

RISTORANTE
DIPORTISTA

Appetizers

Mussel soup with coconut milk, coriander, ginger, chili and lime (7,14)	€ 14,00
Steamed king prawns with passion fruit, oil, basil (2)	€ 16,00
Fried Milanese anchovies with squacquerone cheese, sun-dried tomatoes, chlorophyll and curly parsley (1, 3, 7, 12)	€ 14,00
Fried baby octopus with Modenese reduction (1, 4, 12)	€ 14,00
Sea bass carpaccio with citrus, mint, smoked salt and squid ink wafer (1, 4)	€ 17,00
Griddled polenta dominoes with stracotto of baby octopus and vene cress (9, 14)	€ 16,00



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First dishes

Turmeric and saffron bucatini with raw scampi, mint and toasted almonds (1, 2, 8, 9, 14) € 22,00

Carnaroli rice with octopus veraci, cherry tomato cream, Gaeta olives and burrata sauce (1, 7, 9, 14) € 17,00

Gragnano vermicelli with Mazara del Vallo's raw red shrimp, Red Martini, Tarragon, strawberry water (1, 2, 9, 14) € 18,00

Linguine with sea bass ragout, Sorrento lemon, anchovy colatura and sicilian mollicata (1, 4, 9, 14) € 16,00

Cavatelli with baby octopus, squid, prawns and seafood (1, 2, 9, 14) € 17,00



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Main dishes

Pan-fried mullet, crispy greens and Saffron sauce (1, 4, 9, 14)	€ 22,00
Homage to the Orient: tempura prawns with faux soy caviar and seasonal vegetables (1, 2, 6)	€ 20,00
Ombrine with pumpkin and ponzu sauce (4, 9, 11, 13)	€ 23,00
Yellowfin tuna with baked fennel, Carella orange and Cointreau (4, 9, 14)	€ 25,00
Fried local squid and shrimp gobies (2, 14)	€ 18,00



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Sweets

Cake with a coconut and pineapple base and Italian meringue on top (1, 3, 8)	€ 8,00
Melindasù (1, 3, 7)	€ 8,00
Catalan cream with yerba mate (7)	€ 8,00
Cupcake with a warm chocolate heart cream and dulce de leche (3, 7, 8)	€ 8,00
Lemon sorbet (3, 6, 7, 8, 13)	€ 6,00
Pineapple Sliced	€ 8,00



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Soft drinks

Egeria Natural Water € 3,00

Egeria sparkling water € 3,00

Coffee € 2,00

Coca Cola/ Coca Cola zero € 3,00

Fanta € 3,00

Bread € 2,00 pp

Food allergens

1. GLUTEN

Cereals, wheat, rye, barley, oats, spelt, kamut, including hybrid derivatives.

2. CRUSTACEANS

Marine and freshwater: shrimps, prawns, lobsters, crabs and similar.

3. EGGS AND EGG PRODUCTS

Eggs and products containing them, mayonnaise, emulsifiers, egg pasta.

4. FISH

Food products in which fish is present, even if in small percentages.

5. PEANUTS AND DERIVATIVES

Packaged snacks, creams and sauces in which peanuts are present, even in small amounts

6. SOY

By-products such as: soya milk, tofu, soya noodles and similars.

7. MILK AND MILK PRODUCTS

Products containing milk: yoghurt, biscuits, cakes, ice cream and various creams.

8. NUTS

Almonds, hazelnuts, common, cashew and pecan nuts, peanuts and pistachios.

9. CELERY

Both in pieces and in preparations for soups, sauces and vegetable concentrates.

10. SENAPE

Can be found in sauces and condiments, especially in mustard.

11. SESAME

Internal seeds used for bread, flour, although they contain them in a small percentage.

12. SULPHUR DIOXIDE AND SULPHITES

Foods in vinegar, oil and brine, jams, dried mushrooms, preserves etc.

13. LUPINS

Present in vegan foods in the form of roasts, sausages, flours and similar.

14. MOLLUSCS

Scallops, razor clams, scallops, mussels, oysters, limpets, clams, tellins, etc.