



RAW SEAFOOD

Concave oyster 14		5
Special d'élite oyster 14		6
Tartare of the day with persimmon and basil sauce and osmotic fennel* 4		15
Carpaccio of the day with seasonal fruit* 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14		16
Diportista raw seafood selection 2, 4, 12, 14		30
Scampi 10/15* 2, 12		11 / 100g
Scampi 5/10* 2, 12		12,5 / 100g
Scampi 0/5* 2, 12		14,5 / 100g
Mazara red prawns (1st quality)* 2, 12		15 / 100g
Mazara red prawns (2nd quality)* 2, 12		13 / 100g
King prawns (Mazzancolle) 2, 12		12 / 100g
Local pink prawn* 2, 12		11 / 100g



DIPORTISTA



TRATTORIA DI MARE



STARTERS

Diportista tasting (4 courses for 2 people)* 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14		30
Sous-vide octopus with crispy potato and vinaigrette* 2, 12		14
Golden baby octopus* 1, 14		14
Mussels sauté 1, 14		14
Chickpea pannelle with braised radicchio, sweet and sour onions and raisins 1, 12		10
Pistachio-crusted prawn with celeriac cream, green apple and honey* 1, 2, 7, 8, 12		13
Breaded anchovies with lemon gel* 1, 3, 4, 5, 7, 12		13

FIRST COURSES

Risotto with scampi cream and parsley gel* 1, 2, 7, 9, 12		15
Pasta, potatoes, provola cheese and mussels 1, 7, 9, 14		13
Seafood linguine (Pescatora style)* 1, 2, 8, 14		15
Spaghettoni with clams and baby clams 1, 14		16
Large pasta parcels filled with whipped salt cod, onion broth and black kale* 1, 7, 9		16



DIPORTISTA



TRATTORIA DI MARE



MAIN COURSES

Glazed tuna steak with chamomile-infused potato cream and crispy radicchio 4, 6, 7, 12		18
Grilled seafood platter with roasted potatoes* 2, 4, 12, 14		25
Roasted octopus with pumpkin cream, lime and salsa verde* 7, 8, 12, 14		20
Fried calamari and prawns* 1, 2, 12, 14		17
Diportista fried seafood mix* 1, 2, 4, 12, 14		22
Mixed small fried fish (Paranza)* 1, 14		15
Farmed catch of the day (depending on availability) 4		6,5 / 100g
Wild catch of the day (depending on availability) 4		9 / 100g

SIDE DISHES

Side dish of the day		6
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DIPORTISTA



TRATTORIA DI MARE



BOAT FOOD

Panko breaded shrimp meatballs with provola cheese, leek and savory zabaione – 4 pcs*	12
1, 2, 3, 6, 7, 12	
Cod croquettes with sweet and sour sauce – 4 pcs*	12
1, 3, 4, 6, 7	
Octopus ragù arancino with smoked provola cheese – 2 pcs*	9
1, 9, 12, 14	
Aubergine and provola cheese ball with datterino tomato and basil sauce	8
1, 3, 7, 9	



DI PORTISTA



TRATTORIA DI MARE



DESSERTS

"Like the old days" - Homemade bread with Nutella 1, 6, 7, 8		5
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Tiramisù 1, 3, 7, 12		6
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Vin Santo foam with cantucci biscuits 3, 6, 7, 8, 10, 11, 12	 	6,5
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Grandma's pastry basket with custard cream and seasonal fruit 3, 5, 7, 8		7
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Dark chocolate fondant cake with orange cream 3, 6, 8, 12	 	6
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Deconstructed apple pie with vanilla crumble and cinnamon-infused apple 3, 5, 7, 8, 12		7
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Sorbet 1, 3, 5, 7, 8		6
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Sgroppino 1, 3, 5, 7, 8, 12		7
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Cake cutting service		1,5 per person
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DI PORTISTA



TRATTORIA DI MARE



DRINKS

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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Herbal Tea	5
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Bread	2,5
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Service charge: obviously 0



DIPORTISTA



TRATTORIA DI MARE



THE CLASSICS

Unicum	5
Del Capo	5
Jefferson	6
Limoncello	4
Genziana	5
Passito	5
Moscato	5
Grappa berta	7

RUM

Flor de Cana Centenario	9
Dos Maderas px 5+5 Anos	9
Don Papa Baroko	9

WHISKY

Laphroaig 10 Yo	9
Port Askaig Cask Strenght Small Batch	14
Macallan 12 Yo Cherry Oak Cask	18
Yamazakura Blended	11
The Glenlivet 12 Yo	9





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.



DISHES CAN BE PREPARED GLUTEN-FREE UPON REQUEST. KINDLY NOTIFY OUR STAFF WHEN PLACING YOUR ORDER.



VEGETARIAN



LACTOSE FREE

SOME PRODUCTS MARKED WITH AN ASTERISK MAY BE AVAILABLE FRESH OR BLAST-CHILLED, DEPENDING ON FISHING DAYS AND PRODUCT AVAILABILITY.

