

BEACH, CHIRINGUITO & RESTAURANT

We are three brothers, Mirco, Danilo and Cristian.

We are a family of fishermen who, since 1946, year after year, with passion and hospitality, invites you to enjoy the beach, the sea and good local seafood cuisine.

OUR RAW SEAFOOD OFFERINGS

GRAND PLATEAU OF CRUDO38
Our chef Braca's specialty langoustine, shrimp, scallop, red shrimp, purple shrimp, oyster, tuna sashimi, salmon* and amberjack*
* OYSTER GILLARDEAU N.2
OYSTER FINE BINC WILD PAPILLON4
OYSTER PEARL NOIRE4
OYSTER ANCELIN4.5
NATIONAL OYSTER4.5
SEA URCHINSS.Q.
TUNA TARTARE WITH GINGER16
RED OR PURPLE SHRIMP TARTARE
WITH BURRATA CHEESE AND CROUTONS
SALMON AND AVOCADO TARTARE18
RED SHRIMP3.5 CAD
PURPLE SHRIMP 3.5 CAD
LOCALLY SOURCED SHRIMP
LOCALLY SOURCED PRAWN11 CAD
TRIO OF TARTARE (SALMON, AMBERJACK, TUNA)25
PRUNIER CAVIAR 20GR40
FILLETED CAUGHT FISH65/KG

^{*}It is not always possible to source all type of seafoods.

Depending on the time of year, some products may not be available

STARTERS

*NOMINEE MARINATED SARDINES14
FROM OUR SEA TO YOUR PLATE!
SEAFOOD SALAD13 cuttlefish, shrimp, celery and julienne carrots
RICOTTA AND SHRIMP CASSONCINI WITH TZATZIKI SAUCE13
SELECTION OF MIXED COLD APPETIZERS20 Tuna tataki, Catalan style shrimp, prawn, salmon marinated*, marinated sardines*, steamed stingray, squid with zucchini and blooming capers
MEDITERRANEAN-STYLE TUNA TATAKI
GINGER TUNA TARTARE16
MUSSELS AND CLAMS MARINARA STYLE13
TARANTINA STYLE MUSSELS, IN A TOMATO SPICY SAUCE13
PASTAS HANDMADE PASTA, WE LIKE IT THAT WAY THE TRADITIONAL WAY!
PASTA OF THE DAYS.Q.
TAGLIOLINI ALLO SCOGLIO16 with fresh tomato
SEAFOOD "PASSATELLI"16 with squid, clams and "stridoli" herb
"GRAGNANO" CHITARRA SPAGHETTI, WITH CLAMS AND TOMATO CONCASSÉ15
CHITARRA SPAGHETTI WITH ANCHIOVIES16 Anchovies, mini-tomatoes, wild fennel, crunchy bread and anchovy sauce

MAIN DISHES

MIXED FRIED SHRIMPS AND SQUIDS	18
MOUTH-WATERING	
SHRIMPS SKEWER	(A PIECE) 4.5
SQUIDS SKEWER(A PIECE) 4.5
THE MIXED GRILL SEAFOOD PLATTER, DANILO'S WAY	30
TUNA STEAK	22
GRILLED "CATCH OF THE DAY"	S.Q.
OVEN-COOKED "CATCH OF THE DAY", WITH SWEET TON	MATOES AND OLIVES
SERVED WITH OVEN POTATOES	S.Q.

Customers are advised that in this establishment, subject to the consequent application of prices, we serve meat, fish, crustaceans, shellfish, fruit and vegetables: fresh, frozen, and/or frozen; e.g., French fries, shrimp, etc., with reference to both the possible specific requests of the customers themselves, as well as to the needs

of business organization, as well as the conditions of supply and availability of market genres.

"We kindly ask customers to report any intolerances or food allergies. We invite customers to ask the staff for the appropriate documentation on the ALLERGEN ingredients on our menu."

^{* &}quot;Product subjected to preventive reclamation treatment by means of a blast chiller as per EC Reg. 853/2004, All. III, Sect. VIII, Ch.3, Letter D, points 1 and 3."

SIDE DISHES

MIXED OR GREEN SALAD	4.5
BAKED OR FRIED POTATOES	4.5
MIXED GRILLED VEGETABLESeggplant, zucchini, peppers, tomatoes, endive and red radicchio	8
KIDS MENU	
STROZZAPRETI WITH TOMATO SAUCE	12
TORTELLINI WITH MEAT SAUCE	12
MILANESE STYLE "COTOLETTA" WITH FRIES	12

SEPARATE CHECKS NOT ACCEPTED

COVER CHARGE 3€

INCLUSIVE OF SERVICE AND BREAD

DRINKS

FRUIT JUICES	2.7
PEACH, PEAR, APRICOT, ORANGE, PINEAPPLE, ACE, BLUEBERRY	
CITRUS JUICE	4.5
LEMON TEA-PEACH	3
CANNED SOFT DRINKS	.2.5
SOFT DRINKS IN BOTTLES	3
REDBULL	4
MINERAL WATER 0.50 LT PET	.1.5
LEVISSIMA WATER 1 LT PET	.2.5
MINERAL WATER GLASS 0.50 LT/0.75 LT	.2/3
DRAUGHT BEER	
FORST KRONEN 0.2 LT	.3.5
FORST KRONEN 0.40 LT	6
CRAFT BEER BALDORIA KELLER PILS 0.30 LT	4
CRAFT BEER BALDORIA KELLER PILS 0.40 LT	7
CRAFT BEER KERMESSE BLANCHE 0.30 LT	4
CRAFT BEER KERMESSE BLANCHE 0.40 LT	7