

APPETIZERS

	€
<i>*Mixed seafood antipasto</i>	14,00
<i>*Octopus Seafood salad</i>	12,00
<i>Italian-style antipasto platter</i>	12,00
<i>Smoked salmon carpaccio</i>	12,00
<i>Smoked swordfish carpaccio</i>	12,00
<i>Sautéed mussels</i>	12,00
<i>Sautéed clams</i>	16,00
<i>Bresaola with arugula & shaved Grana cheese</i>	12,00
<i>Cured ham (Prosciutto)</i>	8,00
<i>Cured ham (Prosciutto) with buffalo-milk mozzarella</i>	12,00
<i>Caprese salad (tomato, mozzarella & basil)</i>	12,00

FIRST COURSES

	€
<i>Daily first-course specials</i>	14,00
<i>Spaghetti with clams</i>	16,00
<i>Pasta with tomato sauce</i>	8,00
<i>Pasta with tomato sauce (half portion)</i>	6,00

MAIN COURSES

FISH

	€
<i>Catch of the day</i>	70,00/Kg
<i>Grilled octopus</i>	70,00/Kg
<i>Sea bass, sea bream, turbot</i> (sea-farmed)	40,00/Kg
<i>Mixed fried fish</i> (hake, red mullet, soasi, horse mackerel)	14,00
<i>*Fried squid & shrimps</i>	14,00
<i>*Mediterranean squid</i> (Morocco - frozen on board, grilled or fried)	50,00/Kg
<i>*Pink shrimps</i> (1° grade - blast-frozen on board)	50,00/Kg
<i>*Grilled Argentine king prawns</i> (frozen on board)	18,00
<i>*Langoustines, FAO zone 27 North Atlantic</i> (frozen on board)	20,00

MEAT

	€
<i>Sliced beef steak</i> with arugula, cherry tomatoes & Grana	60,00/Kg
<i>Grilled Danish entrecôte</i>	60,00/Kg
<i>*Breaded chicken cutlet</i>	8,00
<i>200 g beef hamburger</i>	10,00

SIDE DISHES

	€
Mixed grilled vegetables	7,00
Seasonal vegetables in vinaigrette or sautéed	5,00
Mixed salad	4,00
Roasted bell peppers	5,00
*French fries	4,00

FRUIT

	€
Strawberries with: ice-cream / whipped cream / sugar & lemon	5,00
Pineapple	4,00
Seasonal fruit	4,00

DESSERTS

	€
Homemade dessert	4,00
Lemon sorbet	5,00
Tartufo ice-cream truffle	5,00
Coconut ice-cream	6,00
Caffè	1,00
National & international liqueurs	3,00
Premium reserve spirits	4,00

Our kitchen serves traditional seafood dishes, prepared to order.

To guarantee quality and freshness, please note:

Tables of up to 6 guests may choose up to two different first-course dishes.

Tables of more than 6 guests may choose up to three different first-course dishes.
Sharing a full portion incurs a € 2.50 surcharge.

Thank you for your understanding, and for choosing to dine with us.

**Please note: If you have any food intolerances or allergies,
kindly inform the staff when placing your order.
Some items may contain gluten, crustaceans, molluscs, fish, eggs,
traces of milk and dairy products, celery, mustard, or tree nuts.**

***Products:**
frozen at source, blast-chilled while fresh, or frozen on board.

Service each person

1,50

DRINKS

€

<i>Coca Cola 1 Lt</i>	5,00
<i>Fanta 1 Lt</i>	5,00
<i>Mineral water 0.5 L</i>	1,50
<i>Mineral water 1 Lt</i>	2,50
<i>Canned soft drinks</i>	3,00
<i>House-filtered still water (0.75 L)</i>	1,50

House Wine

<i>¼L carafe</i>	3,00	<i>½L carafe</i>	4,00	<i>1L carafe</i>	9,00
------------------	------	------------------	------	------------------	------

Draught Beer

<i>Small 0,2L</i>	3,00	<i>Medium 0,4L</i>	4,00	<i>Large 1L</i>	9,00
-------------------	------	--------------------	------	-----------------	------

Bottled Beer

<i>Nastro Azzurro 0,62 Lt</i>	4,00
<i>Peroni 0,66 Lt</i>	4,00
<i>Tennent's super 0,33 Lt</i>	4,00
<i>Peroni Rossa riserva 0,50 Lt</i>	5,00
<i>Ichnusa 0,33 Lt</i>	3,00
<i>Ichnusa 0,50 Lt</i>	5,00

White Wines

<i>Feudo IGP Divina Provvidenza 0,75 Lt</i>	12,00
<i>Gewürztraminer 0,75 Lt</i>	22,00
<i>Falanghina 0,75 Lt</i>	15,00
<i>Falanghina 0,375 Lt</i>	8,00
<i>Feudi di San Gregorio 0,375 Lt</i>	12,00
<i>Feudi di San Gregorio 0,75 Lt</i>	22,00
<i>Vermentino di Gallura</i>	12,00
<i>Superiore Piero Mancini 0,375 Lt</i>	
<i>Vermentino di Gallura</i>	22,00
<i>Superiore Piero Mancini 0,75 Lt</i>	
<i>Bellone 0,75 Lt</i>	15,00
<i>Pecorino Offida 0,75 Lt</i>	15,00
<i>Pinot grigio 0,75 Lt</i>	15,00
<i>Chardonnay 0,75 Lt</i>	15,00
<i>Prosecco Canella 0,20 Lt</i>	6,00
<i>Prosecco O, 75 Lt</i>	15,00
<i>Moscato spumante 0,75 Lt</i>	12,00

Red Wines

<i>Montepulciano 0,75 Lt</i>	12,00
<i>Merlot 0,75 Lt</i>	15,00
<i>Antiqua Domus vini red or white 0,75 Lt</i>	7,00

PIZZAS

Classics

FOCACCIA Extra-virgin olive oil & sea salt	3,50
ROSSA Tomato, salt, extra-virgin olive oil	4,50
MARINARA Oregano & garlic	5,00
MARGHERITA Tomato & mozzarella	5,00
NAPOLI Tomato, mozzarella & anchovies	7,00
FUNGHI Tomato, champignon mushrooms & mozzarella	7,00
QUATTRO STAGIONI Tomato, mushrooms, olives, cooked ham, artichokes & mozzarella	8,00
CAPRICCIOSA Tomato, mushrooms, cooked ham, hard-boiled egg, olives, artichokes & mozzarella	8,00
BUFALINA Tomato & buffalo-milk mozzarella	8,00

White Pizzas (no tomato sauce)

BOSCAIOLA Mozzarella, mushrooms & sausage	8,00
CACIO E PEPE Mozzarella, black pepper & Pecorino cheese	8,00
CONTADINA Mozzarella, broccoli rabe & sausage	8,00
CAMPAGNOLA Mozzarella, porcini mushrooms cured pork cheek (guancialetto)	10,00
*GAMBERETTI Shrimp, mozzarella & arugula	10,00
FIORITA Zucchini blossoms, anchovies & mozzarella	8,00
GRICIA Cured pork cheek, mozzarella & Pecorino cheese	10,00
LOMBARDA Mozzarella, bresaola, arugula & Grana cheese	10,00
PORCINI Mozzarella & porcini mushrooms	10,00
*WURSTEL & PATATINE Mozzarella, wurstel & French fries	8,00
ORTOLANA Mozzarella & mixed grilled vegetables	8,00
PATA CHIPS Mozzarella & sliced potato chips	8,00
QUATTRO FORMAGGI Four-cheese mix	8,00
RUSTICANA Mozzarella, sautéed chicory & salami	8,00
SALMONE Mozzarella, arugula & smoked salmon	10,00
SAN DANIELE Mozzarella, ham	8,00
NOSTROMO Cherry tomatoes, tuna, olives & mozzarella	9,00
PRIMAVERA Mozzarella, arugula, cherry tomatoes & Grana	8,00
PUGLIESE Cherry tomatoes, mozzarella, anchovies, oregano & olives	9,00
TREVIGIANA Mozzarella, red radicchio & Gorgonzola	9,00
CAPRESE Sliced tomato, oregano & buffalo's mozzarella	10,00

Red Pizzas (tomato sauce)

CALABRA Tomato, eggplant, spicy salami & mozzarella	9,00
DIAVOLA Tomato, mozzarella & spicy salami	8,00
PARMIGIANA Tomato, eggplant, Grana & mozzarella	8,00
SICILIANA Tomato, capers, anchovies, olives & mozzarella	9,00
TARANTINA Tomato, mussels & parsley	10,00
TONNO E CIPOLLA Tomato, mozzarella, tuna & onion	9,00
*PESCATORA Tomato & mixed seafood	14,00

HOUSE-SPECIAL PIZZA

LE ANCORE

MOZZARELLA, CHERRY TOMATOES,
FRESH LOCAL ANCHOVIES

PECORINO ROMANO CHEESE

10,00€

CALZONES

CALZONE CLASSICO Mozzarella & cooked ham 8,00 €

CALZONE FANTASIA Mozzarella, mushrooms,
hard-boiled egg, artichokes & cooked ham 9,00 €

CROSTINI & SCAMORZA

CROSTINO ALICI Toasted bread with
mozzarella & anchovies 8,00 €

CROSTINO AL PROSCIUTTO Toasted bread with
mozzarella & cured ham 8,00 €

OVEN-BAKED SCAMORZA CHEESE 7,00 €

OVEN-BAKED SCAMORZA CHEESE with cured ham 9,00 €

For any extra topping, a supplement of € 1.50 - € 4.50 applies.

FRIED & BRUSCHETTE

Supplì Meat-filled rice croquette 1,50 €

***Battered salt-cod strips** 2,50 €

***Potato croquettes** stuffed with mozzarella & ham 1,00 €

***Deep-fried stuffed Ascoli olives** (6 pcs) 3,50 €

***Battered & fried zucchini blossoms** 2,50 €

***Breaded crab claws** (3 pcs) 2,50 €

Classic garlic & olive-oil bruschetta 2,00 €

Tomato bruschetta 4,00 €

Assortment of mixed bruschetta 5,00 €