



Salvatore Stefano Giovanni e Zoe
vi danno il benvenuto
Riccardo e Stefano
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

Wi-Fi password

ristoranteciacco2004

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 2 pcs (allergens 7)	€ 5,50
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
Fillet of anchovies with potatoes caciocavallo cheese and mint sauce (allergens 3 5 6)	€ 12,00
Trout marinated with celeriac herb butter red cabbage salad and brioche bread (allergens 3 4 5 6)	€ 10,00
Sea scallops with cream of smoked eggplant and green tomatoes chutney (allergens 7)	€ 13,00
Prosciutto di Parma with crescentine friggione and creamy parmigiano (allergens 2 3 4 5)	€ 12,00
Parmigiano reggiano crème brulee with potatoes cream and shiitake mushroom (allergens 3 4)	€ 12,00

PASTA

Fresh home made spaghetti of beetroot with octopus glasswort and squacquerone cheese cream (allergens 3 5 7 9)	€ 13,00
Risotto aglio olio e peperoncino with scampi tartare and limes perfume (allergens 3 8 9)	€ 13,00
Ravioli salt cod mousse filled with fish broth and potatoes and olives powder (allergens 3 4 5 6 9)	€ 13,00
Zuppa Imperiale (cubes of pasta made with parmigiano cheese) with canocchia shrimp broth and porcini powder (allergens 3 4 5 8 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)	€ 10,00
Lasagna (allergens 3 4 5 9)	€ 12,00

MAIN COURSES

Monk fish with quinoa yogurt sauce and lemon marmalade (allergens 3 6 9)	€ 22,00
Sea bass with pak choi sweet and sour sauce (allergens 6 10)	€ 23,00
Salt cod fillet with chickpea and roasted peppers (allergens 6)	€ 22,00
Cutlefish in ink sauce sweet potatoes and turnip tops (allergens 7)	€ 18,00
Mixed fried fish with green apple and ginger mayonnaise (allergens 2 4 5 7 8)	€ 18,00
Cotoletta alla Bolognese <i>breaded pork loin with prosciutto and parmigiano reggiano</i> (allergens 2 3 4 5 9)	€ 18,00
Roast guinea fowl stuffed with tortellini filling (allergens 3 4 5 9) and belgian endive	€ 18,00
Beef cheek braised in Sangiovese wine with polenta (allergeni 9)	€ 20,00

Desserts€ 8,00

Warm almond and carrot pie with calvados sauce (allergens 1 3.4 5)

Cold Zabaione foam with cherries and puffed rice (allergens 2 3.4 5)

Dark chocolate fondant and marinated pineapple (allergens .1 3.4)

Chestnut millefeuille with sauce of figues red wine and Timut pepper (allergens 3.4 5)

Bolognese rice cake and alchermes foam (allergens 1 3.4)

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Small selection of cheeses (three types) (allergens 3) € 7,00

Cover charge € 3,00

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