

## *Antipasti (Appetizers)*

### *Cold Seafood Appetizers*

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**“IL PIRATA” GRAND TASTING**

Our complete tasting journey | 19.5

**SEAFOOD PANZANELLA**

Seafood Salad, Celery, Red Onion, Tomato | 15

**TUNA TARTARE**

Avocado Gazpacho, Frisée | 16

**SQUID AND SHRIMP SALAD**

With Crunchy Vegetables Julienne | 13

**BEETROOT-MARINATED SALMON**

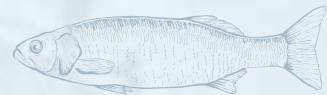
Orange and Sprouts | 13

**MARINATED ANCHOVIES**

With Tropea Red Onion and Cherry Tomatoes | 12

**CREAMED DALTED CODFISH (BACCALÀ MANTECATO)**

With Leccino Olives and Crostini | 11



### *Hot Seafood Appetizers*

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**MIXED AU GRATIN**

Scallops, Mussels, and Baby Scallops | 17

**WHITE FISH CROQUETTES**

Curly Endive, Parsley Mayonnaise | 14

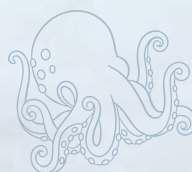
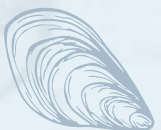
**SAUTÉED MUSSELS AND CLAMS | 13**

**MUSSELS MARINARA | 11**

**MUSSELS TARANTINA STYLE (Spyce Tomato) | 13**

**OCTOPUS ALLA LUCIANA**

Potato Foam, Tomato Crunch | 12



## *Meat Appetizers*

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CURED HAM, PEACHES, AND BURRATA | 15

COLD CUTS AND CHEESE BOARD WITH PIADINA | 14

CURED HAM AND MELON | 12



## *Seafood Pasta and Risotto*

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CHITARRINE WITH BASIL PESTO

Shrimp Tartare and Crushed Pine Nuts and Hazelnuts | 17

PASSATELLI WITH CITRUS PESTO

Shrimp, Clams, Lemon Powder, and Ginger | 15

SEA BREAM "CARMELLE" (Filled Pasta)

Shrimp Sauce, Cream, and Arugula Pesto | 17

TAGLIOLINI WITH THE SCENT OF THE SEA

Cherry Tomatoes, Sea Bass, Clams, Mussels, Squid, Shrimp | 15

STROZZAPRETI "PIRATA" STYLE

Mussels, Clams, Shellfish, Tomato Sauce | 13

MEZZE MANICHE SEAFOOD CARBONARA

Shrimp, Squid, Egg Yolk | 14

SPAGHETTI WITH ADRIATIC CLAMS | 13

RISOTTO ALLA MARINARA

Mixed Fish and Shellfish, Tomato, Parsley Oil (Min. 2 People) per person | 15



## *Meat Pasta*

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TORTELLI WITH PARMIGIANO REGGIANO CREAM | 14

ROMAGNOLA STYLE LASAGNA | 13

TAGLIATELLE WITH BOLOGNESE RAGÙ | 12

STROZZAPRETI OR TORTELLINI "PASTICCIATI" (Meat Sauce & Cream) | 12



## Seafood Main Courses

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### GRILLED SEA BASS

With Arugula and Charcoal-grilled Cherry Tomatoes | 17

MIXED GRILLED SEAFOOD | 25

### MIXED FRIED SEAFOOD

Shrimp, Squid, Anchovies, Julienne Vegetables | 18

### TUNA STEAK

Tomato, Olives, Cappers | 19

### MIXED SKEWERS

Shrimp and Squid | 14

### GRILLED ANCHOVIES

With Piadina | 12



## Meat Main Courses

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### SLICED BEEF (TAGLIATA)

Arugula, Cherry Tomatoes, and Grana Shavings | 24

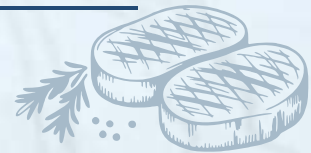
### SLICED BEEF (TAGLIATA)

Sea Salt and Rosemary | 22

GRILLED STEAK | 22

### TURKEY MILANESE CUTLET

With French Fries | 14



## Side Dishes and Salads

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### GRILLED VEGETABLES

(Zucchini, Eggplant, Peppers) | 5

SAUTÉED MUSHROOMS | 5

FRENCH FRIES | 5

MIXED SALAD | 5

### ADRIATIC NICOISE SALAD

Mixed Greens, Olives, Tuna, Corn, Egg, Mozzarella | 12

### CAPRESE SALAD

Fresh Tomato, Buffalo Mozzarella, Basil | 10





## PIZZAS FROM MOLINO GROSSI

*Authentic pizzas with local Molino Grossi flours: short supply chain and Romagna passion*

### *The Reds* (Tomato Base) ---

#### **Napoletana**

(Anchovies and oregano) | 8

#### **Romana**

(Anchovies, capers, and oregano) | 8

#### **Marinara**

(Garlic, oregano, and parsley) | 6

### *The Whites* ( No Tomato) ---

#### **Fornarina**

(Oil, rosemary, and sea salt) | 3

#### **La Baciata**

(Mortadella IGP, Burrata, and Pistachios) | 14.5

#### **Jack Sparrow**

(Porcini mushrooms, sausage, and Grana shavings) | 12

#### **Luvaria**

(Buffalo Mozzarella, cherry tomatoes, arugula, Cured Ham, and Grana) | 10

#### **4 Formaggi**

(Mozzarella, Parmesan, Fontina, Gorgonzola) | 9

#### **Vegetariana**

(Mixed grilled vegetables) | 8

### *The Specials* (Tomato an Mozzarella Base) ---

#### **Frutti di Mare**

(Squid, baby shrimp, mussels, clams, and garlic) | 13

#### **Pirata**

(Cooked ham, sausage, spicy salami, artichokes, and olives) | 12

#### **Tirolese**

(Radicchio, gorgonzola, walnuts, and speck)

#### **Parmigiana**

(Eggplant, Grana, and cooked ham) | 9

#### **Valtellina**

(Bresaola, arugula, and Grana shavings) | 9



## *The Classics* (Tomato and Mozzarella Base)

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**Margherita** | 7

**Regina Margherita**

(Tomato, buffalo mozzarella, and basil) | 9

**Parma Cured Ham** | 9

**Cured Ham and Arugula** | 10

**Diavola** (Spicy salami) | 9

**4 Seasons**

(Cooked ham, mushrooms, artichokes, and olives) | 9

**Capricciosa**

(Cooked ham, mushrooms, and artichokes) | 9

**Classic Calzone**

(Cooked ham and Ricotta) | 9

**Mushrooms and Sausage** | 9

**Tuna and Onion** | 8

**Hot Dog and French Fries** | 9



## *Piadine (Flatbreads)*

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STRACCHINO CHEESE AND ARUGULA | 6

STRACCHINO, ARUGULA, AND CURED HAM | 9

MOZZARELLA AND CURED HAM | 7

MOZZARELLA AND COOKED HAM | 7



## *Desserts*

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**Crema Catalana** | 6

**Pistachio Semifreddo** | 6

**Zabaione Semifreddo with Almond Crunch** | 6

**Strawberries with Whipped Cream** | 5

**Triple Chocolate Mousse** | 8

**Profiteroles** | 7

**Zuppa Inglese** (Traditional Sponge & Custard) | 5

**Mascarpone Cream** | 6

**Panna Cotta** Vanilla and Wild Berries | 6

**Black or White Truffle (Gelato)** | 6

**Lemon or Coffee Sorbet** | 4.5

**Ice Cream Cup**

(Strawberry, Lemon, Chocolate, Vanilla)

Small | 4 Medium | 5



## Artisanal Italian Beers

<b>Amarcord</b> .....   7.5 100% Italiana • 33cl
<b>Amarcord Bionda</b> .....   7.5 Gradisca • 33cl
<b>La Violina</b> • 35cl.....   8.5
<b>La Viola Chiara</b> • 75cl   16
<b>La Viola Rossa</b> • 75cl   16

## Draught Beers

«Nastro Azzurro» Pilsner

<b>Small</b> • 0,20 .....   4
<b>Medium</b> • 0,40 .....   5.5
<b>Big</b> • 1 lt .....   12



## Bitter (45ml)

Amaro Lucano   5	Amaro Malandrino   5
Amaro Jefferson   5	Un Bitter Baldo   5
Amaro Amara   5	Il Nocino   5
Amaro Aversa   5	Il Prugnolino   5
Amaretto di Saronno   5	Feuilles De Ceris   5
Amaro Gran Sasso   5	



## Liquors (45ml)

Sambuca Borghetti   5	Fratelli Vena Mirto   5
Moistrà Varnelli   5	Moretta Liquore   5
Frangelino   5	Liquore D. Zoppi Camomilla e Lime   5
Fratelli Vena Liquerizia   5	Borghetti Coffee   5



## Bottled Beers

<b>Corona</b> .....   6
<b>Heineken</b> .....   6
<b>Ichnusa non filtrata</b> .....   6
<b>Menabrea</b> .....   6
<b>Beck's analcolica</b> • 33cl.....   6
<b>Franziskaner</b> • 50cl.....   8
<b>Augustiner Edelstoff</b> • 50cl   8

## Draught Sodas

<b>Cocacola • Sprite</b> .....   3.5 small • 0,30
<b>Cocacola • Sprite</b> .....   5 medium • 0,50

## Canned/Bottled Sodas

<b>Natural Water   Sparkling</b>   3 75cl
<b>Cocacola • Cocacola Zero</b> .....   4
<b>Lemon Tea   Peach</b>   4
<b>Fanta • Sprite</b> .....   4
<b>Fruit Juices</b> .....   3,5 Apple, Pear, Orange



## Bar

<b>Coffee</b> .....   1.5
<b>Stained Coffee</b> .....   1.8
<b>Decaffeinated Coffee</b> .....   1.8
<b>Barley Coffee</b> .....   1.8
<b>Correct Coffee</b> .....   2
<b>Hot Tea</b> .....   2

## Grappe (40ml)

Grappa di Amarone della Valpolicella   8
Grappa Gewurztraminer   8
Grappa Moscato   8

## Dessert Wines

**Albana Passita dei Malatesti**  
Chalice | 5 Bottle | 18

**Passito di San Giovese**  
Chalice | 6 Bottle | 32

