

Giorgio
dal 1970
Pentolaccia di mare



Starters...

RAW SEAFOOD SELECTION: mantis shrimp, prawn, shrimp, red shrimp tartare and seasonal carpaccios of the day. Accompanied by salty butter, organic onion marmalade and **cocoa bread**. 36

PRAWN AND RED SHRIMP tartare. 26

OYSTERS. 6-8 each

MUSKY OCTOPUS in a stew with fresh cherry tomatoes, basil served on a toasted crouton. 18

Marinated **ANCHOVIES**, served with baby green radicchio and a red onion marmalade. 16

STEAMED SEAFOOD with summer vegetables, served on a clam and citrus sauce. 21

GRATINÉE: scallops, crabs, shellfish and mussels, all cooked with **aromatic breading**. 23

La Pentolaccia

SPAGHETTI with prawns, mantis shrimps, clams and mussels. **29 (min. 2 persons)**

ACQUERELLO RICE with red marinara sauce. **19 per person (min. 2 persons)**

STROZZAPRETI with mussels, zucchini and zucchini flowers. **18**

TAGLIOLINI with clams, bottarga, lemon and parsley. **18**

RAVIOLI stuffed with burrata, shrimps and crustacean broth, fresh spinaches and almonds. **21**

Seafood main dishes

FILLET OF THE DAY: baked fillet of the day served with potatoes, olives and its cooking broth. **28**

FRITTO pop: fried shrimps, squids, potato chips. **20**

GRAN FRITTO: fried shrimps, squids, mantis shrimps, prawn, fishes, potato chips. **28**

TUNA TATAKI: Tuna fillet served with a eggplant, tomato, basil and parmesan sauce. **18**

MIXED GRILL: seabass, monkfish, sole, squid, mantis shrimps and scallop, all grilled with **aromatic breading**. **36**

FISH SKEWERS: two squids, four mantis shrimps and a scallop, all grilled with **aromatic breading**. **23**

BAKED OCTOPUS with tomatoes Catalan-style, capers, olives and potatoes. **20**

Tasting menu

“SCENT OF THE SEE, AROMA OF BREAD”

Welcome entree from our kitchen.

STEAMED SEAFOOD with summer vegetables, served on a clam and citrus sauce.

MUSKY OCTOPUS in a stew with fresh cherry tomatoes, basil served on a toasted crouton.

ACQUERELLO RICE with red marinara sauce.

GRILLED sole, squids and shrimps, and a bit of **FRITTO MISTO**.

*Choose your favourite **DESSERT** from our dessert menu.*

59

The price is per person. Beverages and cover charge are not included.

(The tasting menu is for the whole table and can be ordered by minimum 2 people)

Alternatives to Fish

PARMA HAM AND CHEESE SELECTION of the day. 12

STROZZAPRETI with bolognese. 11

CHICKEN SCHNITZEL with French fries. 10

BEEF STEAK with salt and rosemary. 19

Desserts

MASCARPONE with white and dark chocolate crumble and chocolate sauce. 9
Paired sweet wine: Albana dolce. 13

TIRAMISÙ do-it-yourself. 9
Paired sweet wine: Pantelleria. 14

CHOCOLATE CAKE, chocolate sauce and milk ice-cream. 9
Paired sweet wine: Cistà. 13

ICED ZUPPA INGLESE, cream ice cream, chocolate, alcherme,
profiterole sauce, crumble. 9
Paired sweet wine: Sherry. 13

Artisanal Ice-Cream Sorbets

Artisanal **coffee** ice cream with Kahlua. 6.5

Artisanal **malaga** ice cream with Rum. 6.5

Artisanal **lemon and sage** ice cream with Gin. 6.5

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Wines and beverages

