



Salvatore Stefano Rossella and Zoe  
welcomes you  
Chef Riccardo  
Simone and Riccardo  
in the kitchen propose you:

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

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)	1 pc	€ 5,50
Red prawn (allergens 8)	1 pc	€ 6,50
Langoustine (allergens 8)	1 pc	€ 6,50
Oyster kys marine ( Normandy ) (allergens 7)	1 pc	€ 5,00
Sea scallops (allergens 7)	1 pc	€ 4,00
Fish tartare of the day with red cabbage chestnuts and yogurt sauce (allergens 1 3 6 )		€ 15,00
Raw fish plate (one of each fish above)		€ 32,00

## STARTERS

Sicilian prawns sautéed with shitake mushroom olive oil peanuts and toasted prosciutto (allergens 2 8 )		€ 15,00
Red mullet filet with broccoli cream romanesco cauliflower and spiced crumble (allergens 3 5 6 )		€ 14,00
Sea scallops with persimmon cream mortadella mousse and toasted pistachio (allergens 1 3 7 )		€ 14,00
Mackerel marinated with pumpkin cream amaretti and saba (allergens 1 5 6 )		€ 12,00
Prosciutto di Parma aged 30 months and mortadella with friggione and crescentine (allergens 2 3 4 5)		€ 13,00
Parmigiano reggiano cream brulee with pears and celery salad (allergens 3 4 9 )		€ 12,00

## PASTA

Black ink fresh spaghetti with cuttlefish and sweet peppers (allergeni 4 5 7 9 )	€ 14,00
Gnocchi of potatoes and spinach with scampi brodetto sauce ( adriatic fish soup ) and cream of dill (allergens 3 4 5 6 8 9)	€ 15,00
Halibut ravioli with tomatoes olives capers sauce and rocket salad (allergens 4 5 6 9)	€ 14,00
Risotto with beetroot swordfish carpaccio squacquerone cheese and marinated ginger (allergens 3 6 9)	€ 14,00
Tortellini in brodo (meat broth ) (allergens 3 4 5 9)	€ 14,00
Tortelloni of squacquerone cheese with parmigiano cream and balsamic vinegar (allergens 3 4 5 9)	€ 13,00
Lasagna bolognese (allergens 3 4 5 9 )	€ 14,00

## MAIN COURSES

Sea bream with potatoes and pumpkin pie bitter orange and celery olive oil (allergens 6 9 )	€ 23,00
Salt cod fillet with rice cream tomatoes and bread (allergens 5 6 )	€ 23,00
Mixed fried fish with green apple and ginger mayonnaise (allergens 2 4 5 7 8 )	€ 21,00
Turbot with panzanella( bread tomatoes and onion) potatoes lemon marmalade and mushrooms powder (allergens 3 4 5 6)	€ 25,00
Cotoletta alla Bolognese <i>breaded pork loin with prosciutto and parmigiano reggiano</i> (allergens 2 3 4 5 9 )	€ 20,00
Cheek beef braised in sangiovese wine with potatoes and celeriac puree (allergens 3 9 )	€ 22,00
Guinea fowl thigh filled as a tortellini with chicory garlic and olive oil and chili pepper (allergens 3 4 )	€ 20,00

### *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 |

*Dear customer, we inform you that some products can be frozen at origin or frozen on site (by rapid blast chilling) respecting the self-control procedures pursuant to reg. CE 852/04. We therefore invite you to contact the room manager for all the information relating to the product you want*