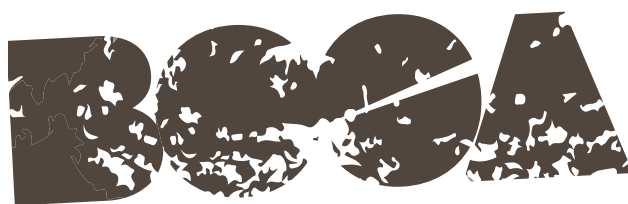




THE LAGOON, THE PINWOOD,
THE BAIONA VALLEY, THE ADRIATIC SEA:
ALL THESE ELEMENTS PUT TOGETHER
BRING OUT THE BEAUTY
AND HARMONY OF NATURE.
HERE THE CONCEPTS CONNECTED
TO OUR TRADITIONAL CUISINE ARE BORN.
HAPPINESS IS A SIMPLE THOUGHT
WHEN LOOKING AT THE SEA.



The Staff



RISTORANTE *e* SPIAGGIA

Limited Edition

The Raw Dishes

SEAFOOD CRUDITÉ.

CARPACCIO OF THE DAY'S CATCH, ROASTED PEPPER GAZPACHO AND "CUNZATE" DRESSED PEACHES

 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.

 FRIED PINK LOCAL SHRIMPS WITH MUSHROOMS AND MUSTARD MAYONNAISE.

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

Pasta and Rice Dishes

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

 MANCINI SPAGHETTI AMATRICIANA, TUNA TARTARE.

 BOLOGNA STYLE TORTELLINI IN HERRING CREAM AND CAVIAR.

 BOTTONI FILLED WITH SQUACQUERONE CHEESE, ROASTED TOMATO AND MARINATED KING PRAWNS.

 TAGLIATELLE WITH WILD MALLARD RAGÙ AND ALBANA PASSITO WINE.

 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.

SEARED TUNA, CHICKPEA HUMMUS AND MARINATED MIXED SALAD.

 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



TRADITIONAL PANNA COTTA WITH COCONUT ICE CREAM.

WE RECCOMANDED: PICOLIT 2016 - MUZIC - COLLIO. BY THE GLASS.



BAKED PRALINE CREAM , COCOA SORBET AND SALTED ALMONDS.

WE RECCOMANDED: CRISTINA - VENDEMMIA TARDIVA - ROENO. BY THE GLASS.



MY CUSTARD ICE CREAM WITH CARAMELISED FIGS.

WE RECCOMANDED: MOSCATEL DORADO - CHIPIONA SHERRY. 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: ORGANIC JAPANESE YUZU SAKE.



SELECTION OF ARTISANAL CHEESES AND MARMALADES

WE RECCOMANDED: ALBANA DI ROMAGNA - PASSITO - CA LONGA. BY THE GLASS.

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

Lunch Time

QUIOA BOWL WITH CRUNCHY VEGETABLES, MARINATED ANCHOVIES AND FETA.

CULACCIA, GAVELLO MELON AND ASSORTED SEED CRUMBLE.

MIXED SALADE WITH TUNA AND MOZZARELLA BUFALA CHEESE

MARINA DI RAVENNA MUSSELS, CAPERS AND LEMONGRASS.

SPAGHETTI WITH TUNA RAGU AND SALICORNIA.

* 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 AL-
LERGIES 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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