

À LA CARTE MENU

Appetizers

Millepini mixed cold seafood appetizer	(1. 2. 4. 14)		22.00
Kataifi shrimp, borage, and sweet-and-sour sauce	(1. 2. 6. 7)		18.00
Anchovy crostini with marinated zucchini	(1)	H	13.00
Sautéed calamari with chickpea hummus	(4. 6. 14)		16.00
Cantabrian anchovies with bread crostini and butter	(1. 7. 4)	H	14.00
Shrimp cocktail	(2. 3. 10)		16.00
Mussels Marinara-style	(1.4.12.14)	H	14.00
Red mullet (filled with sultanas pine nuts breadcrumbs) with fennel and orange salad	(1.4.6.7.8)		18.00
Smoked swordfish carpaccio, cherry tomatoes, olives, and buffalo mozzarella	(4.7)		18.00
Veal tonnato with caper powder	(3. 4)	H	13.00
Stuffed zucchini flowers with ricotta and sausage on 24-month Parmigiano Reggiano cream	(7)	H	12.00
Vegetables crudité with EVO oil "Mille Drupe"	(9)		9.00

First Courses

Seafood risotto (minimum 2 people)	(2. 4. 9. 12. 14)	per pers.	18.00
"Laboratorio 81" spaghetti with seafood sauce	(1. 2. 3. 4. 12. 14)		18.00
Strozzapreti with courgettes, prawns and squid	(1. 2. 4. 6. 14)	H	14.00
Ravenna-style cappelletti with 24-month seasoned Parmesan and ragù	(1. 3. 7. 9. 12)		13.00
Tagliatelle with ragù	(1. 3. 9. 12)	H	11.00
Fish-filled cappelletti with red mullet broth.	(1. 2. 3. 4. 6. 7. 9. 14)		18.00
Baked strozzapreti pasta	(1. 9. 12)	H	11.00
Square macaroni with swordfish, eggplant, and cherry tomatoes	(1. 3. 4. 12)	H	13.00
Mezze maniche cacio cheese and black pepper	(1. 3. 7. 9. 12)	H	12.00
Eggplant ravioli with cherry tomatoes, buffalo mozzarella, and basil	(1. 3. 6. 7)		13.00

Main Courses

Grilled squid and shrimp skewers	(1. 2. 4. 12)		19.00
Pan-seared meagre fillet with zucchini, olives, and cherry tomatoes (for 2 people)	(9. 4. 12)		36.00
Mixed grilled seafood	(1. 2. 4. 7. 14)		24.00
Charcoal-grilled sea bass	(1. 4)		20.00
Grilled sea bream fillet with mustard-dressed mixed greens	(1. 4. 10)	H	16.00
Greek-style swordfish escalope with eggplant, tomatoes, and Tropea onions	(4. 6. 12)	H	18.00
Grilled beef entrecôte with Cervia coarse salt, rosemary, and roasted potatoes	-		24.00
Eggplant parmigiana	(7)	H	12.00
Breaded cutlet with French fries	(1. 3)	H	14.00

Side Dishes

French fries	-		6.00
Crispy vegetables (borage, zucchini flowers, sage)	(1. 3. 5. 7)		6.00
Roasted potatoes	-		6.00
Mixed salad	-		6.00

Desserts

Sorbet	(6. 7)		4.50
Zuppa inglese	(1. 3. 6. 7. 8)		6.00
White mascarpone with raspberries and crumble	(1. 3. 6. 7)		6.00
Artisan custard gelato with sour cherries	(3. 6. 7)		6.00
Salted Caramel Tiramisu	(1. 3. 5. 6. 7. 8)		7.00

Cover charge			3.00
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Drinks

Water			2.00
Coffee			2.00
Coca-Cola			4.00
Fanta			4.00
Bottled beer			5.00
Small draft beer			4.00
Medium draft beer			6.00
Spirits			5.00/8.00