

## SPECIALTIES OF THE RESTAURANT

### SEAFOOD TOWER WITH FROZEN NITROGEN

• BASIC TOWER 1 FLOOR:

N 4 pcs scampi III choice\*  
N 3 pcs oysters 03  
N 1 sea truffle  
N 1 boiled prawn\*/ boiled shrimp  
N 2 boiled French whelks

30,65 €

• SPECIAL 2-STOREY RISER :

N 8 pcs scampi III choice\*  
N 6 pcs oysters 03  
N 3 sea truffles  
N 4 king prawns\*/ boiled prawns  
N 8 boiled French whelks  
N ½ blue lobster boiled Atlantic Ocean  
N ½ boiled crab  
N ½ + ½ tuna tartare\*

65,35 €

• IMPERIAL TOWER 2 FLOORS:

N 4 pcs scampi III choice\*  
N 10 scampi I choice\*  
N 9 pcs oysters 03  
N 6 pcs sea truffles  
N 6 king prawns\*/ boiled prawns  
N 10 boiled French whelks  
N 1 blue lobster boiled Atlantic Ocean  
N ½ boiled crab  
N ½ + ½ + ½ + ½ tuna tartare\*

90,65 €

• DELUXE TOWER 3 FLOORS :

N 4 pcs scampi III choice\*  
N 18 scampi I choice\*  
N 12 pcs oysters 03  
N 8 pcs sea truffles  
N 8 king prawns\*/ boiled prawns  
N 12 boiled French whelks  
N 12 boiled French whelks  
N 1 boiled crab  
N ½ + ½ + ½ + ½ tuna tartare\*

120,25 €

ALL OUR FISH RISERS WILL BE SERVED WITH RYE BREAD, SALTED BUTTER, MAYONNAISE,  
PINK SAUCE AND HOMEMADE TARTAR SAUCE TO BE COMBINED WITH ALL BOILED  
SHELLFISH AND MIGNONETTE SAUCE WITH OYSTERS.

\*Frozen products - The dishes are prepared from frozen or deep-frozen raw material at origin. \* Raw materials / Products that are chilled on site - Foodstuffs that are fed raw are subject to rapid chilling as described in the HACCP Plan in accordance with EC Reg. 852/04 and EC Reg. 853/04.

## FOR LOVERS OF RAW FISH

- Scampi I choice\* 4 pcs 20,85€
- Scampi III choice\* 10 pcs 16,45€
- Oysters 03 6 pcs 15,25€
- Tuna tartare\* and taggiasche olives with croutons and soy sauce (gr. 100) 13,95€
- Tuna carpaccio\* and sashimi served with pineapple and cucumber, wasabi and soy sauce 12,45€
- Swordfish carpaccio\* with chives and Ligurian extra virgin olive oil 10,35€
- Tartare tris 22,25€

N.B.: RAW FISH TREATED IN BLAST CHILLERS

## BOILED APPETIZERS

- Boiled octopus with boiled potatoes (served with mayonnaise and basil pesto) 11,35€
- Boiled cuttlefish salad with French potatoes and fresh celery 11,35€
- Homemade marinated salmon with pink pepper, thyme and chili fragments 10,35€
- Salted cod with cuttlefish black polenta chips 12,45€
- Steamed canoce 6/7 pcs (according to season) c.a 9,55€
- Homemade sardines in saor alla veneziana 9,95€
- Homemade marinated anchovies with fennel served on tomato paste 9,95€
- Catalan style shrimp tails with boiled potatoes, cherry tomatoes and red onion 12,45€
- Atlantic Ocean blue lobster Catalan style with boiled potatoes, cherry tomatoes and red onion  
according to quantity €
- Boiled Adriatic:
  - Boiled octopus
  - Cuttlefish salad
  - Marinated salmon
  - Marinated anchovies
  - Catalan-style shrimp tails
  - Sardines in saor 18,75€

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## HOT APPETIZERS

- Garlic, oil and chilli pepper shrimps with hot croutons (6 pcs) 13,65€
- Baked scallops\* with thyme and Ligurian extra virgin olive oil (2 pcs) 9,95€
- Thermidor shrimp tails (béchamel and black truffle carpaccio) 10,35€
- Soutè of mussels in red with hot croutons (gr. 500) 9,95€
- Clam Soutè in white with white croutons 12,65€
- Green curry soup with boiled shrimp tails, vegetables, basil and Thai jasmine rice 8,75€
- Canoce garlic, oil and chilli pepper 6/7 pcs (according to season) c.a 9,95€
- Cannolicchio (according to season) according to quantity €
- Rosemary Gransoporo 1 kg (min 20 min) 22,65€
- Griddled squid with local soft polenta (3 pcs) 9,95€

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## FIRST COURSE

- Spaghetti guitar in anchovy sauce 12,25€
- Tagliolini with scampi alla busara 11,55€
- Ravioli stuffed with ricotta cheese and truffle with scampi alla busara and  
black truffle carpaccio 16,85€
- Seafood risotto (according to season) 14,50€ per person
- Spaghetti with clams 12,25€
- Reef spaghetti 14,75€
- Gnocchi gratin with salmon with caviar and basil 12,25€
- Paccheri with seared tuna, capers and cherry tomatoes 12,25€
- Tagliolini/spaghetti with Atlantic Ocean blue lobster with fresh tomatoes 24,35€

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## MAIN COURSES

### GRILL / OVEN / FRIED

- Mixed grill:
  - cuttlefish\*
  - fillet of sea bass/gold
  - prawns
  - sardines
  - slice of tuna/salmon22,35€
- Mixed fried:
  - squid\*
  - gilded sardines
  - anchovies
  - aquadelle
  - scampi
  - schie\*22,35€
- Fried anchovies with grilled polenta 8,65€
- Fried or grilled sardines 10,55€
- Fried calamari\* 15,75€
- Breaded shrimp tails with sweet chilli sauce 16,45€
- Baked turbot 1 kg with vegetables (min. 2 persons) 44,35€
- Baked toad tail with vegetables (400gr) 16,45€
- Baked salmon steak with wok vegetables 13,85€
- Salt sea bass/grill 1 kg (min. 2 persons) 35,95€
- Vicenza-style cod with soft polenta 14,75€
- Grilled sea bream (400gr) 12,65€
- Grilled sea bass (400gr) 12,65€
- Cuttlefish\* stewed with peas and soft polenta 13,45€
- Grilled cuttlefish 14,75€

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# OUR MEAT SUGGESTIONS

## APPETIZERS

- Bruschetta garlic, cherry tomatoes, Ligurian taggiasche olives and basil (2 pcs) 6,25€
- Parma ham and melon 8,75€
- Frico km 0 with grilled polenta (supplied by Agricola Bellina) 7,50€
- Beef carpaccio with rocket and parmesan cheese flakes 9,95€
- Caprese di bufala 9,95€

## LE INSALATONE

- Insalata Stella  
Green salad, heart of palm, tomatoes, corn, shrimp tails, octopus, marinated salmon, olives and rocket 14,00€
- Insalata Nizzarda  
Green salad, olives, green salad, green beans, anchovy fillets, tuna, boiled eggs, tomatoes and peppers 10,00€
- Insalata Stella  
iceberg salad, heart of palm, tomatoes and emmenthal cheese 10,00€

## FIRST COURSE

- Spaghetti with garlic, oil and chilli pepper 8,55€
- Lasagna Bolognese style 9,95€
- Pennette all'arrabbiata 8,55€
- Macaroni carbonara 10,85€
- Ravioli stuffed with ricotta cheese and truffle with fresh tomatoes and flakes of smoked ricotta cheese 14,35€
- Taglierini with porcini mushrooms, flakes of Grana Padano cheese and black truffle carpaccio 15,65€
- Homemade potato dumplings with goose sauce\* 12,45€

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## MAIN COURSE

• Fillet of Angus Ireland reg. Aberdeen grilled / green pepper (200gr)	23,75€
• Beef fillet tartare (100gr)	20,25€
• Fiorentina di Angus Ireland region Aberdeen min. 1kg	per hg 6€
• Sliced beef with rocket and parmesan cheese	18,25€
• Grilled chicken breast	8,95€
• Chicken wings*	8,95€
• Milanese pork	8,95€
• Bare lamb chops from Wales	22,35€

## SIDE DISHES

• French fries*/oven/lesse	4,25€
• Mixed salad	4,25€
• Grilled Polenta (2 Pcs)	3,55€
• Tomatoes with onion	4,25€
• Beans with onion	4,25€

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## RESTAURANT SPECIALTIES:

### FRUIT RISERS

- AFRO RISER (ONLY STRAWBERRIES AND BANANA) WITH CHOCOLATE 12,35€
- SMALL RISER 6,55€
- MEDIUM RISER 20,45€
- WIDE RISER 35,65€

Fruit risers are served with fresh fruit in season, frozen nitrogen

### HOMEMADE SWEETS

- Chocolate flan with vanilla ice cream and cream 8,15€
- Panna cotta with berries 4,55€
- Tarte Tatin with apple with vanilla ice cream and cream 6,65€
- Tiramisù 5,45€
- Semifreddo al croccantino 5,55€
- DIY Profiteroles (SPECIALITIES) 8,55€

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# DRINKS

• Water	2,00€
• Soft drinks	2,50€
• House wine	
White / Red	
- ¼L	3,30€
- ½L	7,00€
- 1L	14,00€
- Glass	1,50€
Sparkling	
- ¼L	3,80€
- ½L	7,20€
- 1L	15,40€
- Glass	2,20€
• Draft beer	
- Small 0,20cl	2,50€
- Medium 0,40cl	4,50€
- Maß 1L	10,00€
• Singha (asian imported beer)	4,00€
• Aperitifs	
-White/Red spritz	1,50€
-Venetian Spritz (with Select)	3,50€
-Aperol spritz	3,50€
-Campari soda	3,00€
• Cocktail	
-American	6,00€
-Mojito	6,00€
-Martini cocktail	6,00€
-Caipirinha/Caipiroska	6,00€
-Daiquiri	6,00€
-Gin tonic/Vodka tonic	6,00€
• Spirits	3,50€
• Cafetteria	
-Espresso/Macchiato/Ristretto/Americano	1,50€
-Cappuccino/double coffee/hot tea	2,50€
-Coffee with alcohol	2,00€
-Latte macchiato	2,50€