

RISTORANTE

# DIPORTISTA

🐟 TRATTORIA DI MARE 🐟

## MENU



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### RAW FISH

#### Diportista's Grand Crudo

(porcupine langoustine, Mazzara red shrimp, local shrimp,  
tartare of catch of the day and fin de claire oyster)  
2,4,14

30

Carpaccio of the day with berry coulis, dehydrated olives  
and smoked sea salt  
4

12

Tartare of the day with burnt date tomato sauce, basil  
crisp and celery in osmosis  
1,4,9,12

14

Amelie fin de claire oyster  
14

4

Amelie oyster special  
14

5

### APPETIZERS

Diportista's appetizer (8 courses upon availability)  
1,2,3,4,5,6,7,8,9,10,11,12,13,14

25

Sea Salad  
1,4,9,14

16

Fried baby octopus  
1,14

14

Mussel Sauté  
4,9,14

14

Almond shrimp with wasabi mayonnaise and passion fruit 4 pcs  
1,2,3,7,8

10



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### FIRST COURSES

Spaghettone with clams and lupins 1,14	14
Paccheri Pasta with Seafood Sauce 1,2,4,14	14
Risotto with cream of langoustine and liquid burrata cheese 1,2,7	15
Diportista ravioli with red shrimp, stracciatella and lime 1,2,3,7	15

### MAIN COURSES

Roasted octopus, sautéed green chillies with mint and pecorino sauce 7,14	18
Sliced catch of the day with savory escarole, confit tomatoes and burrata cheese 4,5	20
Fried calamari and shrimp 1,2,4,6,8,14	17
Diportista's Fry 1,2,4,14	22
Catch of the day (based on chef's availability) 4	6/ pound



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### STREET FOOD

Shrimp and provolone meatball with panko breadcrumbs and savory eggnog sauce 1,2,3,6,7,12	8
Octopus, potato and pea patty with panko breadcrumbs and basil mayonnaise 1,3,6,7,12,14	7
“Cuzzetiello” sandwich with Luciana-style octopus and buffalo stracciata cheese 1,7,14	10
Rosetta Bread with grilled squid, roman broccoli, sun-dried tomatoes and pecorino cheese 1,14,7	12

### SIDES

Sautéed vegetables	7
Baked potatoes	6

### DESSERTS

Tiramisù 1,3,7,12	6
Creme brûlée with white chocolate and blueberries 1,3,6,7,8	6
Hazelnut mousse, cocoa crumble and salted caramel 1,3,6,7,8,5,12	6
Red fruit cheesecake with earth crumble 1,3,5,7,8	6



## MENU

### DRINKS

Natural Water	3
Sparkling Water	3
Coffee	2
Coca Cola/ Coca Cola zero	3
Fanta	3

Bread	2
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### 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 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. MUSTARD

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.