



STARTERS

Tuna TARTARE on date tomatoes' gazpacho, accompanied by an avocado mousse and burnt onion dust 4-*/ 24

Steamed SQUID curls on bell pepper's cream, stracciata cheese and toasted bread 1-7-9-*/ 23

SAUTÉ of mussels and clams marinara style with date tomatoes and toasted bread 1-14-*/ 22

CAPRESE salad with variation of tomatoes, basil and mashed black olives 7/ 21

SALAD with rocket, piccadilly tomatoes, feta cheese, olives and sweet onion 7/ 21

FIRST COURSES

LINGUINE with garlic, oil and spicy pepper accompanied by shrimp tartare and katsuobushi 1-2-*/ 27

Squared SPAGHETTI with clams and tuna roe 1-14-*/ 25

SPAGHETTI in piccadilly tomatoes' emulsion and basil cream 1/ 23

INGOT of aubergines a la parmesana 1-3-7-8/ 22

SECOND COURSES

FISH - FRY of squid, prawns and anchovies served with tartar sauce 1-2-4-*/ 27

BEEF BURGER 200gr
Tomato, cheese, salad, bacon, sweet onion
served with fries 6-7/ 26

FISH of the day / 10 a hg
Acquapazza Style | Isolana Style 4-*/ 27

DESSERTS

FRESH FRUIT 1-3-7/ 12

ICE CREAMS 1-3-7/ 10

DESSERT of the day 1-3-7/ 12

Allergens : 1 cereals containing gluten, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soybeans and derivatives, 7 milk and dairy products, 8 nuts, 9 celery, 10 mustard, 11 sesame seeds, 12 sulfur dioxide, 13 lupine, 14 shellfish, *frozen **deep frozen ***fresh, frozen on site

*Our food may contain allergenic products. Please ask our staff.

*Our chefs are always available to fulfil any wishes for a customised menu. Please inform us 24/48 hours in advance if you have any requests.