MENU DIGITAL

TO START

The best for snacking while you enjoy your drink

ALICI FRITTE

Fried anchovies

PRICE: 10€

COZZE GRATINATE

Baked mussels with breadcrumbs, Parmigiano Reggiano, garlic and parsley

PRICE: 10€

FRITTO MISTO TERRA MARE

Eggplant meatballs with smoked provola, zucchini blossom stuffed with ricotta, cod, and Roman-style artichoke

PRICE: 12€

PADELLINO

Pizza al ***Padellino*** is a different take on the traditional Buono-style pizza. It is made with dough that is fermented for 72 hours and double-baked, giving it a crispy, light texture that is ideal for sharing.

PADELLINO TARTARIZZATO

Tuna, cod & needlefish tartare with avocado cream, fresh basil and caper oil

PRICE: 18€

PADELLINO ALICI COME PRIMA

Fried anchovies, lemon-flavored ricotta & rocket dressed with oil, lemon & Modena balsamic

PRICE: 18€

PADELLINO BACCALÀ CHE PASSIONE

Cod belly, baked potatoes, lettuce, aioli & tomato mayo

PRICE: 18€

PADELLINO JAMÓN SERRANO

Serrano ham, buffalo mozzarella & rocket

PRICE: 16€

STARTERS

TARTARE ADORA

From Adriatic Sea:
Adriatic tuna, cod & needlefish tartare with avocado cream

PRICE: 19€

WINE CHOICE: VINO BLANCO TREBBIANO D'ABRUZZO DOC

IMPEPATA DI COZZE

Mussels & clams sautéed with cherry tomatoes,
parsley & black pepper

PRICE: 14€

WINE CHOICE: PROSECCO DOCG MILLESIMATO CONCA D'ORO

SALUMI DI MARE "MARIFICIO"

Seafood charcuterie with Taggiasca olives,
artisan bread & grated tomato

ORIGIN: "MARIFICIO" ECCELLENZE DAL MARE · LABORATORIO DEL CHEF MICHELIN ✿PASQUALE PALAMARO

PRICE: 30€

WINE CHOICE: VINO ROSADO CERASUOLO D'ABRUZZO DOC

INSALATA DI POLPO

Octopus salad with potatoes, Taggiasca olives, celery & carrots

PRICE: 16€

WINE CHOICE: VINO ROSADO CERASUOLO D'ABRUZZO DOC

SALMONE E BURRATA

Smoked salmon with citronette,
smoked burrata & fresh pomegranate

PRICE: 15€

WINE CHOICE: PROSECCO DOCG MILLESIMATO CONCA D'ORO

CAPONATA DELL'ADRIATICO

Seasonal baked vegetables

PRICE: 12€

TO SHARE

INSALATA DI MARE

Fresh lettuce, sautéed prawns, Pachino tomatoes,
goat cheese & avocado

PRICE: 16€

BACCALÀ GRATINATO

Cod loin baked au gratin with breadcrumbs, parsley,
Parmigiano Reggiano & seasonal vegetables

PRICE: 25€

SPIGOLA ALLA MEDITERRANEA

Oven-baked sea bass with potatoes, Taggiasca olives,
zucchini & carrot

PRICE: 20€

TONNO AL PISTACCHIO

Red tuna fillet with pistachio,
tomato cream & caramelized onion

PRICE: 29€

FRITTURA DEL TRABOCCO

Anchovies, squid, prawns, fried zucchini

PRICE: 22€

FRITTURA DI CALAMARI

Fried calamari served with potatoes

PRICE: 18€

CAPRESE CON MOZZARELLA DI BUFALA

Buffalo mozzarella DOP & cherry tomatoes

PRICE: 16€

FIRST COURSES

CARBONARA DI MARE

Homemade fresh spaghetti with needlefish belly, mullet bottarga,
egg yolk, lemon zest, pecorino romano & crispy onion

PRICE: 22€

SPAGHETTO COZZE E VONGOLE

Homemade fresh spaghetti
with Cantabrian mussels & Adriatic clams

PRICE: 20€

FETTUCCINA MARE NOSTRUM

Fresh fettuccine with olive oil, anchovies,
Italian dried tomato, Sulmona red garlic, chili, lemon zest,
Parmigiano Reggiano flakes & parsley

PRICE: 19€

GNOCCO ALLO SCOGLIO

Gnocchi with clams, mussels, squid,
prawns & tomato pulp

PRICE: 22€

RIGATONI POMODORO E BASILICO

Rigatoni with Almería tomato sauce & fresh basil

PRICE: 15€

BOTTONI RIPIENI DI GAMBERO ROSSO

Fresh pasta stuffed with red prawn,
served with zucchini sauce & toasted almonds

PRICE: 24€

PANCIOTTI RIPIENI DI PESCE SPADA E LIME

Fresh pasta stuffed with needlefish & lime,
served with butter sauce, lemon & red caviar

PRICE: 24€

CALAMARATA

Homemade fresh pasta with red prawn sauce, squid,
prawns & lemon aioli

PRICE: 22€

DESSERTS

The desserts from our pastry chef “Gatto” 

TORTA DE RICOTTA E PERA

Ricotta cream & caramelized pear
with hazelnut biscuit base

PRICE: 7€

MOUSSE DI YOGURT GRECO

Greek yogurt mousse with crumble & fruit

PRICE: 7€

CROSTATA MORBIDA DI LIMONCELLO E CREMA AL LIMONE

Tart soaked in limoncello with lemon custard

PRICE: 7€

SEMIFREDDO

Italian semifreddo with homemade biscuit base

PRICE: 7€

POSTRE DEL DÍA

Chef’s daily selection

PRICE: 7€

WHITE WINE

LUCÌ 2022 - **BIANCO TERRE AQUILANE IGT BIO**

Bodega: Praesidium Región: Valle Peligna, Abruzzo, Italia

Organic Trebbiano with natural fermentation, complex & fresh

PRICE: 35€

CRETARA - **PECORINO I.G.T.**

Bodega: Margiotta Región: Valle Peligna, Abruzzo, Italia

Fresh, vibrant Pecorino honoring Abruzzo traditions

PRICE: 30€

SETTEVULCANI - **FALANGHINA DEI CAMPI FLEGREI DOC**

Bodega: Salvatore Martusciello Región: Campi Flegrei, Campania, Italia

Mineral white wine from volcanic soils

PRICE: 35€

ROSÉ WINE

CERANO - CERASUOLO D'ABRUZZO DOC SUPERIORE

Bodega: Italo Pietrantonj Región: Valle Peligna, Abruzzo, Italia

Structured rosé with body & versatility

PRICE: 35€

RED WINE

OTTOUVE - LETTERE DOC DE LA PENÍNSULA SORRENTINA

Bodega: Salvatore Martusciello Región: Lettere (Nápoles), Campania, Italia

Lively traditional Neapolitan rosé, perfect with pizza & fried food

PRICE: 38€

EDIZIONE CINQUE AUTOCTONI N°21 – VINO ROSSO D'ITALIA

Bodega: Fantini Región: Abruzzo y Puglia, Italia

Blend of 5 native grapes, intense & elegant

PRICE: 40€

SPARKLING WINE

TRENTAPIOLI – ASPRINIO D'AVERSA DOC SPUMANTE BRUT

Bodega: Salvatore Martusciello Región: Villa Literno, Campania, Italia

Heroic sparkling wine grown on tall vines

PRICE: 40€

DOLCE VELENO – SPUMANTE ROSSO DEMI-SEC

Bodega: Fattoria Conca d'Oro Región: Conegliano, Véneto, Italia

Sweet, fruity sparkling red

PRICE: 25€

GIÒ – SPUMANTE EXTRA DRY

Bodega: Fattoria Conca d'Oro Región: Conegliano, Véneto, Italia

Fresh, vibrant sparkling wine, versatile & modern

PRICE: 20€

MOËT & CHANDON IMPÉRIAL – CHAMPAGNE BRUT

Bodega: Moët & Chandon Región: Champagne, Francia

Iconic champagne with elegance & balance

PRICE: 120€

DRINKS

BEERS

ESTRELLA GALICIA *GLASS 33 CL*	3€
ESTRELLA GALICIA *GLASS 50 CL*	3,8€
ESTRELLA GALICIA SIN GLUTEN *BOTTLE 33 CL*	3,8€
ESTRELLA GALICIA 0,0 TOSTADA *BOTTLE 33 CL*	3,5€

WINES

GLASS OF ITALIAN RED WINE	4€
GLASS OF ITALIAN WHITE WINE	4€
GLASS OF ITALIAN ROSÉ WINE	4€
GLASS OF PROSECCO	4€

EXTRA

TINTO DE VERANO *GLASS 33 CL*	3€
TINTO DE VERANO *GLASS 50 CL*	3,8€
WATER *(0,55LT)*	2,5€
COCA COLA / COCA COLA ZERO	2,8€
FANTA	2,8€
AQUARIUS	2,8€

LIQUEURS

LIMONCELLO	3€
FERNET-BRANCA	3€
AMARETTO DI SARONNO	3€
BAILEYS	3€
ITALIAN AMAROS *ASK WAITER*	3€
APEROL SPRITZ	7€
CAMPARI SPRITZ	7€

ALLERGENS

In accordance with REGULATION (EU) 1169/2011, known as the Food Information (Allergens) Law, we inform our customers that the following ingredients may be used in the preparation of our dishes:

1. Cereals containing gluten (wheat, rye, barley, oats, etc.)
2. Crustaceans and crustacean-based products
3. Eggs and egg-based products
4. Fish and fish-based products
5. Peanuts and peanut-based products
6. Soybeans and soybean-based products
7. Milk and milk products
8. Nuts (almonds, hazelnuts, walnuts, cashews, etc.)
9. Celery and celery products
10. Mustard and mustard products
11. Sesame seeds and sesame seed products
12. Sulfur dioxide and sulfites
13. Lupin beans and lupin bean-based products
14. Mollusks and mollusk-based products

If you are allergic to any of these foods, please ask our waiter whether they are present in the dishes.