeds	13

DESSERT

Pistachio Rocher	6
Mille-feuille with mascarpone, strawberry coulis, and peaches	7
Coffee Affogato	7
Vanilla and coffee ice cream, whipped cream, chocolate chips, and espresso	
Fruit Salad or Watermelon or Melon	7
+ whipped cream	+3
+ ice cream	+3
+ yogurt	+3
Cremino: espresso, coffee cream, and cocoa	3.5
Coffee or lemon sorbet	3
Cover	2

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