

RAW SEAFOOD

The great classics of raw seafood, carefully selected.
Available in portions only

FRENCH OYSTERS French Oyster - 5 pieces portion	€ 10,00
SPECIAL OYSTERS Oyster of the day - 5 pieces portion	€ 15,00
VENUS CLAMS 150g portion	€ 15,00
ALLIEVI 200g portion	€ 9,00
CUTTLEFISH TAGLIATELLE 200g portion	€ 8,50
HAIRY MUSSELS 170g portion	€ 5,00
BLACK MUSSELS 170g portion	€ 4,00
LANGOUSTINES 300g portion*	€ 17,50
RED SHRIMPS 200g portion*	€ 17,50
RAW SEAFOOD SELECTION X1 ★	€ 18,00
2 Venus Clams, 1 oyster, 2 hairy mussels, 2 black mussels, 50g of cuttlefish tagliatelle, 1 allievo, 1 langoustine*, 1 shrimp*	
RAW SEAFOOD SELECTION X2 ★	€ 33,00
4 Venus Clams, 2 oysters, 4 hairy mussels, 4 black mussels, 100g of cuttlefish tagliatelle, 2 allievi, 2 langoustines*, 2 shrimp*	

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 changes at the raw seafood counter.

RAW FISH

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

RAW FISH TRIO ★	€ 12,00
Salmon, tuna and swordfish. Carpaccio or sashimi cut	
TUNA CARPACCIO	€ 12,00
Tuna carpaccio** with tomato crudaiola, almond grits and crumbled frisa	
SALMON CARPACCIO	€ 12,00
Salmon carpaccio with tuna sauce, caper berries and candied tomatoes	
SWORDFISH CARPACCIO	€ 12,00
Swordfish carpaccio with oil and lemon, sun-dried tomato pesto, caramelized onion and crumbled frisa	
AMBERJACK CARPACCIO	€ 12,00
Kingfish Amberjack carpaccio with Catalan-style raw vegetables, green sauce and crumbled frisa	

TARTARE

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

TUNA	€ 12,00
Tuna tartare** with caper, red onion, basil mayonnaise and seasoned cherry tomatoes	
SALMON	€ 13,50
Salmon tartare* with salsa verde and crunchy raw vegetables	
AMBERJACK	€ 15,00
Kingfish Amberjack tartare* with Catalan-style raw vegetables and green sauce	
RED SHRIMPS ★	€ 13,50
Red Shrimps tartare* with green apple, lemon zest, mint, sun-dried tomato pesto and celery salad	

COOKED FISH

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

ROAST TUNA STEAK	€ 12,50
Tuna steak** lightly grilled with aubergines, tuna sauce and caper berries	
SALMON TATAKI	€ 12,50
Black sesame breaded salmon* lightly plated, with Catalan-style raw vegetables and green sauce	
GRILLED OCTOPUS ★	€ 13,50
Grilled octopus* served with fresh tomatoes, mozzarella, oregano, fresh basil and lemon oil	

FRIED SEAFOOD

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

MIXED FRIED SEAFOOD* ★	300g € 11,50
portion of fried seafood selection, with shrimps, cuttlefish, octopus and squids	900g and paranza fish € 30,00
FRIED PARANZA AND ANCHOVIES*	€ 9,00
Paranza fishes of the day and whole anchovies	
FRIED MUSSELS	€ 7,50
Shelled and fried black mussels	
CODFISH AND SGAGLIOZZE	€ 9,50
Diced cod*, fried sliced polenta* served with house basil mayonnaise	
CRUSTACEAN MEATBALLS*	€ 7,00
Meatballs with crispy breadcrumbs and crustaceans filling, served with mustard and honey	
FISH AND CHIPS	€ 9,00
Cod fillet* with crispy breading, served with fried skin-on potatoes* and homemade sauce made with house ketchup and mayonnaise	
CRUNCHY SEASONAL VEGETABLES	€ 5,00
Crunchy seasonal vegetables* served with house basil mayonnaise	
POTATO CHIPS	€ 4,50
French fries* served with homemade sauce made with house ketchup and mayonnais	

PANINI

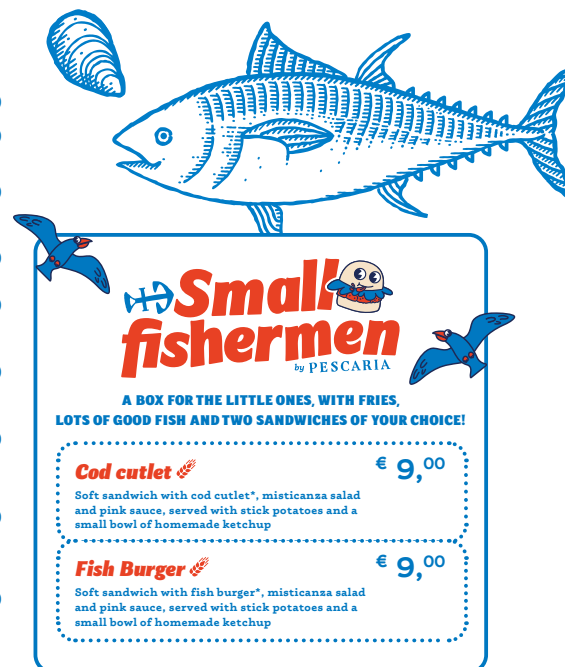
The goodness of fish meets the culinary flair of the chef:
let yourself be surprised. Gluten-free option (+ 1,50€)
or lactose-free mozzarella (+1,50€) available

TUNA TARTARE ★ P	€ 9,50
Tuna tartare** with burrata cheese, fresh tomato, caper oil and basil pesto	
SALMON TARTARE ★ P	€ 10,50
Salmon tartare*, fried courgettes, mozzarella fiordilatte, misticanza salad, sun-dried tomato pesto, roasted pepper mayonnaise	
FRIED OCTOPUS ★ P	€ 10,50
Fried octopus*, turnips* with garlic and oil, cooked fig must, ricotta cheese and pepper, anchovies oil	
SOFT BOILED PRAWNS ★	€ 11,50
Lightly boiled prawns*, grilled aubergine, mozzarella fiordilatte, Santoro bacon, potato chips*, fresh rocket, homemade sauce made with ketchup and mayonnaise	
PRAWN TARTARE	€ 10,00
Prawn tartare*, stracciatella cheese, spinach, pistachio grains, Polignano carrot chips, passion fruit mayonnaise, crispy ceviche (with murgina apple, red onion, capers, ginger, lemon, mustard)	
SWORDFISH STEAK	€ 11,50
Roasted swordfish steak*, with grilled aubergine, sun-dried tomato, caramelized onion, caciocavallo cheese, rocket and green sauce	
COD CUTLET ★	€ 9,50
Cod cutlet* with vegetable caponatina, mozzarella fiordilatte, rocket and basil mayonnaise	
VEGETARIAN ★	€ 7,00
Fried aubergines, mozzarella fiordilatte, tomato sauce, basil homemade mayonnaise, parmesan waffle	

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

SALMON	€ 11,50
Salmon tartare*, misticanza salad, dried figs, walnuts, green apple and ricotta cheese mousse	
TUNA	€ 10,00
Tuna tartare**, misticanza salad, cherry tomato, mozzarella fiordilatte, sweet and sour onion, tuna sauce	
STEAMED PRAWNS ★	€ 10,00
Lightly boiled prawns*, misticanza salad, sun-dried tomato, roasted bread, Santoro bacon and Caesar sauce	



DRINK

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	€ 4,50
La Bionda 33 cl	€ 4,50

BREWERY

Peroni Riserva 50cl (lager, red ale, double malt)	€ 4,00
Peroni Cruda 33cl	€ 3,50
Peroni Senza Glutine 33cl (gluten-free beer)	€ 3,50
Nastro Azzurro Zero	€ 3,50

WINE

Spritz	€ 4,50
Still wine by the glass	€ 3,50
Sparkling wine by the glass	€ 4,50
Classic Method (Champenois) sparkling wine by the glass	€ 5,50

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 cornetto di mare accompanied by a
glass of still wine, beer or spritz

€ 12,00

COELIAC OR GLUTEN INTOLERANT?

Request at the desk a menu
specially designed for you

TABLE RESERVATION SERVICE
MAX. 30 SEATS - LUNCH OR DINNER

+ € 1,50
each

Glovo

Home delivery
Only on Glovo: a safe and fast delivery service.
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WEIGHTS REFER TO
RAW AND CLEAN
WEIGHED PRODUCT

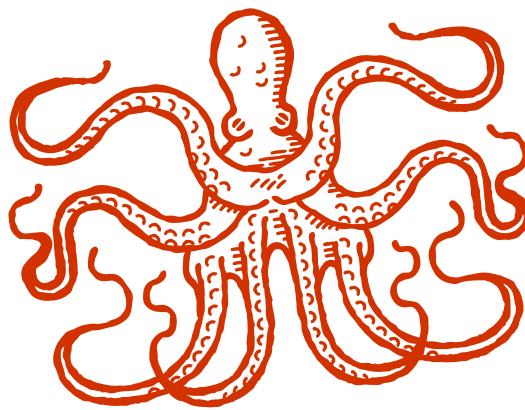
Pursuant to EU regulation 1169/2011 we point out that our courses may contain traces of
cereals containing gluten, crustaceans, fish, eggs, peanuts, soy, milk and lactose, nuts, celery,
mustard, sesame seeds, lupins, mollusks, and derivative products.
For any information on substances and allergens,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

**We use yellowfin Tuna (Thunnus Albacares).

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

*Products marked with an asterisk are to be considered frozen and/or deep-frozen.

DAILY MENU



**Fish, seasonal vegetables and greens:
the chef's flair in the new seasonal menu**

FISH OF THE DAY

DELICIOUS VARIETY OF BREADS AND FRESH COMBINATIONS: READY TO EAT TO BREAK THE HUNGER AND PERFECT FOR APERITIVO

Seafood Frisella

€ 3,50

Choose between tuna, salmon, shrimp, octopus, with seasonal vegetables and homemade sauces

Seafood Panzerotti

€ 3,50

With tomato, mozzarella, ricotta cheese and rocket. Stuffed with your choice of: tuna, salmon and shrimp

Seafood Croissant

€ 3,50

Recipe 1: Choose between salmon or tuna, with ricotta cheese, poverella style courgettes, mustard sauce with honey and the chef's aromatic herbs

Recipe 2: Choose between shrimp or roasted octopus, with ricotta cheese, apple cervice, pink sauce and caramelized onion

FISHERMEN AND TRADITIONS

Seafood Parmigiana

€ 8,50

Fried aubergines, fresh fish*, basil pesto, Parmigiano cheese and tomato sauce

Prawns Lasagna

€ 8,50

Prawns lasagna with fresh cherry tomato, courgettes, pistachio, stracciatella, Parmigiano cheese, oil, basil and béchamel sauce

Rice with potatoes and mussels

€ 8,50

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

Venus rice salad with prawns

€ 7,00

Venus rice, prawns*, courgettes, carrots, sun-dried tomato, mint, sweet and sour onion

SPECIAL OF THE DAY

HOMEMADE FISHBALLS

€ 3,50

5 delicious and deep fried fishballs* with crunchy breading, served with basil sauce

La cantina di PESCARIA

NATURAL OR BIOLOGIC WINE

WHITE

Il Pumo – Chardonnay	CANTINE SAN MARZANO	12.50% Chardonnay	€ 15,00
Il Pumo – Sauvignon	CANTINE SAN MARZANO	12.50% Malvasia Bianca (50%), Sauvignon Blanc (50%)	€ 15,00
Edda	CANTINE SAN MARZANO	13.50% Chardonnay (80%), Moscatello selvatico (15%), Fiano (5%)	€ 20,00
Talò Fiano	CANTINE SAN MARZANO	13.00% Fiano	€ 16,00
Talò Verdeca	CANTINE SAN MARZANO	12.50% Verdeca	€ 16,00
Timo	CANTINE SAN MARZANO	13.00% Vermentino	€ 16,00
Funambolo	BIOCANTINA GIANNATTASIO	13.00% Nero di Troia Vinificato in Bianco	€ 17,00
Bombino bianco	BIOCANTINA GIANNATTASIO	12.50% Bombino Bianco	€ 17,00
Chardonnay	CANTELE	12.50% Chardonnay	€ 15,00
Verdeca	CANTELE	12.00% Verdeca	€ 15,00
Serralto	COPPI	12.00% Malvasia Bianca	€ 16,00
Amèno	MASSERIA NEL SOLE	13.50% Falanghina	€ 16,00

ROSÉ

Il Pumo rosato	CANTINE SAN MARZANO	12.50% Negroamaro	€ 15,00
Tramari	CANTINE SAN MARZANO	13.00% Primitivo	€ 16,00
Nero di Troia - rosé	BIOCANTINA GIANNATTASIO	12.50% Nero di Troia	€ 16,00
Negroamaro rosato	CANTELE	13.00% Negroamaro	€ 16,00
Coré rosato negroamaro IGT Salento	COPPI	12.00% Negroamaro	€ 16,00
Madame	MASSERIA NEL SOLE	12.50% Montepulciano	€ 16,00

SPARKLIN WINE

Liboll	CANTINE SAN MARZANO	11.50% Moscatello Selvatico	€ 15,00
Liboll Rosé	CANTINE SAN MARZANO	11.50% Blend a bacca rossa di uve del Salento	€ 15,00
Isotteo	COPPI	11.50% Verdeca	€ 17,00
Bollicinechèri extra dry rosé IGP Salento	COPPI	11.50% Negroamaro	€ 17,00

METODO CHAMPENOISE

Alma Gran Cuvée 0,75 l	BELLAVISTA	12.50% Franciacorta Brut	€ 40,00
Rosé	BELLAVISTA	12.50% Franciacorta Brut rosé	€ 45,00
Rampollo Brut	BIOCANTINA GIANNATTASIO	12.50% Bombino Bianco	€ 25,00
Rampollo Rosé	BIOCANTINA GIANNATTASIO	12.50% Rosé	€ 25,00
Brut	D'ARAPRÌ	12.50% Bombino Bianco (50%), Pinot Nero (50%)	€ 25,00
Pas Dosé	D'ARAPRÌ	12.50% Chardonnay 100%	€ 25,00
Brut Rosé	D'ARAPRÌ	13.00% Bombino Bianco (50%), Pinot Nero (50%)	€ 28,00
Spumante Metodo Classico	MASSERIA NEL SOLE	12.00% Bombino bianco, Falanghina	€ 18,00
Maximum Blanc de Blancs	FERRARI	12.50% Chardonnay 100%	€ 30,00
Perlè	FERRARI	12.50% Chardonnay 100%	€ 40,00
Perlè Rosé Riserva	FERRARI	12.50% Pinot nero (80%) Chardonnay (20%)	€ 50,00

RED

Talò – Negroamaro	CANTINE SAN MARZANO	13.50% Negroamaro	€ 16,00
Rosso Puglia	BIOCANTINA GIANNATTASIO	13.00% Nero di Troia (30%), Montepulciano (70%)	€ 16,00
Gigolò DOP Cacc'e Mmitte di Lucera	MASSERIA NEL SOLE	14.50% Bombino bianco, Montepulciano, uva di Troia	€ 17,00
Primitivo	CANTELE	13.50% Primitivo	€ 16,00

CHAMPAGNE

Brut	ENCRY ETICHETTA PESCARIA	12.00% Blanc de Blancs Grand Cuvée	€ 60,00
Extra Brut	ENCRY ETICHETTA PESCARIA	12,00% Blanc de Blancs Grand Cuvée	€ 60,00
Grand Rosé	ENCRY ETICHETTA PESCARIA	12.00% Chardonnay (90%) Pinot nero (10%)	€ 65,00

Gluten-free baked goods available with a minimum preparation time of 15 minutes.

**ALWAYS REMEMBER TO COMMUNICATE
ALLERGIES AND INTOLERANCES
WHEN ORDERING**

SEAFOOD PANZEROTTO

€ 5,50

Choose between: Salmon, Tuna**, Octopus* or Shrimp*, with baked eggplant, ricotta cheese, arugula, tuna sauce

SEAFOOD FRISELLA

€ 5,00

Recipe 1: Choose between: Salmon*, Tuna**, Octopus* or Shrimp* with fresh tomato, stracciatella, caper oil

Recipe 2: Choose between: Salmon*, Tuna**, Octopus* or Shrimp* with turnip greens, ricotta, sun-dried tomato pesto

Recipe 3: Choose between: Salmon*, Tuna**, Octopus* or Shrimp* with roasted pepper sauce, sun-dried tomato pesto, fiordilatte, grilled courgette.

SEAFOOD FOCACCINA

€ 5,50

Choose between: Salmon*, Tuna**, Octopus* or Shrimp* with stracciatella, grilled courgette, tuna sauce, arugula.

PIADINA WITH FISH CARPACCIO

€ 7,50

Choose between: Tuna** or Salmon*, with fiordilatte, arugula, sun-dried tomato pesto and fish carpaccio

PIADINA WITH PRAWNS

€ 7,00

Fiordilatte, arugula, cocktail sauce and soft boiled prawns*

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