

From the sea fish starters

RAW FISH AND COOKED FISH	€ 26,00
MARINATED ANCHOVIES WITH ONION AND CHICORY	€ 15,00
FISH SALAD (With cuttlefish, prawns, octopus, and fresh vegetables)	€ 20,50
SWEET AND SOUR TEMPURA KING PRAWNS AND TARTARE	€ 21,00
MARINARA-STYLE CLAMS AND MUSSELS	€ 16,00
TARANTINA-STYLE MUSSELS with BRUSCHETTA	€ 16,00

Raw Fish Starters
(according to the catch of the day)

TUNA TARTARE (with lime, maracuja, cheese cream, raw vegetables and oil dipping sauce)	€ 20,00
DIANA'S RAW FISH SELECTION (red prawns, grey prawns, perle noire oysters, razor clams, saltwater clams, tuna, and yellowtail)	€ 42,00
GILLARDEAU OYSTERS	cad. 1 € 6,00

First-course Fish-based Dishes

FRESH CHITARRINA PASTA WITH SEAFOOD, SHELLFISH, DATES, AND BASIL	€ 23,00
TAGLIOLINI with ADRIATIC CLAMS	€ 19,50
FRESH THICK SEMOLINA SPAGHETTI, CLAMS, RAZORCLAMS, AND BLACK PEPPER	€ 21,00
SHELLFISH RAVIOLI, WITH ZUCCHINI, SOLE AND LIME	€ 21,00
PAN-COOKED PASSATELLI WITH SCAMPI, CLAMS, CHICKPEAS AND ROSEMARY	€ 23,50
POTATO GNOCCO WITH BASIL PESTO, SHRIMPS AND FETA	€ 20,00
RED MARINARA RISOTTO ...like in the good old days	€ 20,00
PACCHERI PASTA with LOBSTER	€ 29,50
SPAGHETTI, WITH CLAMS AND TOMATO	€ 21,00

Second-course Fish-based Dishes

The fried selection

CALAMARI – PRAWNS, FRIED FISH AND VEGETABLES	€ 23,50
PRAWNS with PURPLE AND YELLOW CHIPS	€ 20,50

The classics

SEAFOOD STEW, TAGGIASCA OLIVES, CAPERS AND BRUSCHETTA	€ 24,00
ROASTED KING PRAWNS, SCAMPI, SCALLOPS, SCALLION AND CHERRY TOMATOES	€ 35,00
BRILL or SEABASS (oven-baked, with potatoes, Gaeta olives, baby onions, and tomatoes)	hectogram / € 8,50
OCTOPUS, TUNA, EGGPLANT AND SALSA VERDE TO CEREALS	€ 24,50
STEAMED SHELLFISH, PINZIMONIO E CATALAN VEGETABLES	cad. 1 minimum 2 pax € 45,00

The grilled selection

GRILLED FISH (this varies according to the catch of the day)	€ 32,50
LOCAL BABY CUTTLEFISH, ROSEMARY, SALAD WITH VINEGAR	€ 21,50
BREADED PRAWN AND CALAMARI KEBABS (with old-fashioned breading)	€ 20,00
BABY SARDINES WITH MIXED GREENS, TROPEA ONIONS AND PIADINA BREAD	€ 16,00
LOBSTER	hectogram / € 10,00
SCAMPI	hectogram / € 10,00
KING PRAWNS	hectogram / € 9,00
SEABASS	hectogram / € 7,80
MONKFISH	hectogram / € 8,00
SOLE	€ 23,50

From the Land Starters

SELECTION OF LOCAL COLD CUTS AND CHEESES WITH PIADINA BREAD	€ 18,50
CURED HAM FROM CARPEGNA, BUFFALO MOZZARELLA, TOMATO, TOASTED BREAD	€ 16,50

First-course Meat-based Dishes

TAGLIATELLE WITH MEAT SAUCE AND BLACKBERRIES FROM ROMAGNA	€ 14,00
HOMEMADE SPAGHETTI, TOMATO SAUCE AND BASIL	€ 12,00
CAPPELLETTO PASTA WITH SAUSAGE, TALEGGIO CHEESE AND SPINACH	€ 15,00
RICOTTA AND SPINACH RAVIOLI WITH PARMESAN, LEEK, POTATO AND GUANCIALE SAUCE	€ 15,00
LASAGNA AU GRATIN	€ 15,00
STROZZAPRETI WITH FRESH TOMATOES, OLIVES, OREGANO AND BUFFALO MOZZARELLA	€ 14,00
RESH SPAGHETTI WITH CLASSIC CARBONARA SAUCE	€ 14,50

Second-course Meat-based Dishes

BEEF FILLET, WITH TOASTED GREEN PEPPER AND CACIO CHEESE	€ 29,00
MILANESE CUTLET WITH FRENCH FRIES	€ 18,50

The grilled selection

BEEF FILLET, COARSE SALT, ROSEMARY AND ROASTED POTATOES	€ 29,00
BEEF FILLET WITH WILD HERBS COOKED IN GARLIC, OIL AND BUTTER	€ 31,00
CHICKEN BREAST WITH HERBS	€ 19,00

Side Dishes

GRILLED VEGETABLES, EVO OIL AND BASIL	€ 8,50
COUNTRY HERBS REVISED	€ 8,50
BAKED POTATOES	€ 7,50
FRENCH FRIES	€ 7,50
MIXED SALAD	€ 7,50

Piadina

With CURED HAM, STRACCHINO CHEESE AND ROCKET SALAD	€ 11,00
With CURED HAM, MOZZARELLA, AND ROCKET SALAD	€ 11,00
With STRACCHINO CHEESE AND ROCKET SALAD	€ 10,00
With SAUSAGE, GREEN RADICCHIO, AND PECORINO CHEESE	€ 12,50
With SPICY SALAMI AND SCAMORZA CHEESE	€ 11,00
MARINATED SARDINES, GREEN RADICCHIO, TROPEA ONIONS, AND BALSAMIC VINEGAR	€ 15,00

Maxi-Salads

PRAWNS, CELERY, CHERRY TOMATOES, ROCKET AND GRANA PADANO	€ 18,00
TONNARA (Mixed tomatoes, Taggiasca olives, Buffalo cheese, raw tuna, and avocado)	€ 18,00
AFFUMICATA (Green radicchio, fennel, tomatoes, feta, smoked salmon, and sunflower seeds)	€ 18,00
CHICKEN'S SALAD (Green lettuce, tomatoes, rocket, fennel and grilled chicken)	€ 18,00
NIZZARDA (Tuna, boiled eggs, tomatoes, Grana Padano shavings and seasonal vegetables)	€ 18,00

* PLEASE PAY TO THE WAITER, ASK FOR THE INVOICE IN ADVANCE

Our staff is here to answer any questions or help in any way possible. If required, please ask us for about ingredients, recipes, allergens, and original labels of the products.

Allergens can be present both as ingredients or traces of ingredients due to cross-contamination and they are listed on each recipe – please ask our staff if you require further information. We only use extra-virgin olive oil for seasoning.

*We use frozen and deep-frozen products depending on the availability of certain produce by season and according to the market offer. We exclusively use sunflower oil for frying.

Classic Pizzas

MARINARA	€ 7,00
Tomato, garlic, parsley	
MARGHERITA	€ 9,00
Tomato, mozzarella	
NAPOLETANA	€ 10,50
Tomato, mozzarella, anchovies, and capers	
ROMANA	€ 10,50
Tomato, mozzarella, anchovies, capers, and oregano	
FORNARINA	€ 4,00
Extra-virgin olive oil, rosemary	
FORNARINA WITH RAW HAM	€ 12,00
CAPRICCIOSA	€ 15,00
Tomato, mozzarella, mushrooms, cooked ham, artichokes, black olives	
QUATTRO STAGIONI	€ 15,00
Tomato, mozzarella, mushrooms, cooked ham, artichokes, sausage	
CALZONE	€ 15,00
Tomato, mozzarella, cooked ham, mushrooms	
PIZZA RUSTICA	€ 15,50
Tomato, mozzarella, cooked ham, rocket salad	
CONTADINA	€ 10,50
mozzarella, rocket salad	
PARMIGIANA	€ 13,50
Tomato, mozzarella, aubergine, Parmesan, basil	
DELIZIA	€ 10,50
Mozzarella, basil, cherry tomatoes	
VEGETARIANA	€ 15,00
Tomato, mozzarella, aubergine, cherry tomatoes, rocket salad	
BUFALOTTA	€ 11,50
Tomato, cooked buffalo mozzarella, basil	
COOKED HAM	€ 12,00
MUSHROOMS	€ 12,00
PEPERONI	€ 12,00
COOKED HAM AND MUSHROOMS	€ 15,00
TUNA AND ONION	€ 15,00
CURED HAM	€ 13,00
SPICY PEPERONI	€ 12,50
SAUSAGE	€ 12,50
MUSHROOMS AND SAUSAGE	€ 15,00
RAW HAM AND GRANA FLAKES	€ 16,00

DIANA	€ 14,50
Mozzarella, cherry tomatoes, rocket salad, grana Padano shavings	
FRUTTI DI MARE	€ 17,00
Tomato, seafood, garlic-flavoured spices	
GUSTOSA	€ 15,00
Tomato, mozzarella, gorgonzola, spicy peperoni	
AI QUATTRO FORMAGGI	€ 11,00
Tomato, mozzarella, gorgonzola, mixed cheeses	
GOLOSONA	€ 15,50
Tomato, mozzarella, porcini mushrooms, cured ham	
FRUTTI DI MARE with MOZZARELLA	€ 18,00
Tomato, seafood, garlic-flavoured spices, mozzarella	
TRENTINA	€ 15,00
Tomato, mozzarella, gorgonzola, speck	
FUMÉ	€ 15,00
Ven-baked scamorza cheese, speck, red radicchio	
SAPORITA	€ 16,00
Tomato sauce, Buffalo mozzarella, spicy peperoni, artichokes	
SCAMORZA	€ 11,00
Oven-baked cherry tomatoes, scamorza, basil	
BURRATA AND RAW HAM	€ 16,00
Burrata, cured ham	

Beverage

FOREIGN BEER (SMALL – 0.20 cl)	€ 4,80
FOREIGN BEER (MEDIUM – 0.40 cl)	€ 6,80
FOREIGN BEER (LARGE – 1 litre)	€ 15,50
RED ALE (SMALL – 0.20 cl)	€ 5,60
RED ALE (MEDIUM – 0.40 cl)	€ 7,60
FOREIGN BEER (BOTTLED)	€ 6,80
CANNED SOFT DRINK	€ 4,60
WEINZENBIER	€ 6,80
FRUIT JUICE (0.20 cl)	€ 4,50
MINERAL WATER (3/4 litre)	€ 4,00
FRESHLY SQUEEZED FRUIT JUICE	€ 6,50
NATIONAL SPIRITS & LIQUEURS	€ 5,00
FOREIGN SPIRITS	€ 5,00
RESERVE WHISKEYS, COGNACS, AND SPECIAL SPIRITS	€ 8,00
GIN & TONIC	€ 9,00
COFFEE	€ 2,30
ESPRESSO with a shot of alcohol	€ 3,30
GERMAN COFFEE, CAPPUCCINO, TEA	€ 3,50
HOUSE WINE (1/4 litre)	€ 5,00
HOUSE WINE (1/2 litre)	€ 8,50
HOUSE WINE (1 litre)	€ 14,20
SPARKLING HOUSE WINE (1/4 litre)	€ 5,00
SPARKLING HOUSE WINE (1/2 litre)	€ 8,50
SPARKLINE HOUSE WINE (1 litre)	€ 14,20

Fruits and Desserts

ICE-CREAM	€ 7,50
FRESH PINEAPPLE	€ 7,50
STRAWBERRIES (with or without cream)	€ 7,00
COFFEE-FLAVOURED SORBET	€ 5,00
LEMON-FLAVOURED SORBET	€ 5,00
GREEN APPLE AND CALVADOS-FLAVOURED SORBET	€ 5,00

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Tradition
at your table

OPEN
ALL THE YEAR

PLEASE SETTLE YOUR BILL
WITH THE WAITER
IF AN INVOICE IS REQUIRED,
PLEASE ASK IN ADVANCE

SERVICE AND TABLE FEE

€ 3,20