

• DINNER •

\cdot STARTERS \cdot		· MAIN COURSES ·	
Mixed raw seafood with scampi and red prawns	€ 30	Mixed grill of fish from Adriatic sea with king prawn, scampi, swordfish, octopus	€ 26
Great crudo mare with oysters, scampi, prawns, crispy cuttlefishes, tartare of the day, carpacios, hairy mussels and sea walnuts (2 people)	€ 70	and cuttlefish*	
		Grilled swordfish tataki with mayo	€ 25
Mixed Sushi	€ 28	Tuna steak, tropical salad	€ 25
		and teriyaki sauce	
Tartare of the day	€ 28	Lightly fried mix fish	€ 2 4
Oysters (1/2 Dozen)	€ 25	with prawns, cuttlefish, octor and "Paranza" small fish mix	e de la companya de l
Seafood sautè	€ 22	Fresh fish of the day	€ 70 al Kg
"Ciccio" pizza with smoked salmon,	€ 19	Grilled king prawns*	€ 80 al Kg
stracciatella cheese and courgettes		Lobster	€ 100 al Kg
"Ciccio" pizza with rocket, cherry tomatoes and buffalo mozzarella chees	€ 16	Large scampi*	€ 100 al Kg
tomatoes and buriaro mozzarena enees			O
		Lobster/Blue lobster	€ 150 al Kg
· FIRST COURSES ·		· SIDE DISHES ·	
Homemade tagliolini pasta with venus clams and cherry tomatoes	€ 22		
		Mixed salad	€ 8
•	0.04	Baked potatoes	€ 8
Pacchero pasta with red prawns, lime, basil pesto, fried crispy courgettes and prawn tartare	€ 24	Lightly fried potatoes	€ 8
Spaghettone "Senatore Cappelli" with scampi, bottarga and saffron	€ 24	· FRUIT AND DESSERT ·	
		Fresh fruit	€ 10
Pasta of the day	€ 2 0	Homemade dessert	
		nomemade dessert	€ 10
			0. 1
		Cover charge	€ 5
		*DEFROSTED	