

EASY PEASY

TARALLI AND GOOD THINGS, TO START

SALAMI AND CHEESE

Taralli with artisanal pork sausage (sweet or spicy) and cow cheese

€ 15,00

POLPO ALL'ARRABBIATA AND FONDUE

Taralli with roasted octopus, slightly spicy, and fondue

€ 25,00

SMOKED FIORDILATTE AND OLIVES

Taralli, smoked fiordilatte cheese, and olives

€ 10,00

TOAST

FRAGRANT ALTAMURA BREAD, BUTTERED AND GRILLED: EASY TO WIN. GLUTEN-FREE PIADINA AVAILABLE (+€1.50)

HAM

Ham in seawater, Val d'Aosta fontina cheese between two soft slices of buttered bread

€ 12,00

TUNA IN OIL

Tuna fillet in oil, capers, and basil mayonnaise between two soft slices of buttered bread

€ 12,00

HOT DOG & FISH

THE SOFTNESS OF THE BUN, PERFECT FOR THE LITTLE ONES BUT NOT ONLY: LET YOURSELF BE TEMPTED. GLUTEN-FREE PIADINA AVAILABLE (+€1.50)

ARTISANAL SAUSAGE

Soft panino* with artisanal pork sausage, mayonnaise, and ketchup

€ 12,00

FISH CUTLET

Soft panino* with crispy breaded cod* fillet and artisanal Caesar sauce

€ 12,00

MAIN DISH SERVED UNTIL 3:30PM

FRESHLY COOKED FISH, PAIRED WITH SAUCES AND FRESH VEGETABLES. SERVED WITH SALAD AND ALTAMURA BREAD CROUTONS. GLUTEN-FREE WAFER AVAILABLE (+€1.50)

ROASTED TUNA STEAK

Smoked tuna** steak, fresh tomato, mixed greens, caper oil, bread crouton

€ 20,00

PRAWN SALAD

Slightly boiled prawns*, mixed greens, sun-dried tomatoes, toasted bread crumbs, Santoro bacon, Caesar sauce served with croutons

€ 21,00

ROASTED OCTOPUS

Roasted octopus*, tomato caprese, Artigiana fiordilatte, oregano, fresh basil served with mixed greens and bread crouton

€ 28,00

CAESAR SALAD

Mixed greens, sun-dried tomatoes, toasted bread crumbs, crispy guanciale, and Caesar sauce served with croutons

€ 12,50

CAPRESE AND BURGER

Valdostano burger*, tomato, Artigiana fiordilatte, oregano, fresh basil served with mixed greens and bread crouton

€ 23,00

FRIED FOOD

THE TIMELESS CHARM OF FRIED FOOD: IN THE MOUNTAINS, IT'S EVEN TASTIER

CRUSTACEAN FISHBALLS

Fishballs* with a crunchy coating and a crustacean filling

€ 12,50

FISH AND CHIPS

Cod* fillet with a crunchy coating, served with fried potato* chips

€ 17,50

POLENTA AND FONDUE

Fried polenta* served with Val d'Aosta cheese fondue

€ 15,00

POTATO CHIPS

Fried potato* chips with skin

€ 9,50

PANINI SERVED UNTIL 3:30PM

SEAFOOD GOODNESS MEETS OUR CULINARY FLAIR: LET US SURPRISE YOU. GLUTEN-FREE PIADINA AVAILABLE (+€1.50)

TUNA STEAK

Grilled tuna** fillet, roasted pumpkin cream with tarragon, lard fillet

€ 19,00

FRIED OCTOPUS

Fried octopus*, Artigiana smoked fiordilatte, peppers seasoned with olives and capers, basil cream

€ 23,00

ICE-COLD PRAWNS

Slightly boiled prawns*, roasted eggplant, Artigiana fiordilatte, crispy guanciale, potato* chips, fresh arugula, artisanal sauce with house-made ketchup and mayo

€ 21,00

PARMIGIANA

Fried eggplant, Artigiana fiordilatte, tomato sauce, basil mayonnaise, parmesan cheese shavings

€ 15,00

GUANCIALE CHEESE BURGER

Valdostano burger*, crispy guanciale, d'Alpeggio fontina cheese, fresh tomato, caper mayonnaise

€ 16,00

LITTLE FISHERMEN SERVED UNTIL 3:30PM

A BOX FOR THE LITTLE ONES, WITH A TASTY PANINO AND CHIPS

HAM TOAST & CHIPS

Ham and fontina cheese toast with Altamura bread, served with chips

€ 17,50

HOT DOG & CHIPS

Hot dog with artisanal sausage, mayo, and ketchup, served with chips

€ 17,50

BUN FISH & CHIPS

Soft panino* with fried cod* fillet and artisanal mayonnaise, served with chips

€ 17,50

MARITOZEN A WARM HUG OF SWEETNESS

Dessert

WARM MARITOZZO IN 5 FLAVORS € 9,00

Warm brioche* with a choice of ice cream: cream, chocolate, hazelnut, coffee, or pistachio

Ai sensi del regolamento UE 1169/2011 segnaliamo che le nostre portate possono contenere tracce di cereali contenenti glutine, crostacei, pesce, uova, arachidi, soia, latte e lattosio, frutta in guscio, sedano, senape, semi di sesamo, lupini, molluschi e prodotti derivati. Per qualsiasi informazione su sostanze e allergeni è possibile consultare l'apposita documentazione che verrà fornita, a richiesta, dal personale in servizio.

I prodotti ittici giungono al nostro punto vendita in catena del freddo a -20°C o a -4°C Carpacci o Tartare da consumarsi crudi, sono stati risanati in conformità al Reg. (CE) 853/04 all. III sez VIII, cap. 3, lettera D, punto 1 e successive modifiche e integrazioni. Il nostro pane prodotto artigianalmente giunge al nostro punto vendita in catena del freddo a -20°C: terminiamo la cottura al momento della preparazione, per un panino dalla massima fragranza.

*I prodotti contrassegnati con asterisco sono da considerarsi congelati e/o surgelati.

** Utilizziamo Tonno pinna gialla (Thunnus Albacares).

ARTISANAL SAUCES € 1,00
• SMOKED MAYO
• KETCHUP
• PINK SAUCE
• VALDOSTANA FONDUE