

DIPORTISTA



TRATTORIA DI MARE



MENU



DIPORTISTA

✂ TRATTORIA DI MARE ✂

MENU

RAW

Elite fin de claire Oyster

14



5

Elite super special Oyster

14



5

Daily tartare, tzatziki, almonds, and celery in osmosis

3, 4, 7, 8, 9



15

"Rosso spritz" Mazara red prawn, buffalo stracciatella, spritz gel
and Maldon salt

2, 7



14 / Hg

RAW DIPORTISTA

2, 4, 14



30

Porcupine scampi 10/15

2



10 / Hg

Porcupine scampi 5/10

2



12 / Hg

Carabineros red prawn

2



18 / Hg

Mazara 1st grade red prawn

2



17 / Hg









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STARTERS

Diportista tasting (4 courses for two people) 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14		30
"Catalana di gamberi" saffron potatoes, datterino tomatoes, bittersweet raspberry onion, basil, Taggiasca olives 2, 9, 12		14
Seafood salad 2, 9, 14		15
Golden moscardino 14		14
Sautéed mussels 14		14
Chickpea panella, sautéed chicory, and sun-dried tomato 8	 	10

FIRST COURSES

Scampi cream risotto with smoked buffalo stracciatella 2, 7	15
Pasta with potatoes and provola 1, 7, 9	12
Tortello stuffed with shrimp and lime, pea velouté, gorgonzola sauce, shredded equino, and olive ash 1, 2, 3, 7, 9	18
Spaghettoni with clams 1, 14	14





MENU

MAIN COURSES

Tuna tataki with coleslaw, orange gel, and teriyaki sauce 1, 3, 4, 6, 7		19
Mixed seafood grill with roasted potatoes 2, 4, 14		25
Citrus and rosemary salt cod in CBT, smashed potato, marinated zucchini, and cacciatora sauce 4, 12		18
Fried calamari and shrimp 2, 14		17
Diportista fry 2, 4, 14		22
Fried mixed small fish (Paranza) 4		15
Farmed fish (based on availability) 4		6 l'etto
Sea fish (based on availability) 4		9 l'etto
Eggplant Parmigiana bites 7	 	10

SIDE DISHES

Sautéed vegetables		7
Roasted potatoes		6



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BOAT FOOD

Meatballs:

Shrimp and provola meatballs, breaded in panko and savory zabaione 1, 2, 3, 6, 7	10
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Calamari, potato and pea meatballs, breaded in panko and olive mayo 1, 3, 14	9
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Focacce:

"DIPO DI PESTO" Calamari with basil pesto and buffalo stracciatella 1, 7, 8, 14	12
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"FIT DIPO" Shrimp, pea guacamole, feta and tomato 1, 2, 7	12
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BIBITE

Still water	3
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Sparkling water	3
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Coca Cola/Coca Cola zero	3
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Coffee	2
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Bread	2,5
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Service fee: 0€



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.

FOR ANY INTOLERANCE AND/OR ALLERGY, PLEASE INFORM AND CONSULT THE WAITING STAFF.

ALL GLUTEN-FREE DISHES WILL BE MARKED WITH A SPECIAL FLAG.



GLUTEN-FREE



VEGETARIAN

