

TOMARITO

BAR DE PESCARIA

BURRITO *Served with French Fries*

THE FRESH INGREDIENTS AND THE GIFTS OF THE SEA IN A FRESH AND DELICIOUS COMBINATION, WRAPPED IN A CORN PIADA SERVED WITH FRENCH FRIES

SALMON CARPACCIO € 8,50

60 gr salmon carpaccio, guacamole, fried zucchini, lettuce, scamorza cheese, sauce and honey mustard, and hazelnuts

TUNA CARPACCIO € 8,50

60 gr tuna carpaccio, scamorza cheese, black garlic mayonnaise, aubergines, rocket and dried tomato pesto

STEAMED PRAWNS € 8,50

100 gr ice shrimp, lettuce, bacon, pink sauce, fresh tomato, scamorza cheese, pistachio and mozzarella

URAMAKI

SEASONAL INGREDIENTS, IMAGINATION AND A JAPANESE TOUCH: A FRESH AND UNMISTAKABLE FLAVOR, 8 PIECES

SALMON CARPACCIO € 9,50

40 gr marinated salmon sashimi with guacamole, rice, seaweed, scapece zucchini, hazelnuts, mustard and honey sauce, dried tomato mayonnaise and sprouts

TUNA CARPACCIO € 9,50

40 gr tuna sashimi, rice, seaweed, fried aubergine, candied tomato, basil mayonnaise, parmesan, mozzarella and dried tomato pesto

STEAMED PRAWNS € 9,50

80 gr of fried prawns with tail, rice, seaweed, cocktail sauce, Santoro bacon, lettuce, pistachio and sprouts

FOCACCIA

FRAGRANT DOUGH BAKED ON THE SPOT, STUFFED WITH FISH, FRESH VEGETABLES AND OUR SAUCES

ANCHOVIES AND STRACCIATELLA € 12,00

75 gr Cantabrian anchovies in oil, stracciatella, fresh rocket and lemon zest

TUNA AND AUBERGINE € 10,00

100 gr tuna carpaccio with pepper, stracciatella, mixed salad, aubergine, black garlic mayonnaise and cherry tomato

SALMON AND FIGS € 10,00

100 gr salmon carpaccio, mixed salad, walnuts, dried figs, toma cheese and lemon

PRAWN AND GUACAMOLE € 10,00

170 gr of ice prawns, mozzarella, guacamole, cherry tomato, crispy bacon, cocktail sauce and rocket

FRIED FISH

THE TIMELESS CHARM OF FRIED SEAFOOD, FRAGRANT AND COOKED ON THE SPOT (WITH SAUCE OF YOUR CHOICE)

FRENCH FRIES € 4,00

French Fries * served with sauces

OCTOPUS MEATBALLS € 7,00

10 homemade meatballs, homemade sauce with ketchup and homemade mayonnaise

SQUID AND PRAWNS € 10,00

300 gr of fried squid and prawns

SEAFOOD PANINI *Served with French Fries*

HOMEMADE FISH BURGER AND SOFT MILK BREAD SERVED WITH FRENCH FRIES; THE GOODNESS OF THE SEA MEETS THE CULINARY CREATIVITY OF THE CHEF. LET US SURPRISE YOU!

CHEESE AND PEPPER € 10,00

Milk sandwich, fish burger 170 gr by Lucio Mele, cheese and pepper sauce, rocket, fried onion rings, dark cheese, pickled cucumber, sliced tomato

YOGURT MAYO € 10,00

Milk sandwich, fish burger 170 gr Lucio Mele, dried tomato pesto, rocket, dark cheese, fior di latte and black garlic mayonnaise and yogurt

PRAWNS AND BACON € 10,00

Milk sandwich, fish burger 170 gr by Lucio Mele, iceberg salad with cocktail sauce, prawns with ice, crispy bacon, dark cheese, sliced tomato and mozzarella

BACON AND POTATOES € 10,00

Milk sandwich, fish burger 170 gr by Lucio Mele, fried potatoes, rustic salad, mustard and honey sauce, cocktail sauce, dark cheese, pickled gherkins, sliced tomato and crispy bacon

POKE SALAD

HAWAIIAN-STYLE SALAD WITH A BASE OF WHITE RICE, GOOD FISH AND FRESH VEGETABLES

TUNA TARTARE € 9,00

70 gr tuna tartare, rice, toma cheese, pickled vegetables, rocket, cherry tomato, gherkin, carrot and pepper mayonnaise

SALMON TARTARE € 9,00

70 gr of salmon tartare, rice, fried zucchini, salad, guacamole, tomato, mustard and honey sauce, and basil mayonnaise

STEAMED PRAWN € 9,00

100 gr of ice prawns, rice, lettuce, cherry tomato, aubergine, bacon, rocket, carrot and cocktail sauce

SOFT DRINK

Natural water in reusable aluminum bottle	45cl	€ 1,50
Sparkling water in reusable aluminum bottle	45cl	€ 1,50
Coca Cola	33cl	€ 2,50
Coca Cola Zero	33cl	€ 2,50
Fanta	33cl	€ 2,50
Sprite	33cl	€ 2,50

BEER

Peroni Riserva (blonde, blanche, red, double malt)	50cl	€ 4,50
Peroni Cruda	33cl	€ 4,00
Gluten Free Peroni	33cl	€ 4,00

GLASS OF WINE

Glass of wine	€ 4,00
Glass of sparkling wine	€ 5,00
Glass of sparkling classic method wine	€ 6,00

DRINK

Spritz (Aperol or Campari)	€ 5,00
Gin Tonic or Lemon	€ 8,50
Vodka Tonic or Lemon	€ 8,50