

## RAW SEAFOOD

The great classics of raw seafood, carefully selected.

<b>FRENCH OYSTERS</b> French Oyster - 5 piece portion	€ 12,50
<b>SPECIAL OYSTERS</b> Oyster of the day - Portion of 5 pieces	€ 18,00
<b>VENUS CLAMS</b> 10 piece portion	€ 18,00
<b>ALLIEVI</b> 200g portion	€ 10,00
<b>CUTTLEFISH TAGLIATELLE</b> 200g portion	€ 9,50
<b>HAIRY MUSSELS</b> 10 piece portion	€ 6,50
<b>BLACK MUSSELS</b> 15 piece portion	€ 5,00
<b>LANGOUSTINES</b> 300g portion	€ 19,00
<b>RED SHRIMPS*</b> 200g portion	€ 19,00
<b>ASSORTED SEAFOOD X1*</b> 2 Venus Clams, 1 oyster, 2 hairy mussels, 2 black mussels, 50g of cuttlefish tagliatelle, 1 Allievo, 1 langoustine, 1 shrimp	€ 20,00
<b>ASSORTED SEAFOOD X2*</b> 4 Venus Clams, 2 oyster, 4 hairy mussels, 4 black mussels, 100gr of cuttlefish tagliatelle, 2 allievo, 2 langoustines, 2 shrimp	€ 35,00

Sea urchins, raw octopus and much more: check the raw seafood of the day on our boards. Some prices of Raw Seafood products may vary based on period and market. We will display any change at the counter of the raw seafood.

## RAW FISH

Filletted fish served with croutons. Enjoy it with our fresh homemade sauces. Gluten-free option also available (+€1,50)

<b>RAW FISH TRIO*</b> Salmon, tuna and swordfish. Carpaccio or sashimi cut	€ 14,50
<b>TUNA CARPACCIO</b> Tuna carpaccio* with tomato crudaiola, capers, red onion, basil and almond crumble	€ 14,50
<b>SALMON CARPACCIO</b> Salmon carpaccio with tuna sauce, caper berries and candied tomatoes	€ 14,50
<b>SWORDFISH CARPACCIO</b> Swordfish carpaccio with oil and lemon, sun-dried tomato pesto, caramelised onion and crumbled frisa	€ 14,50
<b>AMBERJACK CARPACCIO</b> Amberjack carpaccio with Catalan-style raw vegetables, crumbled frisa and salsa verde	€ 14,50

## TARTARE

Freshly cut fish, seasoned by the chef, served with salad of the day and croutons. Gluten-free option also available (+€1,50)

<b>TUNA</b> Tuna tartare* with caper, red onion, basil mayonnaise, crunchy vegetable crudités	€ 14,50
<b>SALMON</b> Salmon tartare* with salsa verde and raw vegetables	€ 15,50
<b>LANGOUSTINES</b> Langoustines tartare* with Catalan-style raw vegetables and salsa verde	€ 17,50
<b>RED SHRIMPS*</b> Red Shrimps tartare* with green apple, lemon peel, mint, sun-dried tomato pesto and celery salad	€ 15,50

## COOKED FISH

Freshly cooked fish seasoned by the chef, served with salad and Altamura bread crostone. Gluten-free option also available (+€1,50)

<b>TUNA STEAK</b> Tuna steak** lightly grilled with aubergines, tuna sauce and caper fruit	€ 15,00
<b>SALMON TATAKI</b> Black sesame breaded salmon* lightly grilled with Catalan-style raw vegetables and salsa verde	€ 15,00
<b>GRILLED OCTOPUS*</b> Grilled octopus* served with broad bean and chicory mash, caramelised onion and caciocotta cheese	€ 16,50

## FRIED SEAFOOD

The timeless appeal of fried seafood, fragrant and freshly made.

<b>MIXED FRIED SEAFOOD*</b> fried seafood selection with prawns, cuttlefish, octopus and squid	300g   € 13,50 900g with paranza fish   € 36,00
<b>FRIED PARANZA AND ANCHOVIES</b> Paranza fishes of the day and whole anchovies	€ 11,50
<b>FRIED MUSSELS</b> Shelled and fried black mussels	€ 9,00
<b>CODFISH AND SGAGLIOZZE*</b> Diced cod*, fried sliced polenta served with house basil mayonnaise	€ 12,00
<b>CRUSTACEAN MEATBALLS</b> Meatballs* with crispy breadcrumbs and crustaceans filling with mustard and honey	€ 8,50
<b>FISH AND CHIPS</b> Cod fillet* with crispy breadcrumbs, served with fried skinned potatoes* and homemade sauce made with ketchup and mayonnaise	€ 11,00
<b>CRUNCHY SEASONAL VEGETABLES*</b> Crisp seasonal vegetables served with house basil mayonnaise	€ 6,50
<b>POTATO CHIPS</b> French fries* served with homemade sauce made with ketchup and mayonnaise	€ 5,50

## PANINI

The goodness of fish meets the culinary flair of the chef: let yourself be surprised. Gluten-free option (+€1,50€) or lactose-free mozzarella (+€1,50€) available

<b>TUNA TARTARE*</b> Tuna tartare*, burrata cheese, fresh tomato, caper oil and basil pesto	€ 11,50
<b>SALMON TARTARE*</b> Salmon tartare*, fried courgettes, fiordilatte cheese, misticanza mixed salad, sun-dried tomato pesto, roasted pepper mayonnaise	€ 13,00
<b>FRIED OCTOPUS*</b> Fried octopus*, turnips* with garlic and oil, cooked fig must, ricotta cheese and pepper, anchovies oil	€ 13,00
<b>SOFT BOILED PRAWNS*</b> Lightly boiled prawns*, grilled aubergine, fiordilatte cheese, Santoro bacon, potato chips*, fresh rocket, homemade sauce made with ketchup and mayonnaise	€ 13,50
<b>PRAWN TARTARE</b> Prawn tartare*, stracciatella cheese, spinach, pistachio grains, Polignano carrot chips, passion fruit mayonnaise, crispy ceviche (with murgina apple, red onion, capers, ginger, lemon, mustard)	€ 12,50
<b>SWORDFISH STEAK</b> Swordfish steak*, with grilled aubergine, sun-dried tomato, caramelized onion, caciocavallo cheese, rocket and salsa verde	€ 13,50
<b>COD CUTLET*</b> Cod cutlet* with vegetable caponatina, fior di latte cheese, vegetables caponata, rocket rucola and basil mayonnaise	€ 11,50
<b>VEGETARIAN*</b> Fried aubergines, fiordilatte cheese, tomato sauce, basil mayonnaise, parmesan waffle	€ 8,00

## SALAD

Fish, vegetables and greens seasoned by the chef with fresh sauces, served with croutons. Gluten-free option (+€1,50€) or lactose-free mozzarella (+€1,50€) available

<b>SALMON</b> Salmon tartare*, misticanza mixed salad, dried figs, walnuts, green apple and ricotta mousse	€ 13,50
<b>TUNA</b> Tuna tartare*, misticanza mixed salad, cherry tomato, fior di latte cheese, sweet and sour onion, tuna sauce	€ 12,50
<b>PRAWNS*</b> Lightly boiled prawns*, misticanza mixed salad, sun-dried tomato, charred bread, Santoro bacon and caesar sauce	€ 12,50

## SPAGHETTI

A generous portion of spaghetti and good fish, with our chef's fresh sauces (minimum wait 15 minutes)

<b>CACIO (CHEESE), PEPPER AND MUSSELS</b> Spaghetti, mussels, cacio (cheese) and pepper	€ 12,50
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**Small fishermen**  
by PESCARIA

A BOX FOR THE LITTLE ONES, WITH FRIES, LOTS OF GOOD FISH AND WITH TWO SANDWICHES OF YOUR CHOICE!

**Cod cutlet** € 11,50

Soft sandwich with cod cutlet\*, stick potatoes, misticanza mixed salad and pink sauce served with a small bowl of mayonnaise and ketchup homemade

**Fish Burger** € 11,50

Soft sandwich with fish burger\*, stick potatoes, misticanza mixed salad and pink sauce served with a small bowl of mayonnaise and ketchup homemade

## DRINKS

Filette still water in reusable aluminium bottle 45cl	€ 1,50
Filette sparkling water in reusable aluminium bottle 45cl	€ 1,50
Coca Cola 33cl	€ 2,50
Coca Cola Zero 33cl	€ 2,50
Fanta 33cl	€ 2,50

### THE PESCARIA BREWERY

La Salina 33 cl	€ 6,00
La Bionda 33 cl	€ 6,00

### BREWERY

Peroni Riserva 50cl (lager, red ale, double malt)	€ 4,50
Peroni Cruda 33cl	€ 4,00
Peroni Senza Glutine 33cl (gluten-free beer)	€ 4,00
Nastro Azzurro Zero	€ 4,00

### WINE

Spritz	€ 4,50
Wine by the glass	€ 4,50
Sparkling wine by the glass	€ 5,50
Classic Method (Champanois) sparkling wine by the glass	€ 6,50

## DISCOVER THE DAILY SPECIALS ON THE BLACKBOARDS!

- Not available for gluten intolerant
- Friend of the sea
- Signature dish
- Certified by Italia Panino Academy

**STARTER OF THE DAY**  
11.00am/12.30pm - 6pm-8pm  
Chef's delights: frisella, panzerottino and focaccia di mare accompanied by a glass of still wine or spritz  
**€13,50**

**COELIAC OR GLUTEN INTOLERANT?**  
Request at the desk a menu specially designed for you

TABLE RESERVATION SERVICE  
MAX. 30 SEATS - LUNCH OR DINNER  
**+€1,00 each**  
**Glovo** Home delivery  
Only on Glovo: a safe and fast delivery service. Download the app and order online!

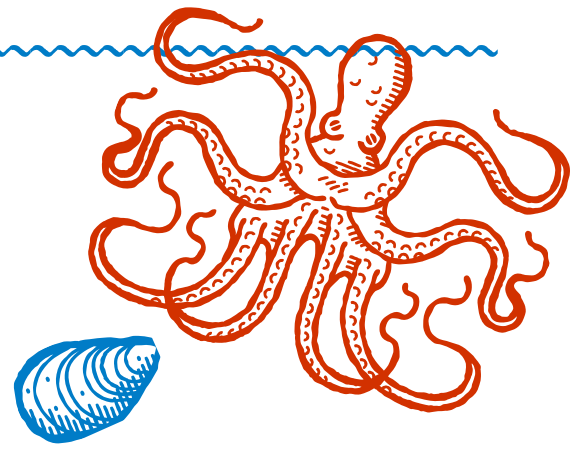
**WEIGHTS REFER TO RAW AND CLEAN WEIGHED PRODUCT**

Pursuant to EU regulation 1169/2011 we point out that our courses may contain traces of cereals containing gluten, crustaceans, fish, eggs, peanuts, soy, milk and lactose, nuts, celery, mustard, sesame seeds, lupins, mollusks, and derivative products. For any information on substances and allergens, you can ask for the appropriate documentation that will be provided, on request, by our staff.

\*\*We use yellowfin Tuna (Thunnus Albacares).

\*The fish products reach our restaurants in the cold chains at -20 °C or + 4 °C. To be eaten raw, Carpaccio or Tartare have been healed in accordance with Reg. (CE) 853/04 all. III section VIII, chap. 3, letter D, point 1, and subsequent amendments and additions. Products marked with an asterisk are to be considered frozen and/or deep-frozen. Our handcrafted bread arrives at our cold chain point of sale at -20 °C: we finish cooking at the moment of preparation, for a sandwich with the maximum fragrance.

# SEASONAL MENU



**DELICIOUS AND DEEP FRIED FISH BALLS WITH  
CRUNCHY BREADING, SERVED WITH BASIL SAUCE**

## FIRST COURSES

### Spaghettonne Puttanesca\*

Puttanesca sauce with yellow tomato and fresh tartare. Minimum 20 minutes wait.

€ 15,00

### Rice with potatoes and mussels

Rice, potatoes, mussels, tomato, parsley, onion, pepper, Parmesan cheese

€ 8,50

### Marinara baked pasta

Orecchiette pasta, fish of the day\*, tomato, basil and mozzarella cheese

€ 8,50

## FISHERMAN AND TRADITIONS

### Seafood parmigiana

Fried aubergine, fish of the day\*, basil pesto, Parmesan cheese, tomato sauce

€ 8,50

### Broad Beans and Chicories

Broad bean and chicory terrine with caramelised onion and fried codfish\*

€ 8,50

## FRESH DISHES

### Venus rice salad

Venus rice, fish\*, courgette, fresh mint, basil, su-dried tomato, capers

€ 8,50

### Wholemeal pasta and prawn salad

Wholemeal pasta, steamed shelled prawns\*, cherry tomatoes, pitted olives, fried courgette, sun-dried tomato pesto, pistachio grains, oil, basil, lemon, cacioricotta cheese

€ 8,50

## FISH OF THE DAY

### Sea Frisella

€ 3,50

### Seafood Panzerotti

€ 3,50

### Sea Croissant

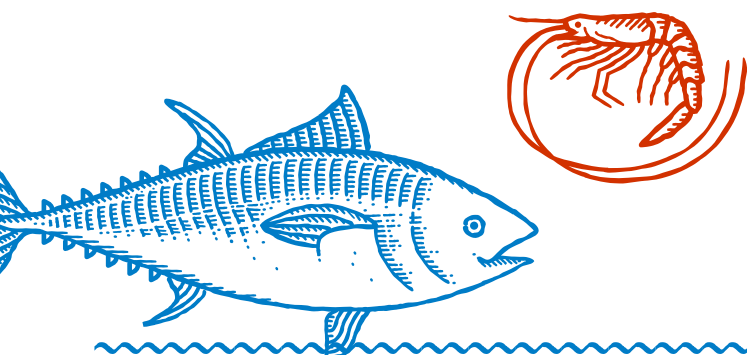
€ 3,50

### Sea Rustico

€ 6,50

### Sea Bagel

€ 6,50



## SPECIAL OF THE DAY

### HOMEMADE FISHBALLS

€ 8,50

Delicious and deep fried fish balls\* with crunchy breading, served with basil sauce

*Gluten free bread products available with a minimum preparation time of 15 minutes.*

**REMEMBER TO COMMUNICATE ALLERGIES AND INTOLERANCES  
AT THE TIME OF THE ORDER**

### SHRIMP PANZEROTTO

*Tomato and mozzarella stuffed with prawns, stracciatella and cocktail sauce*

€ 5,50

### SALMON PANZEROTTO

*Tomato and mozzarella stuffed with salmon, ricotta cheese, lemon zest, chopped apple*

€ 5,50

### OCTOPUS PANZEROTTO

*Tomato and mozzarella stuffed with grilled octopus, ricotta cheese, nuts, sweet figs sauce, lemon zest*

€ 5,50

### TUNA PANZEROTTO

*Tomato and mozzarella stuffed with tuna, guacamole and fresh mozzarella*

€ 5,50

### TUNA FRISELLA

*Fresc tomato, stracciatella, tuna tartare, capers oil, basil home made mayo*

€ 5,00

### SALMON FRISELLA

*Ricotta cheese, fried zucchini, salmon tartare, sweet pepper sauce*

€ 5,00

### SHRIMP FRISELLA

*Mozzarella, tomatoes, eggplant, shrimps, crunchy bacon, cocktail sauce*

€ 5,00

### FOCACCIA WITH CARPACCIO

*Tomatoes, mozzarella, grilled zucchini, sundried tomato sauce, fish carpaccio at your choice (salmon, tuna, white fish)*

€ 5,50

### FOCACCIA WITH COOKED FISH

*Stracciatella, marinated eggplant, salad, garlic sauce, cooked fish at your choice (octopus, shrimps, tuna in oil)*

€ 5,50

### PIADINA WITH CARPACCIO

*Silano cheese, rocket, sun dried tomatoes sauce, carpaccio (tuna or salmon) Piadina with Shrimp*

€ 7,50

### PIADINA WITH SHRIMP

*Silano cheese, rocket, cocktail sauce, shrimp*

€ 7,50

In accordance with Regulation UE 1169/2011 we point out that our courses can contain traces of cereals containing gluten, crustaceans, fish, eggs, peanuts, soy, milk and lactose, nuts, celery, mustard, sesame seeds, sulphites, lupine, shellfish and products thereof. Made with yeast gluten-free with partnership agreement certification. For more information about producers, contact our cash management

have been treated in accordance to Reg. (CE) 853/04 ann. III sec.VIII, cap.3, letter D, step 1 and all subsequent amendments and additions. We specify that, in absence of fresh product, we will use frozen and/or deep frozen products. These products are frozen as soon as they are fished and are of the highest quality available.