



## TAPAS *Half portion*

Italian mix fish starters (7 chef's tapas)	min 2 pers. p.p.	€24
Smoked tuna carpaccio with onions in red wine sauce (4)		€11
Octopus*, potatoes and Taggiasca olives (14)		€9
Prawn tails* in Catalan-style (2,9)		€10
Marinated anchovies with salmoriglio sauce and croutons (1,4)		€8
Fried bread with creamed cod* in Venetian-style (1,3,4,6,7)	3 pz	€9
Fried baby squid* and filangè courgettes (1,5,6,14)		€10
Gratinated scallop* (1,8,14)	cad	€4,5
Bruschetta with cherry tomatoes and basil (1)	3 pz	€9

## APPETIZER

Mussel soup in marinara style with croutons (1,14)	€14
Cantabrian anchovies with croutons and citrus butter (1,4,7)	€17
Gratinated mix seafood* (1,2,14)	€20
Small octopus* soup with fried polenta (5,14)	€14
Broad beans cream, chicory and A.O.P. scampi* tails (2)	€18
Bruschetta, napolitan chicory, burrata and anchovy sauce (1,4)	€15
Artichoke, prawn* and smoked tuna eggs salad (2)	€18

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## RAW FISH

Fin de Claire oysters (14)	cad	€4
Special oysters (14)	cad	€6/9
Mazara red prawn* (2)	cad	€5
Porcupine ireland scampi* (2)	cad	€5
Galician sea urchin (14)	cad	€5
Scampi* tartare and lime (2)		€18
Salmon tartare and guacamole sauce (3,4)		€16
The classic prawn* tartare in oil and lemon (2)		€18
Tris di tartare* (2,3,4)		€20
PLATEAU ROYAL 12 pz 2 oysters, 2 special oysters, 4 red prawns*, 4 scampi* porcupine (2,3,4,14)	recommended x2	€48
PLATEAU ROYAL 24 pz 4 oysters, 4 special oysters, 8 red prawns*, 8 scampi* porcupine (2,3,4,14)	recommended x4	€92

## FOR THE GREEDIEST CUSTOMERS

CAVIAR (1,4,7)		
Accompanied by a shot of premium vodka and butter		
Osetra Caviar 10 gr		€45
Beluga Caviar 10 gr		€35



Shrimp* cocktail in pink sauce (2,3,6,10)		€15
Penne pasta with cream, salmon and vodka (1,3,4,7)		€13
Sole au meunière* (1,4,6)		€18

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## FIRST COURSE

Spaghettoni pasta with clams and bottarga (1,14)	€19
Sardinian small pasta with lobster* sauce (1,2,4)	€22
Tagliolini pasta with rock lobster and cherry tomatoes (1,2,4)	€30
Scallop and prawn bellies* with calamari* and courgettes (1,2,3,4,6,7,9,14)	€22
Big macaroni with Sicilian prawns* and Porcini mushrooms (1,2,4)	€19
Risotto with seafood* (2,4,9,14)	min 2 pers. p.p €18
Cavatelli pasta with seafood* "Nautilus" (1,2,4,14)	min 2 pers. p.p €20
Tagliatelle pasta with artichokes and scampi tails* (1,2,3,6)	€17

## OUR PAELLA

Paella alla Valenciana Paella with meat, vegetables, seafood* (2,4,7,9,14)	min 2 pers. p.p €23
Paella de Marisco Paella with Vegetables, seafood* (2,4,7,9,14)	min 2 pers. p.p €22

## MAIN COURSE

Monkfish* with potatoes, Porcini mushrooms and lemon thyme (4,9)	€24
Mix grill fish* (2,4,14)	€27
Rock lobster in catalana - style / as you prefer (2,9)	500gr around €60
Salmon steak with sesame and guacamole sauce (4,11)	€17
Sea bass in salt crust / as you prefer (4)	min 2 pers. p.p €21
Grilled swordfish* with mixed salad and mustard sauce (4,8,10)	€19
Fried calamari*, prawn tails* and anchovies with battered vegetables (1,2,4,6)	€19
Catch of the day	€7/10

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## CLASSIC FIRST COURSE

Tagliatelle pasta with Bolognese sauce (1,3,6,9)	€13
Spaghetti carbonara (1,3,6,7)	€15
Vegetables soup and rice (9)	€14
Milanese style risotto <b>veg</b> (7,9)	€15

## TRADITIONAL DISH

24 month old Parma ham and mozzarella of Buffalo (7)	€17
Fillet of beef with green pepper / porcini mushrooms (6,7,9)	€29
Milanese cutlet with cherry tomatoes and rocket salad (1,3,6)	€29
Polenta with gorgonzola cheese and Porcini mushrooms (7)	€17

## BOWLS

Insalata caprese <b>veg</b>	€13
Buffalo mozzarella, cherry tomatoes and basil (7)	
Caesar salad	€15
Iceberg salad, grilled chicken, bread croutons, parmesan flakes and caesar sauce (1,3,6,7,10)	
Oblò	€15
Misticanza salad, radicchio salad, olives, octopus* and parsley potatoes (14)	
Sottocoperta	€16
Arugula, cherry tomatoes, burrata cheese, courgettes, shrimp* and corn (2,7,10)	

## SIDE DISH

French fries "dippers"* (5)	€6
Seasonal mixed salad	€6
Grilled vegetables	€7
Escarole, garlic, oil and chilli pepper	€7
Sautéed artichokes	€12
Fried peppers and Maldon salt <b>veg</b>	€6,5

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## OUR PIZZA

<b>Bufalina</b>	€13,5
Tomato sauce, buffalo mozzarella and basil <i>(1,6,7)</i>	
<b>Napoli</b>	€10
Tomato, mozzarella, Cantabrian anchovies, oregano <i>(1,6,7)</i>	
<b>Margherita</b>	€9
San Marzano tomato, mozzarella and basil <i>(1,6,7)</i>	
<b>Vegetariana <span style="color: green;">veg</span></b>	€12,5
Tomato, mozzarella, aubergines, courgettes and grilled peppers <i>(1,6,7)</i>	
<b>Pepperoni Style</b>	€12
San Marzano tomato, mozzarella, gorgonzola cheese, spicy salami and Taggiasca olives <i>(1,6,7)</i>	
<b>Parma</b>	€15
San Marzano tomato, mozzarella, rocket, parmesan and Parma ham aged 24 months <i>(1,6,7)</i>	
<b>Capri</b>	€12
Tomato sauce, mozzarella, cooked ham and burrata from Campania <i>(1,6,7)</i>	
<b>La tris</b>	€11
Buffalo mozzarella, gorgonzola cheese, parmesan flakes and oregano <i>(1,6,7)</i>	
<b>Due stagioni</b>	€11
San Marzano tomato, mozzarella, cooked ham, champignon mushrooms <i>(1,6,7)</i>	
<b>Porcini</b>	€11
Mozzarella, taleggio cheese, Porcini mushrooms and parmesan flakes <i>(1,6,7)</i>	
<b>Capitan Nemo</b>	€15,5
Tomato, garlic e seafood <i>(1,2,6,14)</i>	
<b>Pizza Nautilus</b>	€16
Mozzarella, salmon, shrimps*, rocket salad and milk cream <i>(1,2,4,6,7)</i>	
<b>COVER CHARGE</b>	€3

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The assortment may vary depending on arrivals.

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## ALLERGENES

INFORMATION TO CUSTOMERS REGARDING THE PRESENCE OF INGREDIENTS OR PROCESSING AIDS CONSIDERED ALLERGENS OR THEIR DERIVATIVES IN THE FOOD AND DRINKS PREPARED AND ADMINISTERED IN THIS BUSINESS.

List of allergenic ingredients used in this exercise and present in Annex II of EU Reg. no. 1169/2011 "Substances or products that cause allergies or intolerances"

1 Cereals containing gluten	5 Peanuts and products peanut-based	9 Celery and celery-based products	12 Sulfur dioxide and sulphites in concentration
2 Crustaceans and shellfish products	6 Soybeans and products soy based	10 Mustard and products mustard based	6 Soy and soy-based products of soy
3 Eggs and egg products	7 Milk and products a milk base including lactose	11 Sesame seeds and products made from them	13 Lupines and lupine products
4 Fish and fish products	8 Nuts	Sesame seeds	14 Shellfish and shellfish products

One of our appointed managers is at your disposal to provide any support or additional information