

# 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
Tuna tataki with chopped cherry tomatoes, Tropea onion, guacamole and mango sauce	19
Salmon and avocado tartare with toasted almond flakes, sesame seeds and teriyaki sauce	19
Mussels marinara with croutons	15
Mussels alla tarantina with croutons	15

## PASTA

Mediterranean-style tagliolino with sun-dried cherry tomatoes, capers, Taggiasca olives and seared tuna	18
Passatelli with shellfish	19
Ravioli with burrata, pea purée, prawn tartare and lemon zest	20
Spaghetti alla chitarra with local clams and mullet bottarga	20
Cappelletti with ragù bolognese	16
Potato gnocchetti with arugola pesto and yellow cherry tomatoes	14

## MAIN COURSES

Squid and shrimp skewers with herb-seasoned potatoes	20
Assorted fried squid, shrimp, and vegetable chips	19
Sliced sesame-crusting tuna with fresh salad, sun-dried tomatoes, Tropea onions, and soy mayonnaise	20
Grilled octopus on mashed potatoes with bell pepper cream and olive powder	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	14
Caesar Salad: mixed greens, cherry tomatoes, chicken, Parmesan cheese, croutons, and Caesar dressing	14
Nostromo Salad: mixed greens, tuna, hard-boiled eggs, corn, carrots, and tomatoes	14
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	12

## DESSERT

Pistachio Rocher	6
Mille-feuille with mascarpone, strawberry coulis, and fresh strawberries	7
Coffee Affogato	7
Vanilla and coffee ice cream, whipped cream, chocolate chips, and espresso	
Strawberries or 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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