



# OSTERIA LE CAVE



## STARTER

**STEWED OCTOPUS\*** (1,12) 16€  
Stewed Octopus With Tomato Sauce on Toasted Bread

**CAVE STYLE PRAWNS\*** (1,2,7) 14€  
Gratinated Prawn Tails, Greek Yogurt Sauce with Lemon and Ginger

**RED MULLET FILLETS\*** (4,11) 12€  
Baked, Fresh Herbs Powder, Chickpeas Hummus and Burnt Onion Sauce

**TUNA TARTARE\*** (4,7) 15€  
With Dark Chocolate and Pomegranate, Served with a Gin Tonic

**SARDINES IN SAOR** (1,4,7,8,12) 10€  
Fried Sardines, Onion Jam, Toasted Pine Nuts Cream and Raisins

## FIRST COURSES

**PUMPKIN GNOCCHI** (1,3,12,14) 16€  
With Clams, Turnip Tops and Anchovy Sauce

**BIGOLI\*** (1,2,3,4,12,14) 18€  
In Tomato Seafood Sauce

**RISOTTO\*** (4,7,12,14) 18€  
Vialone Nano, in Homemade Cuttlefish Ink, Chopped Red Prawns and Bisque

**STUFFED PACCHERI** (1,3,7,14) 14€  
Of Mussels and Potato Béchamel, Gratinated in Oven With Pecorino Cheese

## SECOND COURSES

**AMBERJACK STEAK\*** (4,7,12) 25€  
With Beurre Blanc Sauce, Plerotus and Chive Oil

**MONKFISH IN ZIMINO\*** (1,4,12) 18€  
Fried Monkfish Morsels with Tomato and Chard Stew

**MIXED FRIED\*** (1,4,14) 20€  
Fried Mixed Seafood, Cuttlefish, Calamari and Polenta

**TURBOT FILLET\*** (4,12) 22€  
In an Almond Crust and Glazed Pumpkin in a Sweet and Sour Orange Sauce

**VICENTINA STYLE COD** (4,7) 18€  
Slow Cooked Cod Vicentina Style Served with Soft Polenta

**WHOLE SEA BASS** (4) 3€/h  
Baked or Grilled With a Side Dish of Your Choice

## CONTOURS

**POLENTA** 4€

**BAKED POTATOES** (7) 5€

**GRATINATED VEGETABLE** (1) 5€

**SEASONAL VEGETABLES** 5€

**COVER CHARGE** 2,5€

\*They can contain Defrosted and/or Frozen Foods

Allergens: 1-Gluten, 2-Shellfish, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soy, 7-Dairy, 8-Tree Nuts  
9-Celery, 10-Mustard, 11-Sesame, 12-Sulfur Dioxide, 13-Lupins, 14-Molluscs