

Ingredients or processing aids causing food allergies and intolerances

1. Cereals containing gluten namely wheat such as spelt and Kamut (Khorasan wheat), rye, barley, oats and their hybridized strains and products thereof, except:
 - a) wheat based glucose syrups including dextrose
 - b) wheat based maltodextrins
 - c) glucose syrups based on barley
 - d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin
2. Crustaceans and products thereof (for example prawns, lobster, crabs and crayfish)
3. Egg and products thereof • Fish and products thereof, except: a) fish gelatin used as carrier for vitamin or carotenoid preparations b) fish gelatin or Isinglass used as a fining/clarifying agent in beer and wine
4. Peanuts and products thereof
5. Soybeans and products thereof, except:
 - a) fully refined soybean oil and fat
 - b) natural mixed tocopherols (E306), natural D-alpha tocopherols, natural D-alpha tocopherol acetate and natural D-alpha tocopherol succinate from soybean sources
 - c) vegetable oils derived phytosterols and phytosterol esters from soybean sources
 - d) plant stanol ester produced from vegetable oil sterols from soybean sources
6. Milk and products thereof (including lactose), except:
 - a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin
 - b) lactitol
7. Nuts, namely almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), Walnuts (*Juglans regia*), cashew nuts (western *Anacardium*), pecan nuts [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), Macadamia nuts, or Queensland nuts (*Macadamia ternifolia*) and products thereof except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin
8. Celery and products thereof
9. Mustard and products thereof
10. Sesame seeds and products thereof
11. Sulphur dioxide and/or sulphites at concentrations of more than 10mg/kg or 10mg/ L (litre) in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers
12. Lupin and products thereof
13. Mollusks and products thereof (for example mussels, clams, oysters, scallops, snails and squid)



Starters

Carpaccio of purple prawns from Gallipoli	€ 22
Scampi Carpaccio	€ 24
Seabass tartare with avocado and lime	€ 20
Burrata cheese with tuna tartare, capers and olives	€ 20
Plateau with raw seafood <i>check our fish counter</i>	each € 9
San Daniele ham with local dry bread "frisella", stracciatella cheese and cherry tomatoes	€ 16
Smoked salmon, mozzarella bites and avocado	€ 17





Warm Starters

Peppered mussels and clams with stale bread "bruschetta" flavoured with rosemary	€ 14
Mixed fried fish	€ 18
Mixed fried vegetables	€ 15
Tuna strips with cherry tomatoes and rocket	€ 20
Seafood arancini	€ 14
Chicory and cuttlefish	€ 16
Eggplant parmigiana	€ 14





First Course

Spaghetti with garlic, oil, chili pepper and scampi tartare	€ 26
Homemade maccheroncino with seabass and lemon	€ 20
Orecchiette with stracciatella cheese, clams and sea urchins	€ 22
Cavatelli with scorpionfish and fresh cherry tomatoes	€ 20
Seafood risotto and cuttlefish "in zimino" style	€ 22
Linguine with clams	€ 16
Gnocchetti with red prawns, date tomatoes and pecorino cheese	€ 20
Spaghetti with fresh tomatoes and basil	€ 16





Main Course

Breaded swordfish slice and endive seasoned with mustard	€ 24
Bluefin tuna steak with vegetables caponata	€ 28
Grilled calamari with rocket and grape tomatoes, mint and lemon	€ 20
Mixed grilled fish (check our fish counter)	€ 22
Breaded anchovies with roasted fennels, orange and grape tomatoes	€ 20
Catch of the day	<i>l'etto</i> € 9
Grilled beef fillet with potatoes and sautéed eggplants	€ 22
Milanese Fassona beef rib (<i>orecchie d'elefante</i>) with lettuce, pecorino cheese and anchovies	€ 29





Pizzas

Margherita <i>omato, mozzarella, green olives, basil, olive oil</i>	€ 8,5
Napoli <i>tomato, mozzarella, Cantabrian sea anchovies, Pantelleria capers, black olives, olive oil</i>	€ 9,5
San Daniele <i>tomato, mozzarella, 24 months aged San Daniele ham, rocket, Grana Padano chips, olive oil</i>	€ 10
La Reginetta <i>tomato, buffalo mozzarella, basil, olive oil</i>	€ 10,5
Cinque Formaggi <i>tomato, mozzarella, caciotta cheese, Silano caciocavallo cheese, Gorgonzola, Grana Padano, olive oil</i>	€ 10
Isola Beach <i>mozzarella, cherry tomatoes, cacioricotta cheese, basil, olive oil</i>	€ 10
Capricciosa <i>tomato, mozzarella, ham, mushrooms, ventricina spicy salami, artichokes, olives</i>	€ 13
Crudaiola <i>pizza bread, mozzarella, cherry tomatoes, rocket, 24 months aged San Daniele ham, rocket, Grana Padano chips, olive oil</i>	€ 13
La Valtellina <i>mozzarella, cherry tomatoes, Valtellina bresaola, rocket, Grana Padano chips, olive oil</i>	€ 14
La Ventricina <i>mozzarella, fresh ricotta cheese, ventricina spicy salami, olive oil</i>	€ 10

Special Pizzas

Modena <i>mozzarella, mortadella, Bronte pistachios, olive oil</i>	€ 13
Bella Puglia <i>tomato, Apulian burrata, cherry tomatoes, basil, olive oil</i>	€ 11
Scoglio <i>mozzarella, Apulian stracciatella cheese, fresh sea urchin pulp, olive oil</i>	€ 25

* special flours: bran, multi-cereals / wholemeal flour € 2

** extra ingredients € 1,5





Dessert

Our tiramisù	€ 7
Classic Spumone with orange cream and meringue	€ 7
Chocolate soufflé with lime sorbetto	€ 8
Cheesecake	€ 7
Fruit and ice cream	€ 15





Bottled Waters

Acqua Panna € 2,5

San Pellegrino € 2,5

Other beverages

Non-alcoholic beverages in 33cl glass bottles € 3

