

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



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Appetisers

Octopus salad	€ 16,00
Prawn tails in a delicate lemon vinaigrette	€ 17,00
Selected tuna tartare	€ 25,00
Sauté of seasonal mussels	€ 14,00
Scallops, razor clams and king prawns au gratin with Sardinian mirto liqueur	€ 21,00
Appetiser with different cooking methods	€ 35,00

First Courses

Fresh scialatielli pasta with clams and botargo to taste	€ 22,00
Fregola sarda pasta	€ 24,00
Gragnano spaghetti with sea urchins	€ 38,00
Paccheri pasta with lobster	€ 45,00
Black tagliolini pasta with scallops and red prawn tartare	€ 26,00
Calamarata pasta with Taggiasca olives, capers, shellfish pulp, seafood and lemon zest	€ 23,00

Main Courses

Country-style mashed potatoes with roasted octopus	€ 19,00
Mediterranean fish soup	€ 16,00
Grilled seared tuna steak with drops of aged balsamic vinegar	€ 35,00
Seafood platter	€ 28,00
Grilled sea bream/sea bass	€ 18,50

Some of our ingredients are frozen at sea.



For lovers of raw fish

Selected raw seafood platter € 130,00

Do you want to compose your raw fish to your taste?

Baby oysters	€ 4,50
Medium oysters	€ 6,00
Large oysters	€ 8,50
Red prawns	€ 7,00
Blue prawn	€ 6,00
Gambero blu	€ 5,50
Scamponi	€ 7,00
Sea urchins	€ 6,50
Caviar (10 g box)	€ 35,00

Il Nuovo Guscio's compositions

Catalana	€ 75,00
Seafood grill (per couple)	€ 80,00
3-course tasting menu: hot starter, first course and second course	
based on the chef's recommendation, including cover charge, water, coffee and a glass of wine	
(valid for the entire table)	€ 75,00

All raw proposals vary according to the season and availability of the catch. Some of our ingredients are frozen at sea.

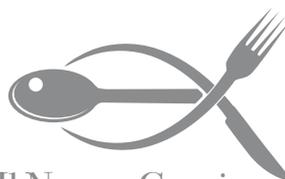
CLIENT INFORMATION REGARDING THE PRESENCE IN FOODS OF INGREDIENTS
OR TECHNOLOGICAL ADDITIVES CONSIDERED TO BE ALLERGENS OR THEIR DERIVATIVES

**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. 1169/2011 -
"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

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