MENU

ENGLISH

STARTERS

Mazara red prawns*	each	€ 5,00
Raw scampi*	each	€ 6,00
Creamed cod with carasau bread		€ 15,00
Marinated sardines in savor		€ 12,00
Octopus salad with cherry tomatoes, taggiasca olives and red onion *		€ 15,00
Prawn* and mint tartare		€ 16,00
Tuna carpaccio*		€ 17,00
Gratinated scallops and queen scallops*		€ 16,00
Shelled king prawn tails sauteed with oil, butter and grated horseradish*		€ 16,00
Cold seafood platter		€ 15,00
Hot and cold seafood platter		€ 19,00
Hot, cold and raw seafood platter		€ 26,00
Hot, cold and raw platter (plus scampo and tartare)		€ 36,00

Changes to the starters may vary the price

FIRST COURSES

Spaghetti with clams		€ 20,00
Chitarra spaghetti with Barcolana-style sardines		€ 16,00
Chitarra spaghetti with shelled king prawn busara*		€ 18,00
Orecchiette with pistachio and tuna bottarga		€ 19,00
Purple potato gnocchetti with king prawn and guanciale*		€ 17,00
Orecchiette with octopus goulash*		€ 17,00
Paccheri with monkfish, cherry tomatoes, saffron and mint*		€ 19,00
Carnaroli risotto with king prawns, scallops and courgette cream * (min. 2 people, on request)	per person	€ 19,00
Pasta with half shelled lobster		€ 29,00

MAIN COURSES

Deep-fried calamari *	€ 16,00
Breaded sardines *	€ 16,00
Grilled croaker fillet with potato cream and basil oil *	€ 23,00
Octopus goulash *	€ 19,00
Sliced tuna in a white and black sesame crust with burrata stracciatella and chopped pistachio*	€ 24,00
Grilled octopus tentacle on topinambur cream and sweet paprika*	€ 21,00
Catch of the day (on request)	from € 7,00 to € 10,00 per 100 g

SIDE DISHES

Hot side dishes	€ 4,50
Cold side dishes	€ 4,50

DESSERTS

Desserts (daily choice) from € 6,00 to € 9,00

DRINKS

Mineral water 0,75 l	€ 4,00
Mineral water 1/2 l	€ 2,50
Pyraser beer 1/2 l	€ 7,00
House wine 1 litre	€ 14,00
House wine 1/2 l	€ 7,50
House wine 1/4 l	€ 4,50
Glass of wine	€ 3,50
Canned soft drinks	€ 4,00
Illy coffee	€ 2,50
Spritz kren	€ 6,00
Spritz aperol	€ 6,00
Bread and cover charge (each)	€ 3,50

*Some products and ingredients are frozen or deep-frozen, or may be blast-chilled on site to guarantee their quality and safety, as described in the HACCP plan procedures pursuant to Reg. EC 852/04.

FISH CRUSTACEANS MOLLUSCS SULPHITES SESAME FLOUR EGGS NUTS SEEDS MILK

specialità di pesce

da Basile

al promontorio