# PANINI

GLUTEN-FREE PANINO (+ €1,50)
LACTOSE-FREE MOZZARELLA (+ €1,50)

### TUNA TARTARE — € 12,50
TUNA**TARTARE, STRACCIATELLA CHEESE, FRESH TOMATO, CAPER OIL, AND BASIL PESTO

### SALMON TARTARE — € 12,50
NORWEGIAN SALMON* TARTARE, FRIED COURGETTES, FIORDILATTE MOZZARELLA, MIXED GREENS, SUN-DRIED TOMATO PESTO, CAESAR SAUCE, AND CAPER OIL

### SHRIMP TARTARE — € 11,00
SHRIMP*TARTARE, FIORDILATTE MOZZARELLA, RICOTTA CHEESE, BABY LETTUCE DRESSED WITH VINAIGRETTE, SANTORO ARTISANAL PANCETTA, BASIL PESTO

### CAPONATA CUTLET — € 10,00
CRISPY COD* FILLET WITH AUBERGINE CAPONATINA, TOASTED ALMONDS, FIORDILATTE MOZZARELLA, ROCKET AND BASIL MAYONNAISE

### FRIED OCTOPUS — € 14,50
FRIED OCTOPUS*, TURNIPS*, GARLIC AND OIL, COOKED FIG MUST, RICOTTA CHEESE AND PEPPER, ANCHOVY OIL

### GRILLED AMBERJACK — € 11,00
GRILLED AMBERJACK* FILLET, SUN-DRIED TOMATO PESTO, BAKED AUBERGINE, CAPER OIL, RAW BABY SPINACH, MAYONNAISE, PEPPER, AND LEMON

### CALAMANERO — € 10,00
BAKED SQUID*, SWEET POTATO SCAPECE STYLE, BUFFALO RICOTTA CHEESE, BASIL PESTO, TOMATO

### SWORDFISH FILLET — € 12,00
GRILLED SWORDFISH* FILLET, TRAPANESE PESTO, BABY LETTUCE AND VINAIGRETTE, BAKED AUBERGINE, POTATO* CHIPS AND GOAT CHEESE

### BIG PRAWNS — € 13,50
LIGHTLY BOILED PRAWNS*, BAKED AUBERGINE, FIORDILATTE MOZZARELLA, SANTORO ARTISANAL PANCETTA, POTATO CHIPS*, FRESH ROCKET, ARTISANAL SAUCE WITH KETCHUP AND MAYONNAISE

### TUNA TATAKI — € 14,00
LIGHTLY GRILLED TUNA**FILLET, BABY SPINACH DRESSED WITH VINAIGRETTE, MAYONNAISE, SUN-DRIED TOMATO PESTO, GOAT CHEESE, CRISPY SANTORO ARTISANAL PANCETTA, PUMPKIN SEEDS

### GRILLED POLPERONE — € 15,50
GRILLED OCTOPUS*, SMOKED MOZZARELLA CHEESE, BASIL PESTO, BELL PEPPERS SEASONED WITH OLIVES AND CAPERS

### PARMIGIANA — VEGETARIAN — € 9,00
FRIED AUBERGINE, FIORDILATTE MOZZARELLA, TOMATO SAUCE, BASIL MAYONNAISE, PARMIGIANO WAFER

## PANINO BUN

### FISH CUTLET — € 5,50
SOFT PANINO WITH COD* CUTLET, MIXED GREENS, ARTISANAL PINK SAUCE

### FRIED RINGS — € 5,50
SOFT PANINO WITH FRIED SQUID* OR CALAMARI* RINGS AND TENTACLES*, DEPENDING ON MARKET AVAILABILITY, ROCKET, MAYONNAISE, PEPPER, AND LEMON

# SALADS

GLUTEN-FREE CROUTONS (+ €1,50)
LACTOSE-FREE MOZZARELLA (+ €1,50)

### SALMON TARTARE — € 14,00
NORWEGIAN SALMON* TARTARE, MIXED GREENS, CAPERS, FIORDILATTE CHEESE, CRISPY RED ONION, AND YELLOW CHERRY TOMATOES. SERVED WITH MULTIGRAIN TARALLI

### CAESAR OCTOPUS — € 14,50
STEAMED OCTOPUS*, GOAT CHEESE, BABY SPINACH, SUN-DRIED TOMATOES, CARROTS, CAESAR SAUCE. SERVED WITH MULTIGRAIN TARALLI.

### PRAWNS & MANGO SAUCE — € 14,00
LIGHTLY BOILED PRAWNS, ROCKET, GRANA CHEESE SHAVINGS, OLIVES, CAPER OIL, RED CHERRY TOMATOES, AND MANGO SAUCE*. SERVED WITH MULTIGRAIN TARALLI.

### TUNA TARTARE — € 14,00
TUNA** TARTARE, MIXED GREENS, ROCKET, GRANA CHEESE SHAVINGS, CHERRY TOMATOES, FIORDILATTE MOZZARELLA, TOASTED ALMONDS, CAESAR BASIL SAUCE, AND BASIL. SERVED WITH MULTIGRAIN TARALLI.

### CAESAR-STYLE SALAD — VEGETARIAN — € 6,50
MIXED GREENS, GRANA CHEESE SHAVINGS, CHERRY TOMATOES, TARALLO CRUMBS, AND CAESAR SAUCE

# FRIED GOODIES

### MIXED FRIED SEAFOOD — € 12,50
FRIED SHRIMPS*, SQUID* OR CALAMARI* RINGS AND TENTACLES*, DEPENDING ON MARKET AVAILABILITY

### FRIED RINGS — € 12,50
FRIED SQUID* OR CALAMARI* RINGS AND TENTACLES, DEPENDING ON MARKET AVAILABILITY

### BACCALÀ AND SGAGLIOZZE — € 10,50
FRIED SALT-DRIED COD* CHUNKS AND APULIAN POLENTA* SLICES
***SERVED WITH PEPPER MAYONNAISE, LEMON, AND SEA LETTUCE***

### FISH AND CHIPS — € 10,00
COD* FILLET WITH A CRISPY CRUST, SERVED WITH POTATO* CHIPS AND CAESAR SAUCE*
***SERVED WITH CAESAR SAUCE***

### CRUSTACEAN MEATBALLS — € 7,50
MEATBALLS* WITH A CRISPY CRUST AND CRUSTACEAN FILLING
***SERVED WITH MUSTARD AND HONEY***

### POTATO CHIPS — VEGETARIAN — € 5,00
POTATO CHIPS*
***SERVED WITH PEPPER MAYONNAISE, LEMON, AND SEA LETTUCE***

### FRIED MUSSELS — € 7,00
SHELLED BLACK FRIED MUSSELS*
***SERVED WITH PEPPER MAYONNAISE, LEMON, AND SEA LETTUCE***

### SWEET POTATOES — VEGETARIAN — € 5,00
SHELLED BLACK FRIED MUSSELS*
***SERVED WITH PEPPER MAYONNAISE, LEMON, AND SEA LETTUCE***

### SGAGLIOZZE — VEGETARIAN — € 5,00
FRIED POLENTA* SLICES
***SERVED WITH SUN-DRIED TOMATO SAUCE***

# RAW FISH

GLUTEN-FREE CROUTONS (+ €1,50)
LACTOSE-FREE MOZZARELLA (+ €1,50)

### TRIO OF SASHIMI — € 10,50
RAW SASHIMI-STYLE NORWEGIAN SALMON*, TUNA**, AND AMBERJACK* DRESSED WITH VINAIGRETTE, ORANGE, AND MIXED GREENS. SERVED WITH MULTIGRAIN BREAD CROUTONS

### TUNA TARTARE — € 12,50
TUNA**TARTARE WITH BURRATA CHEESE, TOMATO, BASIL PESTO, CAPER OIL, AND CRISPY RED ONION. SERVED WITH SALAD AND MULTIGRAIN BREAD CROUTONS.

### SALMON TARTARE — € 12,50
NORWEGIAN SALMON* TARTARE, TARALLI CRUMBLE, GINGER SAUCE, CAPERS, CRISPY RED ONION, MUSTARD, AND HONEY. SERVED WITH SALAD AND MULTIGRAIN BREAD CROUTONS.

### AMBERJACK TARTARE — € 11,50
AMBERJACK*TARTARE, WITH TOASTED ALMONDS, AUBERGINE BABAGANOUSH, SUN-DRIED TOMATOES, AND PARMIGIANO WAFER. SERVED WITH SALAD AND MULTIGRAIN BREAD CROUTONS.

### SHRIMP TARTARE — € 11,50
SHRIMP*TARTARE, CUCUMBERS, SUN-DRIED TOMATO PESTO. SERVED WITH SALAD AND MULTIGRAIN BREAD CROUTONS

# COOKED FISH

GLUTEN-FREE CROUTONS (+ €1,50)
LACTOSE-FREE MOZZARELLA (+ €1,50)

### TUNA TATAKI — € 14,00
LIGHTLY GRILLED TUNA** FILLET, MAYONNAISE, SUN-DRIED TOMATO PESTO, GOAT CHEESE, SANTORO PANCETTA, AND PUMPKIN SEEDS. SERVED WITH BABY SPINACH SALAD AND MULTIGRAIN BREAD CROUTONS

### GRILLED SALMON FILLET — € 14,50
GRILLED SALMON* FILLET IN A BLACK SESAME CRUST, SCAPECE-STYLE COURGETTES, SUN-DRIED TOMATO PESTO, CAESAR SAUCE AND MINT. SERVED WITH SALAD AND MULTIGRAIN BREAD CROUTONS

### GRILLED AMBERJACK FILLET — € 12,50
GRILLED AMBERJACK* FILLET, SAUTÉED TURNIP* TOPS, MELTED CACIOCAVALLO CHEESE. SERVED WITH SALAD AND MULTIGRAIN BREAD CROUTONS

### GRILLED OCTOPUS — € 15,50
GRILLED OCTOPUS*, SMOKED MOZZARELLA CHEESE, BASIL PESTO, SEASONED BELL PEPPERS. SERVED WITH BABY SPINACH SALAD AND MULTIGRAIN BREAD CROUTONS

# SPAGHETTONI

MINIMUM WAIT: 15 MINUTES

### SPAGHETTONE CACIO, PEPPER, AND MUSSELS — € 11,50
SPAGHETTONE, MUSSELS*, CACIO CHEESE SAUCE, AND PEPPER

### SPAGHETTONE SHRIMPS AND PISTACHIO — € 12,50
SPAGHETTONE GARLIC OIL AND CHILLI PEPPER, WITH SHRIMP* TARTARE, AND PISTACHIO CREAM

## Little fishermen MENÙ BABY

PANINO + CHIPS + DRINK + SURPRISE!

**YOUR CHOICE OF BUN, POTATO CHIPS, AND HOMEMADE KETCHUP, A DRINK OF YOUR CHOICE.** — € 10,00

***Choose from***

***FISH CUTLET***
SOFT PANINO WITH COD* CUTLET, MIXED GREENS, ARTISANAL PINK SAUCE

***FRIED RING***
SOFT PANINO WITH FRIED SQUID* OR CALAMARI* RINGS AND TENTACLES*, DEPENDING ON MARKET AVAILABILITY, ROCKET, MAYONNAISE, PEPPER, AND LEMON

# DESSERT* IN A JAR

### LEMON TART — € 4,50
COOKIE CRUMBLE ON LEMON CREAM, DECORATED WITH WHIPPED CREAM, LEMON SAUCE, AND CANDIED ZEST

### TRIPLE CHOCOLATE — € 4,50
ON TOP OF A FRAGRANT COCOA BISCUIT BASE, TWO DELICIOUS CHOCOLATE MOUSSES: MILK AND WHITE, DECORATED WITH DARK CHOCOLATE SWIRLS.

### TIRAMISÙ — € 4,50
CLASSIC MARSCAPONE CREAM, ON A COFFEE-SOAKED SPONGE CAKE BASE, DECORATED WITH UNSWEETENED COCOA POWDER

## DRINKS

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| STILL WATER OR SPARKLING (0,33CL ALUMINUM CAN) | € 1,50 |
| COCA COLA ZERO 33CL | € 3,00 |
| COCA COLA 33CL | € 3,00 |
| FANTA 33CL | € 3,00 |
| PEACH TEA 33CL | € 3,00 |
| LEMON TEA 33CL | € 3,00 |

## THE PESCARIA BREWERY

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| SALINA PESCARIA 33CL | € 6,50 |
| BIONDA PESCARIA 33CL | € 6,50 |
| IPA PESCARIA ALE 33CL | € 6,50 |

## BREWERY

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| PERONI CRUDA 33CL | € 3,50 |
| PERONI GLUTEN-FREE 33CL | € 4,00 |
| PERONI NASTRO AZZURRO ZERO 33CL | € 3,50 |
| ICHNUSA UNFILTERED 33CL | € 4,00 |
| ICHNUSA UNFILTERED 50CL | € 6,00 |
| MESSINA VIVACE 33CL | € 6,00 |

## THE WINE CELLAR BY THE GLASS

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|---|---|
| STILL WINE BY THE GLASS | € 5,00 |
| SPARKLING WINE BY THE GLASS | € 5,50 |
| SPARKLING CLASSIC METHOD BY THE GLASS | € 6,00 |
| SPRITZ | € 6,00 |

**WANT TO ADD SOMETHING?**
***EMPTY SANDWICH, EXTRA SAUCE, PORTION OF TARALLI*** + €0,50

**LACTOSE INTOLLERANT?**
ASK AT THE CHECKOUT FOR YOUR ENZYME SUPPLEMENT. + €1,50

**GLUTIN INTOLLERANT?**
ASK AT THE CHECKOUT FOR THE GLUTEN-FREE OPTION OR MENU. + €1,50

NOT SUITABLE FOR THOSE WITH GLUTEN INTOLERANCE.

**BOOK YOUR TABLE**
INFO ON WWW.PESCARIA.IT
+ €1,00 FOR PERSON

ONLY NORWEGIAN SALMON

"In accordance with EU Regulation 1169/2011, we inform our customers that our dishes may contain traces of cereals containing gluten, crustaceans, fish, eggs, peanuts, soybeans, milk and lactose, nuts, celery, mustard, sesame seeds, lupins, molluscs, and related products. For any information regarding substances and allergens, please consult the relevant documentation, which is available upon request from the staff on duty."

"Seafood products arrive at our premises via a cold chain at -20°C or +4°C. Carpaccio and tartare dishes, intended to be consumed raw, have been sanitized in compliance with Regulation (EC) 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 1, as amended. Our artisanally made bread arrives at our premises frozen at -20°C and is baked to completion at the time of preparation, ensuring maximum freshness and fragrance for your sandwich.
"Products marked with an asterisk are to be considered frozen and/or deep-frozen."
**We use yellowfin tuna ((Thunnus Albacares)