

Menù

Appetizers... and Tradition

"La Tiella" (baked Tiella, Gaeta olives, fresh marzolino cheese, salted anchovies)	€7,00
"Il Golfo" (squid, octopus, shrimp, clams, mussels)	€11,00
"La Caprese" (tomato, mozzarella, olives, home made tuna)	€10,00
"La Frittura" (fried anchovies, depending on the availability of the fish)	€8,00
"Il Follaro" (interpretation of the territory in 6 elements)	€13,00
"Del Golfo" (Sautéed seafood)	€10,00

...e Gourmet

Steamed Prawn with citrus pesto and celery sorbet	€12,00
Eggplant Parmigiana with smoked swordfish, mozzarella di bufala, basil	€11,00
Codfish flan and potatoes with red pepper sauce and chickpeas with parsley	€10,00
Tuna tartare	€15,00

First Course

Ravioli with ricotta, cream of black truffle, monkfish	€14,00
Tagliolino long pasta with "amatrice" of octopus and bacon	€12,00
Torciarello long pasta with swordfish, tomatoes, olives, sautéed eggplant	€13,00
Gnocchi with pesto sauce and clams	€10,00

** Some products may be frozen

Menù

Paccheri medium flat pasta with pesto pistachio and prawns	€13,00
Scialatiello medium long pasta with mixed	€13,00
Mediterranean sea bass ravioli in sauce with tomatoes, olives, anchovies	€14,00
Paccheri medium flat with spider crab from Ponza	€13,00

Main Courses

Stuffed squid olives, bread crumbs, eggs, on cream of peas and parsley potatoes	€12,00
Fillet of turbot with potatoes, cherry tomatoes and olives	€15,00
Codfish with escarole and olives	€14,00
Fried fish on the gulf	€15,00
Stewed squid, mussels, clams and prawns	€16,00
Chunks of yellowtail with sautéed eggplant and fresh mint	€15,00
The Scapece with fried fish of the Gulf, red pepper, garlic, mint	€13,00
Fish burger with salad and potatoes	€11,00
Fillet of beef with juniper	€16,00

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