



BEACH, CHIRINGUITO & RESTAURANT

We are three brothers,  
Mirco, Danilo and Cristian.

We are a family of fishermen  
who, since 1946, year after year, with passion and  
hospitality, invites you to enjoy the beach, the sea  
and good local seafood cuisine.

## OUR RAW SEAFOOD OFFERINGS

GRAND PLATEAU OF CRUDO.....38

### **Our chef's specialty**

*langoustine, shrimp, scallop, red shrimp,*

*purple shrimp, oyster, tuna sashimi, salmon\* and amberjack\**

\* OYSTER GILLARDEAU N.2.....6

OYSTER PEARL NOIRE.....4

OYSTER ANCELIN.....4.5

NATIONAL OYSTER.....4.5

MAZARA DEL VALLO'S RED SHRIMP.....4 CAD

PURPLE SHRIMP.....4 CAD

LOCALLY SOURCED SHRIMP.....4 CAD

LOCALLY SOURCED PRAWN.....11 CAD

YELLOWFIN TUNA TARTARE .....16

RED OR PURPLE SHRIMP TARTARE

WITH BURRATA CHEESE AND CROUTONS.....18

SALMON AND AVOCADO TARTARE.....18

TRIO OF TARTARE (SALMON, AMBERJACK, TUNA) .....25

\*It is not always possible to source all type of seafoods.

Depending on the time of year, some products may not be available

## STARTERS

\*MARINATED LOCAL SARDINES.....14

*cuttlefish, shrimp, celery and julienne carrots*

SEAFOOD SALAD.....	16
<i>cuttlefish, shrimp, celery and julienne carrots</i>	
MEDITERRANEAN-STYLE TUNA TATAKI.....	16
SELECTION OF MIXED COLD APPETIZERS.....	20
<i>Tuna tataki, Catalan style shrimp, prawn, salmon marinated*, marinated sardines*, steamed stingray, squid with zucchini and blooming capers</i>	
MUSSELS AND CLAMS MARINARA STYLE.....	13
TARANTO'S STYLE MUSSELS, IN A TOMATO SPICY SAUCE.....	13

## PASTAS

HANDMADE PASTA, BECAUSE WE LIKE IT THAT WAY...

### THE TRADITIONAL WAY!

PASTA OF THE DAY.....	S.Q.
TAGLIOLINI ALLO SCOGLIO.....	16
<i>with fresh tomato</i>	
SEAFOOD "PASSATELLI" .....	16
<i>with monkfish, sweet tomatoes e spinach</i>	
TAGLIOLINI, WITH CLAMS .....	15
SEAFOOD "CARBONARA" SPAGHETTI.....	16
<i>with calamari, shrimps and clams, "guanciale" and eggs</i>	

NB: We suggest not to order more than three different pasta dishes per order to avoid lengthening the waiting time too much

## MAIN DISHES

MIXED FRIED SHRIMPS AND SQUIDS.....	18
MOUTH-WATERING...	
SHRIMPS SKEWER.....(A PIECE)	5
SQUIDS SKEWER.....(A PIECE)	5

THE MIXED GRILL SEAFOOD PLATTER, DANILO'S WAY.....	30
TUNA STEAK.....	22
GRILLED "CATCH OF THE DAY" .....	ASK SERVERS
OVEN-COOKED "CATCH OF THE DAY", WITH SWEET TOMATOES AND OLIVES, SERVED WITH OVEN POTATOES.....	ASK SERVERS

*Customers are advised that in this establishment, subject to the consequent application of prices, we serve meat, fish, crustaceans, shellfish, fruit and vegetables: fresh, frozen, and/or frozen; e.g., French fries, shrimp, etc., with reference to both the possible specific requests of the customers themselves, as well as to the needs of business organization, as well as the conditions of supply and availability of market genres.*

*"We kindly ask customers to report any intolerances or food allergies. We invite customers to ask the staff for the appropriate documentation on the ALLERGEN ingredients on our menu."*

*\* "Product subjected to preventive reclamation treatment by means of a blast chiller as per EC Reg. 853/2004, All. III, Sect. VIII, Ch.3, Letter D, points 1 and 3."*

## SIDE DISHES

MIXED OR GREEN SALAD.....	5
BAKED OR FRIED POTATOES.....	5
MIXED GRILLED VEGETABLES.....	7
<i>eggplant, zucchini, peppers, tomatoes</i>	

## KIDS MENU

MACCHERONCINI WITH TOMATO SAUCE.....	12
MACCHERONCINI WITH MEAT SAUCE.....	12
MILANESE STYLE "COTOLETTA" WITH FRIES.....	12

SEPARATE CHECKS NOT ACCEPTED  
**COVER CHARGE 3€**  
INCLUSIVE OF SERVICE AND BREAD

## DRINKS

FRUIT JUICES.....	3
PEACH, PEAR, APRICOT, ORANGE, PINEAPPLE, ACE, BLUEBERRY CITRUS JUICE.....	4.5
LEMON TEA-PEACH.....	3
CANNED SOFT DRINKS.....	2.5
SOFT DRINKS IN BOTTLES.....	3
REDBULL.....	4
MINERAL WATER 0.50 LT PET.....	1.5
LEVISSIMA WATER 1 LT PET.....	2.5
MINERAL WATER GLASS 0.50 LT/0.75 LT.....	2/3

## DRAUGHT BEER

FORST KRONEN 0.2 LT.....	3,5
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## COFFEE, TEAS & HOT DRINKS

ESPRESSO - ESPRESSO MACCHIATO.....	1.5
DECAFFEINATED ESPRESSO.....	1.5
ESPRESSO "CORRETTO" .....	2
add grappa, sambuca, anise, whiskey cream	
AMERICAN COFFEE.....	1.8
MACCHIATONE.....	1.8
MONTEBIANCO - MOROCCAN.....	1.8
CAPPUCCINO.....	2
DECAFFEINATED CAPPUCCINO.....	2
BARLEY CAPPUCCINO.....	2.2
GINSENG CAPPUCCINO.....	2.2
SOY CAPPUCCINO.....	2.2
BARLEY/GINSENG VARIATION +20 CENTS	
WHITE MILK - SOY.....	1.2 / 1.3
LATTE MACCHIATO.....	2
SOY LATTE MACCHIATO.....	2.2
BARLEY/GINSENG VARIATION +20 CENT	
BARLEY/GINSENG IN SMALL CUP.....	1.5
BARLEY/GINSENG IN LARGE CUP.....	1.8/2
TEA - CHAMOMILE.....	2
SHAKEN ICE COFFEE.....	3.5
SHAKEN ICE COFFEE "CORRETTO" .....	4
add grappa, sambuca, anise, whiskey cream	

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