



COLD APPETIZERS

Octopus carpaccio with caesar dressing, belgian endive salad, Cetara anchovy sauce and bread wafers
(1, 3, 4, 10, 14, *) 15€

Humpback snapper tartare with asparagus foam, marinated egg yolk and toasted almond flakes
(3, 4, 7, 8) 15€

Marinated and hickory-smoked salmon with radishes on ice, arugula, and yogurt, dill, and pink peppercorn dressing
(4, 7, 12, *) 15€

Creamy cod sandwich with sweet and sour shallots, roasted cherry tomato cream and coffee powder
(1, 4, 7, 9, 12, *) 15€

Steamed red mullet fillets with pecorino cheese, marchigiano ciauscolo mousse and paccasassi
(1, 3, 4, 7) 15€

HOT APPETIZERS

Local prawns in leavened dough with smoked paprika, lime mayonnaise and mixed salad
(1, 2, 3, 4, 7, 12, 14) 15€

Grilled local cuttlefish with ash-grilled new potatoes and artichoke chips
(1, 2, 3, 4, 7, 12, 14) 15€

APPETIZER TASTING

Cold appetizer tasting (5 samples) 22€

Complete appetizer tasting (5 cold samples and 2 hot samples) 30€

FIRST COURSES

Cuttlefish ink cappellacci stuffed with shrimp, white squid and octopus ragù on a peas cream
(1, 2, 3, 4, 7, 9, 12, 14, *)

17€

Egg pasta chitarrine with lupin clams, cream saffron, shrimp oil, and smoked swordfish julienne
(1, 2, 3, 4, 7, 9, 12, 14, *)

17€

Potato gnocchi with red snapper, passata roasted cherry tomatoes and caper powder
(1, 2, 3, 4, 7, 9, 12, 14, *)

17€

MAIN COURSES

Grilled Adriatic grill with aromatic herb breading
(subject to local fish availability)
(1, 2, 4, 14)

26€

Grilled octopus tentacles glazed with Rosso Conero wine on a cream of fava beans and sautéed chicory
(7, 9, 12, 14, *)

24€

Grilled swordfish tataki with cream of smoked eggplant chimichurri sauce, and confit cherry tomatoes
(4, 9)

24€

Gargano Corba Rossa meunière fillet with buttered asparagus and candied lemon
(1, 4, 7, 9, 12)

24€

Fried calamari, prawns, and vegetables
(1, 2, 3, 4, 7, 12, 14, *)

20€

Fried Adriatic fish and vegetables
(Fish with bones)
(1, 2, 3, 4, 7, 12, 14, *)

20€

PASTA

A top-quality pastry, with carefully selected ingredients, is the perfect base to experience the balance between tradition and innovation. Sweet waves that make you continue your taste journey.

THE GRILL

Cooking over charcoal envelops the fish without masking its flavor, but rather enhances its flavor and makes it more appealing.


Like a warm sea breeze, the embers surprise you and transport you back to the primordial flavors that only the sea can provide.

SIDE DISHES

Fish-filled Ascolana olives (1, 2, 3, 4, 5, 7, 12, 14, *)	7€
Sautéed herbs	6€
Roasted potatoes	6€
Mixed salad	5€
Green salad	4€

FOR THOSE WHO DON'T EAT FISH

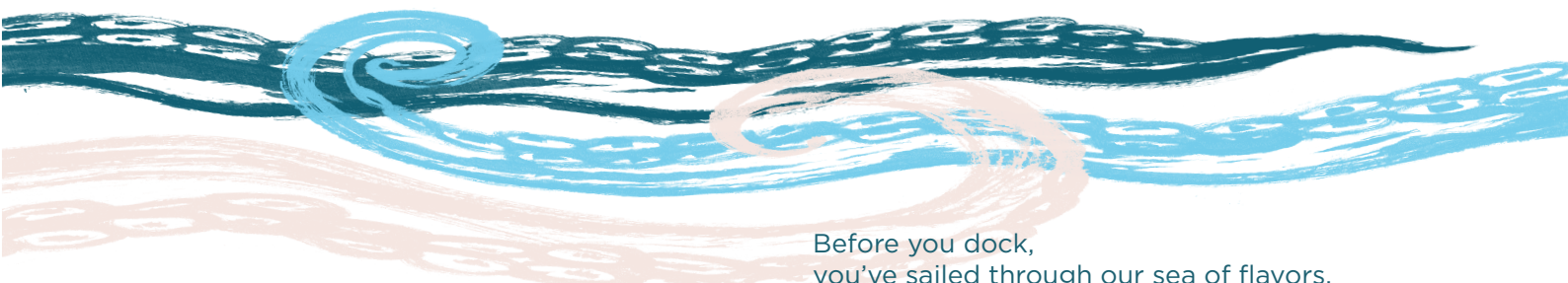
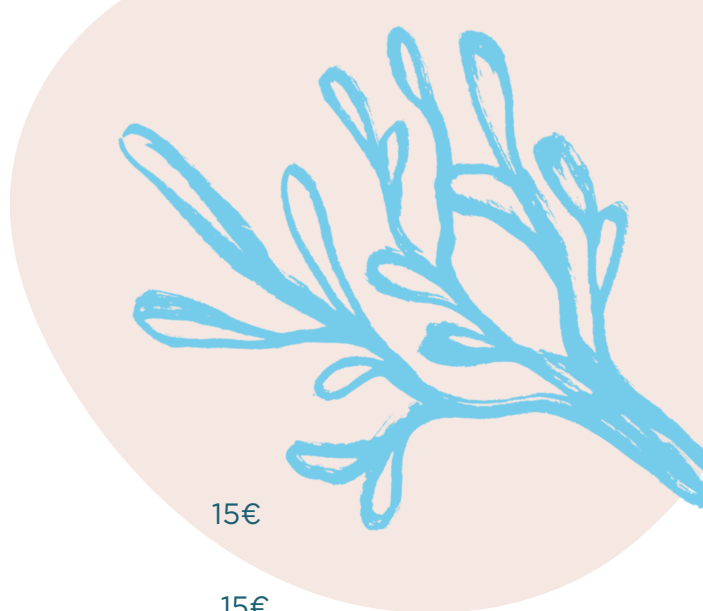
Egg tagliatelle with Marche ragù (1, 2, 3, 4, 7, 9, 12, 14, *)	15€
Potato gnocchi with chopped white meat (1, 2, 3, 4, 7, 9, 12, 14, *)	15€

 Potato-stuffed buttons with roasted cherry tomato cream, toasted almonds and caper powder (1, 2, 3, 4, 7, 8, 9, 12, 14, *)	15€
--	-----

Slow-cooked chicken roulade with truffle stuffing and mushrooms, white meat jus and sautéed herbs (1, 7, 9)	20€
--	-----

Grilled beef entrecote with seasonal salad	20€
--	-----

 Vegetarian platter mixed appetizer	16€
---	-----



<i>Sparea water 0,75Lt</i>	2,50€
<i>Bread and service</i>	3,00€

Before you dock,
you've sailed through our sea of flavors,
but before you go,
enjoy a little sweet treat.

Indulge in our After-Dinner Menu!

ELENCO ALLERGENI

Gli allergeni vengono indicati nel menù con il numero di riferimento

- 01 Cereali · Gluten contenenti Glutine.
- 02 Crostacei · Crustacean e prodotti a base di crostacei.
- 03 Uova · Eggs e prodotti a base di uova.
- 04 Pesce · Fish e prodotti a base di pesce.
- 05 Arachidi · Peanuts e prodotti a base di arachidi.
- 06 Soia · Soya e prodotti a base di soia.
- 07 Latte · Milk e prodotti a base di latte (incluso lattosio).
- 08 Frutta a guscio · Nuts mandorle, nocciole, noci.
- 09 Sedano · Celery e prodotti a base di sedano.
- 10 Senape · Mustard e prodotti a base di senape.
- 10 Semi di sesamo · Sesame e prodotti a base di sesamo.
- 12 Anidride solforosa · Sulphites e solfiti > 10 mg/kg-10 mg/lt.
- 13 Lupini · Lupine e prodotti a base di lupini.
- 14 Molluschi · Molluscs e prodotti a base di molluschi.

ATTENZIONE:

Le produzioni interne hanno carattere artigianale: non è quindi possibile garantire la totale assenza di allergeni nei prodotti finiti, anche quando non previsti in ricetta.

Il nostro personale è sempre a disposizione per ulteriori informazioni.

*In assenza di prodotto fresco, verrà utilizzato un prodotto congelato di prima qualità.

Gli alimenti ittici che vengono acquistati freschi, o che vengono serviti crudi, marinati e affumicati, vengono sottoposti alla procedura di abbattimento di temperatura preventiva a -20° come da regolamento UE