



Salvatore Giovanni e Zoe  
vi danno il benvenuto  
Stefano e Riccardo  
dalla cucina vi propongono :

If you have food intolerances or allergies please inform us  
In brackets you have the allergens and the list is in the last page

Breads fresh pastas and desserts are prepared by us daily

Cover charge € 3,00

## RAW FISH

The fish served raw is subjected to a reduction in temperature as well as by the  
EC Regulation n. 853/04

Sicilian prawn (allergens 8)	€ 5,50
Red prawn (allergens 8)	€ 6,50
Scampo (allergens 8)	€ 6,50
Oyster kys marine ( Normandy ) (allergens 7)	€ 5,00
Sea scallops (allergens 7)	€ 3,00
Fish tartare of the day with kiwi valeriana lettuce and toasted almonds (allergens 1 2 6 )	€ 14,00
Raw fish plate (one of each fish above )	€ 32,00

## STARTERS

Flan of canocchia shrimp with dried tomatoes and sultana raisin in marsala wine (allergens 3 4 8 )	€ 12,00
Parmigiana of anchovies and eggplant with stracciatella and basil oil (allergens 3 5 6 )	€ 12,00
Sea scallops with zucchini cream and mortadella mousse (allergens 3 7 )	€ 14,00
Octopus with Parmentier cream celery and candied carrot (allergeni 3 7 )	€ 14,00
Prosciutto di Parma aged 30 months and mortadella Simoni with friggione and crescentine (allergens 2 3 4 5)	€ 12,00
Parmigiano reggiano flan with Pignoletto wine zabaione and raw asparagus (allergens 3 4 5 )	€ 12,00

## PASTA

Scialatielli ( home made pasta ) saffron peas cream mussels from Cesenatico and mango (allergeni 5 7 9 )	€ 13,00
Passatelli (parmigiano and bread home made pasta) with fish broth and scampi (allergens 3 4 5 6 8 9)	€ 14,00
Halibut ravioli with tomatoes olives capers sauce and raw spinach (allergens 4 5 6 9)	€ 13,00
Risotto with garlic, olive oil and chilli with cuttlefish and its black (allergens 7 9)	€ 13,00
Tortellini in brodo (meat broth ) (allergens 3 4 5 9)	€ 13,00
Tortelloni of squacquerone cheese with parmigiano cream and balsamic vinegar (allergens 3 4 5 9)	€ 12,00
Tagliatelle al ragù bolognese (allergens 3 4 5 9)	€ 12,00

## MAIN COURSES

Sea bream with braised escarole raisins toasted pistachios and sour sauce (allergens 6 )	€ 22,00
Salt cod fillet with chickpea and roasted peppers (allergens 6 )	€ 23,00
Mixed fried fish with green apple and ginger mayonnaise (allergens 2 4 5 7 8 )	€ 20,00
Monkfish asparagus yogurt sauce lemon marmelade and crispy ham (allergeni 6 3)	€ 23,00
Cotoletta alla Bolognese <i>breaded pork loin with prosciutto and parmigiano reggiano</i> (allergens 2 3 4 5 9 )	€ 20,00
Roast guinea fowl stuffed with tortellini filling (allergens 3 4 5 9 ) and belgian endive	€ 20,00

*List of allergens*

- 1) tree nuts
- 2) peanuts
- 3) dairy product
- 4) eggs
- 5) cereals containing gluten
- 6) fish
- 7) shellfish
- 8) crustaceans
- 9) celery
- 10) mustard/sesame