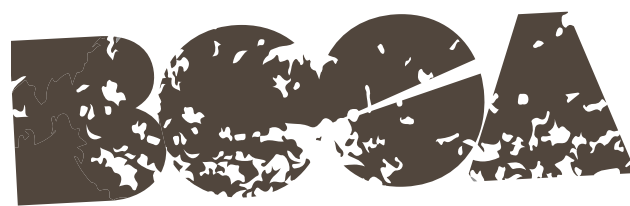




THE LAGOON, THE PINWOOD,
THE BAIONA VALLEY, THE ADRIATIC SEA:
ALL THESE ELEMENTS PUT TOGETHER
BRING OUT THE BEAUTY
AND HARMONY OF NATURE.
HERE THE CONCEPTS CONNECTED
TO OUR TRADITIONAL CUISINE ARE BORN.
HAPPINESS IS A SIMPLE THOUGHT
WHEN LOOKING AT THE SEA.



The Staff



RISTORANTE *e* SPIAGGIA

Limited Edition

The Raw Dishes

🌿🍷 SEAFOOD CRUDITÉ.

🍷🍷 CHOPPED SHRIMP BROWN BUTTER POTATOES, PECAN NUTS AND BLACK TRUFFLE.

OYSTER SELECTION.

SHRIMPS

KING PRAWNS

The Starter

🍷🍷 GRATINATED SCALOPS WITH HERBS AND BLACK TRUFFLE.

🍷 STEAMED STINGRAY, VEGETABLE PICKLED.

🍷 FISH OMELETTE , BASIL AND AROMATIC MIXED SALAD.

🍷 "POTACCHIO" SAUCE SEA SNAILS SHEELLED WITH YOUNG PEAS AND WILD MINT

Pasta and Rice Dishes

🍷🍷 RISOTTO: CHEF'S SUGGESTIONS (ASK TO US).

🍷🍷🍷 MANCINI SPAGHETTO, TARTARE OF LOCAL PRAWNS WITH LIME,
BLUE CRAB SAUCE , YOUNG BROAD BEANS.

🍷🍷🍷 "MAFRIGUL" EGG PASTA, LOCAL CUTTLEFISH AND PEAS.

🍷🍷🍷 "Bologna style" TORTELLINI IN SMOKED HERRING SAUCE AND LEMON.

🍷🍷🍷 TAGLIATELLE WITH WILD DUCK IN ALBANA SAUCE.

🍷🍷🍷 TAGLIOLINI WITH BUTTER, PARMIGIANO CHEESE BLACK TRUFFLE, GLASSWORT.

Main Courses

🌿🍷🍷 MIXED FRIED FISH.

ROASTED EEL WITH JUNIPER , MARINATED SAVOY CABBAGE.

AMBERJACK IN PORCHETTA "PIL PIL STYLE" WITH BRASED CHICORY.

🍷 SAUTEED TUNA IN GREEN PEPPER SAUCE AND DANDELION GREENS.

🍷 VALLEY MALLARD DUCK WITH SPICES AND RUSTIC PICKLED VEGETABLES.

🍷 SELECTION OF ARTISANAL CHEESES AND MARMALADES.

From the Garden

 **FRIED FRIGGITELLI CAPSICUM.**

SAUTEED CHICORY.


 **AROMATIC SALAD WITH MIXED SEED CRUMBLE.**

COLD VEGETABLE PLATTER PINZIMONIO.

VEGETABLE PICKLED.

Dessert

  **DARK CHOCOLATE CREAM, MINT-INFUSED APRICOTS AND ALMOND SORBET.**
WE RECCOMANDED: MOSCATEL DORADO CHIPIONA SHERRY. BY THE GLASS.

 **MOJITO: LIME BAVARIAN CREAM, MINT GELEE AND RUM ICE CREAM.**
WE RECCOMANDED: PICOLIT 2016 - MUZIC - COLLIO. BY THE GLASS.

  **FROZEN PEACH GELEE AND SQUACQUERONE MOUSSE.**
WE RECCOMANDED: ZIBIBBO HERITAGE - FRANCESCO INTORCIA. BY THE GLASS.

  **SLICED FRESH FRUIT WITH ACACIA FLOWER ICE CREAM.**
WE RECCOMANDED: POIRE WILLIAMS ET COGNAC - FRANÇOIS PEYROT. BY THE GLASS

  **BAKED PRALINE CREAM , COCOA SORBET AND SALTED ALMONDS,**
WE RECCOMANDED: DAMADORA - ALBANA PASSITO - PODERE LA GROTTA. BY THE GLASS.

LEMON AND SAGE SORBET.
WE RECCOMANDED: VODKA GREY GROOSE.








PINK GRAPEFRUIT SORBET
WE RECCOMANDED: LAVICO GIN - BOTANICO DELL'ETNA.

BERGAMOT SORBET
WE RECCOMANDED: VORGANIC JAPANESE YUZU SAKE.

 **SELECTION OF ARTISANAL CHEESES AND MARMALADES**
WE RECCOMANDED: DAMADORA ALBANA PASSITO - PODERE LA GROTTA. AL CALICE.. BY THE GLASS.

SERVICE CERTIFIED ECOLINE MICROFILTERED WATER - 75 CL. - STILL/SPARKLING

* IN CASE FRESH PRODUCT IS NOT AVAILABLE, FROZEN WILL BE USED.
FISH INTENDED TO BE CONSUMED RAW IS TREATED WITH PREVENTIVE PURIFICATION IN ACCORDANCE WITH THE PRESCRIPTIONS OF THE CURRENT LEGISLATIVE REGULATION: EC/853/2004 ANNEX III, SEC. VIII.X, CHAP. III.

-  CONTAINS GLUTEN. POTENTIAL CROSS-CONTAMINATION CANNOT BE EXCLUDED
-  CONTAINS MILK. POTENTIAL CROSS-CONTAMINATION CANNOT BE EXCLUDED.
-  CONTAINS EGGS. POTENTIAL CROSS-CONTAMINATION CANNOT BE EXCLUDED
-  CONTAINS CROSTACEANS. POTENTIAL CROSS-CONTAMINATION CANNOT BE EXCLUDED.
-  CONTAINS MOLLUSKS. POTENTIAL CROSS-CONTAMINATION CANNOT BE EXCLUDED.
-  CONTAINS SOY. POTENTIAL CROSS-CONTAMINATION CANNOT BE EXCLUDED.
-  CONTAINS NUTS. POTENTIAL CROSS-CONTAMINATION CANNOT BE EXCLUDED.

PLEASE INFORM US OF ANY INTOLERANCES OR ALLERGIES AT THE TIME OF ORDERING. PLEASE TELL OUR STAFF ABOUT ANY FOOD ALLERGIES OR INTOLERANCES. PLEASE SET YOUR MOBILE PHONES TO SILENT MODE. TO GUESTS WITH CHILDREN, PLEASE BE RESPECTFUL TOWARDS THE PEACE AND QUIET OF ALL OTHER GUESTS. PLEASE AVOID SMOKING INSIDE THE RESTAURANT.

OUR BREAD, PASTA AND DESSERTS ARE PREPARED EVERY MORNING BY OUR CHEF.

SERVICE, BREAD, AND PAMPERING

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