LA TANA DEL POLPO

ANCONA, LA CUCINA, IL MARE

COLD APPETIZERS

Octopus carpaccio with mayonnaise, celery on ice and mixed vegetables (9, 12, 14, **)	16€
Yellowfin tuna porchetta with grilled crescia cubes, sautéed herbs, tartar sauce, fennel, and crispy pork (1, 3, 4, **)	16€
Raw local prawns with bisque mayonnaise, , savory squid ink crumble, bread wafers, and grapefruit jelly (1, 2, 3, 4, 9, 14, **)	16€
Steamed mantis shrimp with chickpea cream and almond milk black garlic sponge and toasted hazelnuts (1, 2, 8, **)	15€
Marinated local mackerel with radicchio stewed in vinegar raspberries, pine nuts, and raisins (4, 8, 12, **)	15€

HOT APPETIZERS

Breaded and fried anchovy fillets with fried Tropea onions and smoked scamorza fondue (1, 3, 4, 7, 8, 14, **)	15€
Dogfish fillets with seafood puttanesca sauce (tomato, garlic, oil, chili pepper, Taggiasca olives, anchovies) (4, **)	15€

MIX APPETIZERS

Cold appetizer tasting (5 samples)	18€
Complete appetizer tasting (5 cold samples and 2 hot samples)	24€

FIRST COURSES

Egg pasta cannelloni stuffed with creamed cod with tomato sauce, cod, and basil oil — 16€
(1, 3, 4, 7 , **)

Spaghettoni made with water and flour , with creamed turnip greens, anchovies, crusco pepper and crispy breadcrumbs — 16€
(1, 4, **)

Traditional passatelli with paccasassi pesto, thyme, turbot, and its stock — 16€
(1, 3, 9, **)

SECOND COURSES

Grilled Adriatic grill with aromatic herb breading — 26€
(subject to local fish availability)
(1, 2, 4, 14, **)

Grilled octopus tentacles with sautéed herbs, smoked mashed potatoes, rosemary oil, and Jerusalem artichoke chips — 24€
(1, 2, 4, 7, 8, 12, 14, **)

Steamed turbot fillet with saffron foam, crusco pepper powder and pork fat — 24€
(1, 2, 3, 4, 7, 8, 14, **)

Cod Wellington on potato fondant, rosemary oil and white meat jus — 24€
(1, 3, 4, 7, 9, **)

Fried calamari, prawns, and vegetables — 20€
(1, 2, 3, 4, 12, 14, **)

Fried Adriatic fish and vegetables — 20€
(Fish with bones)
(1, 2, 3, 4, 12, 14, **)

PASTA

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

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-Stuffed Olives (1, 2, 3, 4, 5, 7, 14, **)	7€
Side dish of the Day	6€
Roasted potatoes	6€
Mixed salad	5€
Green salad	4€

EXTRAS

Egg tagliatelle with Marche meat ragù (1, 3, 9, **)	14€
Traditional passatelli with chopped white meat (1, 3, 7, 9, **)	15€
Spaghettoni made with water and flour with bell pepper crusco, creamed turnip greens, breadcrumbs, and toasted hazelnuts (1, 8, 9, **)	14€
Slow-cooked chicken roulade with truffle stuffing and mushrooms, white meat jus, and sautéed herbs (9, **)	20€
Grilled beef entrecote with seasonal salad	20€
Vegetarian appetizer platter	16€

Sparea water 0,75Lt	*2,50€*
Bread, service, and cover charge	*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!

LIST OF ALLERGENS

Allergens are indicated in the menu with the reference number

01 Cereals · Containing Gluten.
02 Crustaceans · Crustacean-based products.
03 Eggs · Egg products.
04 Fish · Fish-based products.
05 Peanuts · Peanut-based products.
06 Soy · Soy products.
07 Milk · Milk-based products (including lactose).
08 Nuts · Almonds, hazelnuts, walnuts.
09 Celery · Celery-based products.
10 Mustard · Mustard-based products.
11 Sesame seeds · Sesame based products.
12 Sulfur dioxide · Sulphites › 10 mg/kg · 10 mg/lt.
13 Lupine · Lupine-based products.
14 Molluscs · Mollusc-based products.

CAUTION:
Internal food processing is of an artisanal nature: it is therefore not possible to guarantee the total absence of allergens in the finished product, even if not included in the recipe.

Our staff is always available for additional information.

** In the absence of fresh ingredients,
frozen top-quality food will be used.

Seafood for raw consumption is subjected to a blast chilling procedure.