



Salvatore Stefano 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 tatihou (allergens 7)	€ 5,00
Sea scallops 2 pz (allergens 7)	€ 5,50
Fish tartare of the day with sweet-sour cherries valeriana lettuce and almond paste (allergens 1 2 6)	€ 14,00
Raw fish plate (one of each fish above)	€ 32,00

STARTERS

Flan of shrimp with tomato chutney and sesame sauce (allergens 3 4 8 10)	€ 12,00
Mackerel onion tomato escarole and gravy sauce (allergens 6)	€ 13,00
Trout marinated with endive grapefruit and brioche bread (allergens 3 4 5 6)	€ 10,00
Sea scallops with cold roasted tomato sauce and milk flakes (allergens 3 7)	€ 13,00
Prosciutto di Parma with crescentine friggione and creamy parmigiano (allergens 2 3 4 5)	€ 12,00
Soft boiled egg with potatoes cream and saba (allergens 4 9)	€ 10,00

PASTA

Spaghettini of rucola fresh home made with clams (allergens 5 7) peas mint and mango	€ 13,00
Risotto with crustaceous butter canocchia shrimp and nori seaweed (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
Scialatielli with cuttlefish glasswort and dried tomatoes powder(allergens 5 7)	€ 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
Tagliatelle al ragù bolognese (allergens 3 4 5 9)	€ 10,00

MAIN COURSES

Monk fish with scapece zucchini and celery pesto (allergens 1 2 3 5 6 9)	€ 22,00
Croacker with eggplant caponata and wild fennel sauce (allergens 1 2 5 6 9)	€ 20,00
Turbot with fresh tomatoes peaches and basil (allergens 6)	€ 23,00
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
Vitello tonnato <i>cold veal with tuna sauce</i> and giardiniera pickle (allergens 4 6 9)	€ 20,00

DESSERT

Tart with citrus cream and white chocolate sauce (allergens 3.4.5)	€ 7,00
Cold Zabaione foam with cherries and puffed rice (allergens 2 3.4.5)	€ 7,00
Squacquerone cheese cake with creamy apricot and rosemary sauce (allergens .3.4.5)	€ 7,00
Dark chocolate parfait with marinated pineapple (allergens 1.3.4.)	€ 7,00
Roasted peach with yogurt mousse and walnut crumble (allergens 1 3.5)	€ 7,00

CHEESES

<i>Small selection of cheeses (three types)</i> (allergens 3)	€ 7,00
---	--------

Cover charge € 3,00

List of allergens

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