

Starters

COLD:

BREAKFAST OF THE CAPTAIN € 14

Anchovies with red onion, red wine vinegar, bread & butter

OCTOPUS IN A JAR ... REMOVE THE LID !! € 15

Steamed Octopus with Potatoes, Olives, Tomatoes

5 MIXED SEAFOOD APPETIZERS € 16

GRAN CATALANA € 20

Scampi, Prawns, fresh Tomatoes, Onion, Basil

RAW:

NATURAL OYSTER "Fin de Clair" one € 3

6 pz € 15

TRILOGY TARTARE € 16

Tuna, Salmon, Red crayfish from Marzara

THREE METERS OVER THE SKY € 19

Four types Carpaccio and Tartare

RAW SEA "imperial" € 25

Oysters, Scampi, Prawns, Scallop, Red crayfish from Marzara

HOT:

CLAMS Marinara Style € 9

MUSSELS Marinara Style € 9

MUSSELS TARANTINA with Tomato Sauce € 12

FISH TRIPE with monkfish, Tomato Sauce and parmesan € 14

PAGANELLI FISH FILLETS with Hearts Of Artichokes € 15

CRUSTACEAN AND MOLLUSC au Gratin € 17

Piadina € 1,5

Fornarina € 3

Pasta

SPAGHETTI WITH FRESH CLAMS and Basil € 13

STROZZAPRETI MARINARA € 13
with Seafood sauce and Tomato

TAGLIOLINI SCOGLIO € 14
with Seafood Sauce

BLACK TAGLIOLINI € 15
with Squid and Pistachio Sauce

RAVIOLI € 15
With yellow tomatoes, Burrata cheese,
Anchovies sauce and tartare of Red crayfish from Marzara

SPAGHETTI IN CRUST € 17
with Scampi and Tomatoes

MACARONI WITH LOBSTER € 20

SPAGHETTI WITH TOMATO & BASIL € 8

TAGLIATELLE WITH BOLOGNESE SAUCE € 10

TORTELLINI BOLOGNESE SAUCE & CREAM € 10

GNOCCHI WITH 4 CHEESES & PISTACHIO € 10

To ensure the quality of our cuisine
all dishes are prepared, in part, with high quality frozen products

Fish

GRILLED SARDINES	€ 12
GRILLED SHRIMP and SQUID SKEWERS	€ 15
MIXED FRIED FISH BONELESS	€ 16
GRILLED SOLES	€ 16
GRILLED SEA BASS BONELESS	€ 17
GRILLED TUNA with black salt from Hawaii and vegetables	€ 18
GRILLED RED SHRIMPS with raw Vegetables	€ 19

SEAFOOD MIXED GRILL "CAPITAN ITALO" € 23

1 Prawns & 1 Calamari skewers,
Monk fish, Sea bass fillet, Shrimp, Scallops

SHELLFISH MIXED GRILL "IMPERIALE" four 2 person € 60

1 Lobster, 4 Shrimps,
2 Prawns skewers,
4 Scampi, Vegetables

Fish By Weight:

recommended minimum for 2 persons

TURBOT FISH	Grill	hectogram € 6
	Baked with Potatoes	hectogram € 7
	In pan with Tomatoes, olives, Capers	hectogram € 7
SEA BASS	Grill	hectogram € 6
	Baked in a salt crust	hectogram € 6
	Baked with Potatoes	hectogram € 7

Meat

HAMBURGER and chips € 10
beef, salad, tomato, mayonnaise, ketchup

BREADED ESCALOPE Served with Fries € 12

BEEF TARTARE € 18
Raw beef tartare cut with a knife served with tomatoes, capers, olives, mustard, grana cheese

GRILLED FILLET OF BEEF € 18
Served with mix salad

Side dishes

CHIPS € 4

MIX SALAD € 4

BOILED VEGETABLE € 4

MIX GRILLED VEGETABLES € 7

VEGETABLES VINAIGRETTE € 7

Special salad

(only for lunch)

DEL CAPITANO

€ 10

green salad, mozzarella,
tuna fish, tomatoes, black olives

DELL'AMMIRAGLIO

€ 11

green salad, prawns, rocket salad, parmesan

DEL COMANDANTE

€ 11

green salad, breaded escalope, carrots,
cucumbers, parmesan cheese

DEL MOZZO

€ 9

green salad, tomatoes, carrots, corn,
cucumbers, mushrooms, black olives

DEL SOTTUFFICIALE

€ 9

tomatoes, Bufala mozzarella, basil

Piadina

(Local pizza bread)

Grilled sardines, salad and onion	€ 8
Parma ham	€ 6,5
Parma ham and stracchino cheese	€ 7
Parma ham and mozzarella	€ 7
Parma ham, stracchino and rocked salad	€ 7,5
Stracchino cheese and rocked salad	€ 6,5
Boiled ham and mozzarella	€ 6,5

Cover charge & Bread € 2

IMPORTANT FOR ALLERGY SUFFERERS

If You Are Allergic Or Intolerant To One Or More Substances, Please Let Us Know,
And We Will Tell You Which Courses And Beverages Do Not Contain The Specific Allergens

Pizzeria

MARGHERITA	tomato, mozzarella	€ 6
NAPOLI	tomato, mozzarella, anchovies, oregano	€ 7
SICILIAN	tomato, mozzarella, anchovies, capers, black olives, oregano	€ 8
MARGHERITA con BUFALA	tomato, mozzarella di bufala, basil	€ 9
DIAVOLA	tomato, mozzarella, spicy salami	€ 7,5
WURSTEL	tomato, mozzarella, wurstel	€ 7,5
FOUR SEASON	tomato, mozzarella, mushrooms, ham, artichokes, olives	€ 8,5
HAM & FRESH MUSHROOMS	tomato, mozzarella, boiled ham, fresh mushrooms	€ 8,5

SAUSAGE & FRESH MUSHROOMS € 8,5

tomato, mozzarella, sausage, mushrooms

GORGONZOLA & RADICCHIO € 9,5

tomato, mozzarella, gorgonzola cheese, red chicory salad

4 CHEESES € 9,5

mozzarella, mixed cheeses

VEGETARIAN € 8,5

fresh tomato, mozzarella, fresh mixed vegetables

Seafood pizza

WRONG NAPLES € 8,5

tomato, mozzarella, tuna fish, anchovies, onion, oregano

SEAFOOD € 12

tomato, seafood

SHRIMPS & COURGETTE € 12

tomato, mozzarella, shrimps, courgette

DELL'AMMIRAGLIO € 12

tomato, mozzarella, swordfish, parsley, garlic, poppy seeds

Special pizza

BURRATINA

€ 10

Tomato, burrata cheese, rocket salad, Parma ham

PIZZA OF MAFIOSO

€ 10

tomato, mozzarella, olives, sausage, fresh tomato, cappers, spicy salami

PUGLIESE

€ 10

Tomato, scarola salad, capers, burrata cheese, anchovies from cantabrico

GUSTOSISSIMA

€ 9,5

tomato, mozzarella, red chicory salad, bufala mozzarella, oregano

MARGHERITA OF "CHEF"

€ 8,5

Bufala mozzarella, fresh tomato, basil, extra vergin oil

TIROLESE

€ 9

tomato, mozzarella, red chicory salad, scamorza smoked cheese, speck

MAIALOTTA

€ 10

mozzarella, fresh mushrooms, sausage,
bufala mozzarella, rocket salad, parmesan

Dessert

LEMON SORBET	€ 4
COFFEE SORBET	€ 4
TRILOGY OF FRESH FRUIT SORBETS	€ 6
PANNA COTTA with Balsamic Vinegar and Honey Sauce	€ 6
HOT CHOCOLATE PIE	€ 6
CATALANA CREAM	€ 6
CALIFORNIANA	€ 7
Almond Crunchy Basket with Fresh Fruit & Ice Cream	
YARROW STRAWBERRY and mascarpone	€ 7
FRESH PINEAPPLE	€ 5
FRESH FRUIT SALAD	€ 5
STRAWBERRIES with Fresh Cream or Ice Cream	€ 6

Drinks - Caffetteria

Mineral water 0,75 lt € 2,5

Canned drink € 3

(Fanta, Sprite, chinotto, coca cola)

Draft Coca cola 33 cl. € 3

50 cl. € 4

Draft beer 20 cl. € 3

Warsteiner 40 cl. € 5

Draft italian beer Costa Est 25 cl € 4

Inachis lo

Beers in bottles € 4

(Beck's, Ceres, Corona, Tourtel)

Caffè espresso € 1,5

CAPPUCCINO € 2,5

Home made beers

DRAFT

INACHIS IO	Costa Est	25 CL	€ 4,5
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VIOLA Chiara	Arduini	75 CL	€ 14
SAN LORENZO Chiara	Barbaforte	75 CL	€ 14
QUADRO Chiara	Barbaforte	75 CL	€ 14
ABETE Rossa	Barbaforte	75 CL	€ 14
COLONIALE Chiara	Benaco 70	75 CL	€ 14
BLANCHE	Benaco 70	75 CL	€ 14
INDIA PALE ALE	Benaco 70	75 CL	€ 15

White wine

Glass white wine	€ 3,5
Glass sparkling white wine	€ 4,0

MARCHE

PASSERINA	Velenosi	€ 16
PECORINO	Velenosi	€ 17
DESIDERIO <small>moscato giallo, moscato bianco</small>	Venturi	€ 17
BIANCHELLO Borgo Torre	C. Morelli	€ 18
SENSUADE rosè <small>lacrima, vernaccia, moscato rosso</small>	Santa Barbara	€ 18
SAUVIGNON BLANC "Animale Celeste"	Santa Barbara	€ 19
VERDICCHIO di Jesi "Le Vaglie"	Santa Barbara	€ 16
VERDICCHIO Sup. "Stefano Antonucci"	Santa Barbara	€ 24
VERDICCHIO Ris. "Tardivo Ma Non Tardo"	Santa Barbara	€ 38
VERDICCHIO Sup. "Gaiospino"	Fatt. Coroncino	€ 30

ROMAGNA

FAMOSO "Rambela"	Randi	€ 15
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SARDEGNA-SICILIA

½ VERMENTINO "Giunco" (500 cl)	Mesa	€ 12
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VERMENTINO "Giunco"	Mesa	€ 17
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GOCCE DI LUCE (nero d'avola)	P. Corleone	€ 18
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CHATARRATTO CHARDONNAY	P. Corleone	€ 17
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PIEMONTE-VENETO

ARNEIS BLANGÈ	Ceretto	€ 22
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½ LUGANA	Ca' Dei Frati	€ 10
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LUGANA	Ca' Dei Frati	€ 19
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ROSA DEI FRATI marzemino, sangiovi, groppello	Ca' Dei Frati	€ 19
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CAMPANIA

FALANGHINA "Vendemmia Tardiva"	Telaro	€ 16
GRECO	Telaro	€ 17
FIANO	Telaro	€ 17

TRENTINO-FRIULI

MOSCATO GIALLO	Aldeno	€ 16
SYLVANER	Valle Isarco	€ 19
RIESLING "Trocken"	Bocksteinhof	€ 20
PINOT BIANCO "Barthenu"	Hofstatter	€ 32
SAUVIGNON "Oberkerschbaum"	Hofstatter	€ 32
DE VITE pinot bianco, muller, sauvignon, riesling	Hofstatter	€ 20
GEWURZTRAMINER	Hofstatter	€ 22
GEWURZTRAMINER "Sanct Valentin"	St. Michael Eppan	€ 29

FRIULI

RIBOLLA GIALLA	Forchir	€ 16
FRIULANO	Le Favole	€ 17
TRAMINER	Le Favole	€ 19
PICAVELT risling, pinot bianco, sauvignon blanc	Le Favole	€ 17
SAUVIGNON BLANC "Piere"	Vie di Romans	€ 29
PINOT GRIGIO "Dessimis"	Vie di Romans	€ 29
FLORS DI UIS malvasia, friulano, riesling	Vie di Romans	€ 29
SAUVIGNON "Ronco Delle Mele"	Venica & Venica	€ 35
VINTAGE TUNINA sauvignon, chardonnay, ribolla gialla, malvasia, picolit	Jermann	€ 45

Sparkling wines

PINOT NERO Oltrepò Pavese (vinificato in bianco)	Vanzini	€ 15
FAMOSO "Rambela" Ancestrale	Randi	€ 16
PIGNOLETTO	la Mancina	€ 15
SANGIOVESE rosè "Vensamè" Ancestrale BIO	Santa Lucia	€ 19

bubbles...

PASSERINA BRUT	Velenosi	€ 18
PASSERINA BRUT	Velenosi 1,5 lt.	€ 35
EXTRA DRY ROSÈ "Fashion Victim"	Astoria	€ 17

PROSECCO	Valdobbiadene "Millesimato"	Astoria	€ 20
PROSECCO	Valdobbiadene "Millesimato"	Astoria	1,5 lt. € 40
PROSECCO	Valdobbiadene "Millesimato"	Astoria	3 lt. € 80
CARTIZZE	"Arzanà"	Astoria	€ 28
TRENTO DOC		Aldeno	€ 22
EXTRA BRUT	"Il 27"	Colletto	€ 26
BRUT		Arunda	€ 30
BRUT ROSÈ		Arunda	€ 33
EXTRA BRUT	"Cuvèe Muggi"	Arunda	€ 35
CHAMPAGNE		L. Mondet	€ 35

Franciacorta wines

BRUT "Alma"	375 cl.	Bellavista	€ 23
ROSÈ	375 cl.	Ca dei Frati	€ 20
BRUT "Prestige"	375 cl.	Ca Del Bosco	€ 23
BRUT		Bosio	€ 26
SATÉN		Bosio	€ 28
NATURE		Bosio	€ 30
ROSÈ		Bosio	€ 30
EXTRA BRUT Millesimato "Boschedor"		Bosio	€ 35
BRUT "Alma"		Bellavista	€ 38
BRUT "Prestige"		Ca Del Bosco	€ 38

Red wines

SANGIOVESE "Sburoun"	Braschi	€ 15
SANGIOVESE "Baccareto" BIO	Santa Lucia	€ 15
BARBERA	Vanzini	€ 15
MERLOT	Le Favole	€ 16
SYRAH	P. di Corleone	€ 17
MONTEPULCIANO "Squarciafico"	Venturi	€ 20
CARIGNANO "Buio"	Mesa	€ 20
CABERNET MERLOT	Colletto	€ 22
SANGIOVESE "Maramia" BIO	Tenuta Mara	€ 38
MONTEPULCIANO "Maschio Da Monte"	Santa barbara	€ 38

House wines (in jug)

White wine	1/4 lt.	€ 3
	1/2 lt.	€ 5
	1 lt.	€ 10
Sparkling white wine	1/4 lt.	€ 3
	1/2 lt.	€ 5
	1 lt.	€ 10