

MENU

STARTERS

Ortomare: salad of cuttlefish, octopus and steamed prawns with crisp vegetables	19
Avocado Toast: wholemeal bread, smoked salmon, avocado and cream cheese	15
Poke: basmati rice, cherry tomatoes, avocado, edamame, sweet chilli sauce	11
+ tuna tartare	4
+ salmon tartare	4
Tuna tartare with maracuja	19
Mussels marinara with croutons	15
Mussels alla tarantina with croutons	15
Salt cod meatballs with mustard mayonnaise	14

PASTA

Paccheri Seafood Carbonara	19
Strozzapreti with shellfish	20
Passatelli con pesto di pistacchi, tartare di gamberi e burrata	20
Spaghetti alla chitarra with local clams and bottarga	20
Tagliatelle with ragù bolognese	14
Tagliolini with sun-dried cherry tomato pesto, almonds, walnuts, and basil	14

MAIN COURSES

Squid and shrimp skewers with herb-seasoned potatoes	20
Assorted fried squid, shrimp and vegetable chips	19
Sliced pistacchio-crusted tuna marinated in a sesame crust with a salad of fennel and orange	22
Grilled octopus on tomato soup, capers, stracciatella, and olive powder	22
Grilled king prawns, Cervia salt, and pink grapefruit citronette	25
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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