



## Il Nuovo Guscio

Welcome,

Il Nuovo Guscio is a speciality seafood restaurant.

It is important for us that our menu features only the best quality fresh ingredients and this means it may be subject to variations.

Our staff are on hand should you require clarification regarding allergies and intolerances.

We wish you an enjoyable, tasty meal,

*Il Nuovo Guscio*



## Appetisers

Selected tuna tartare .....	€ 25,00
Crustacean salad.....	€ 23,00
Toasted bruschetta with anchovy fillets from the Cantabrian Sea.....	€ 8,00
Sauté of seasonal mussels.....	€ 12,00
Grilled octopus tentacle with purple mashed potatoes .....	€ 18,00
Prawns, razor clams and scallops au gratin with Sardinian mirto liqueur .....	€ 21,00
Smoked swordfish and tuna carpaccios .....	€ 16,00

## First Courses

Fresh scialatielli pasta with clams and botargo to taste.....	€ 22,00
Pappardelle with capers and shellfish meat .....	€ 25,00
Fregola sarda pasta.....	€ 24,00
Gragnano spaghetti with sea urchins .....	€ 38,00
Paccheri pasta with lobster .....	€ 45,00
Fresh scialatielli pasta with crab .....	€ 25,00
Black tagliolini pasta with scallops and red crayfish tartare .....	€ 26,00

## Main Courses

Grilled amberjack.....	€ 25,00
Royal frying.....	€ 30,00
Grilled tuna steak with pistachios .....	€ 35,00
Grilled calamari .....	€ 18,00
Steamed langoustines, prawns, mussels and clams with vegetables .....	€ 28,00

Some of our ingredients are frozen at sea.



## Seafood combos

Appetiser with different cooking .....	€ 33,00
Selected raw hors d'oeuvre .....	€ 60,00

Tasting menu: Appetiser, a starter and a main course according to the chef's proposal  
including: service charge, water, coffee and digestive liqueur (for the whole table) ..... € 70,00

Mixed grill ..... € 50,00



Single-portion Catalana  
..... € 75,00



Catalana for a couple  
..... € 140,00



Plateau of selected raw fish  
according to season..... € 130,00

## Vuoi comporre il tuo crudo in base ai tuoi gusti?

Selected small and medium-sized oysters .....	€ 6/8,00
Selected large-calibre oysters .....	€ 9,00
Small red prawns .....	€ 5,00
Large red prawns .....	€ 8,00
Penaeus shrimps .....	€ 5,50
Blue prawn .....	€ 5,00
Scamponi .....	€ 7,00
Urchins .....	€ 6,50
Prairie urchins .....	€ 9,00
Caviar (10 g box Selection) .....	€ 35,00

All raw proposals vary according to the season and availability of the catch.

CLIENT INFORMATION REGARDING THE PRESENCE IN FOODS OF INGREDIENTS  
OR TECHNOLOGICAL ADDITIVES CONSIDERED TO BE ALLERGENS OR THEIR DERIVATIVES

**Please note that the food and drinks prepared and served in this restaurant  
may contain ingredients or additives considered to be allergens**

List of allergenic ingredients used in this restaurant and present in Annex II of Reg. (EU) no. 1169/2001 -  
"Substances or products causing allergies or intolerances":

- 1 - Cereals containing gluten and products thereof (wheat, rye, barley, oats, spelt, kamut)
- 2 - Crustaceans and products thereof
- 3 - Eggs and products thereof
- 4 - Fish and products thereof
- 5 - Peanuts and products thereof
- 6 - Soybeans and products thereof
- 7 - Milk and products thereof (including lactose)
- 8 - Nuts  
(almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts and products thereof)
- 9 - Celery and products thereof
- 10 - Mustard and products thereof
- 11 - Sesame seeds and products thereof
- 12 - Sulphur dioxide and sulphites
- 13 - Lupin and products thereof
- 14 - Molluscs and products thereof

A member of our staff is at your disposal to provide any help or additional information you may require,  
and to show you any relevant documents, such as operating instructions, recipes,  
or original ingredient labels



Il Nuovo Guscio

P.za Vescovo Corna Pellegrini, 12/B - 25055 Pisogne (BS)  
Tel. +39 333.8967957 - [ilnuovoguscioem@libero.it](mailto:ilnuovoguscioem@libero.it)

Follow us on FB and Instagram