



RISTORANTE  
IL POZZO®

*1970*



MENÙ

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## ANTIPASTI

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### Antipasto "Il Pozzo" 25 cad.

(minimum order 2 people)

**Selection of marinated and cooked dishes directly from the daily catch**

### I CRUDI

**Tuna tartare** 15

**Salmon tartare** 15

**Red prawns** (marinated or tartare, 4 pcs) 20

**Salicornia salad** 10

**Marinated scampi** 3 pz 24

**Sea bream tartare** 20

**Marinated small prawns** 18

(gr. 300)

**"Occhi di bue"** (300 g) 24

roasted, sautéed, marinated, or raw  
(according to your choice)

**Mixed raw seafood** (2 people) 60

**Grouper carpaccio with toasted** 18

almonds

**Snapper carpaccio with** 18

crushed pistachios

**Bruschetta with sea urchin pulp** (each) 5

### LE ALZATE

**La Piccola** 15

2 oysters, 4 assorted shellfish

Note: due to weather conditions, availability may vary

**La Media** 30

4 oysters, 8 assorted shellfish

Note: due to weather conditions, availability may vary

**La Grande** 45

8 oysters, 16 assorted shellfish

Note: due to weather conditions, availability may vary

**French oysters** (each) 3.5

**Gillardeau oysters** (each) 7

**Sea urchins from Galicia** (each) 5

### I COTTI

**Sautéed seafood** (gr. 500) 24

**Baked seafood gratin** (gr. 500) 24

**Peppery mussels** 14

**Mussel soup** 15

**Shrimp cocktail** 12

**Octopus salad** 14

**Roasted octopus with potato cream** 20

**Fried small fish ("paranza")** (300 g) 12

**Stuffed sardines** (each) 2,80

**Neapolitan-style mussel soup** 16

**Sweet and sour swordfish caponata** 12

**Cuttlefish "alla Luciana"** 12

**Lobster "alla Catalana"** (2 people) 48

**Sweet and sour tuna** 12

**Shrimp tempura** 17

**Baked scallops** (each) 7

**Grilled razor clams**(200 g) 2 pz 10

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## ANTIPASTI DI TERRA

**Tomato bruschetta** 3,50

**Grilled tomino cheese** 12

**Caprese with burrata and basil pesto** 12

**Smoked beef carpaccio with** 15

arugula, apple, and walnuts

**Eggplant parmigiana** 10

**Cheese fondue with croutons** 15

**Crispy pastry parcel with smoked** 10

scamorza and asparagus

**Cured meats platter (dinner only)** 20

**Burrata with prosciutto crudo** 15

and walnuts

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## LE PASTE FRESCHE

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Casarecce Pozzo	18
Ravioli with swordfish and eggplant	18
Fettuccine with scampi, chicory, and cherry tomatoes	20
Gnocchi with pistachio and shrimp	18
Tonnarelli with clams, bottarga, and lime	25
Tonnarelli with pecorino cheese, black pepper, and mussels	18

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## I CLASSICI

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Linguine with sea urchin	24
Swordfish carbonara	18
Seafood linguine	18
Paccheri with lobster	25
Paccheri with octopus ragù	18
Seafood paella <i>(2 people)</i>	30
Paccheri with eggplant cream, red and yellow tomatoes, and king prawns	24

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## I RISOTTI

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Marinara style	18
Squid ink with red prawn tartare	25
Imperial prawn with salicornia and cherry tomatoes	20
With artichokes and shrimp	18
With zucchini cream and mussels	18



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## I COUS COUS

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<b>Seafood and vegetables</b>	18
<b>Vegetarian</b>	18
<b>Royal with lobster</b>	25

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## TERRA

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<b>Casarecce alla Norma</b>	14
<b>Pistachio ravioli</b>	15
<b>Lasagna with meat ragù</b>	14
<b>Tonnarelli cacio e pepe (cheese and black pepper)</b>	15
<b>Tonnarelli with zucchini cream, speck, and cheese</b>	15
<b>Tonnarelli with porcini mushrooms</b>	18
<b>Artichoke risotto</b>	14
<b>Paccheri with eggplant cream and red and yellow tomatoes</b>	15



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## I SECONDI

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Tempura shrimp skewer with basmati rice and teriyaki sauce	20
Corvina fillet in a potato crust with lettuce cream	20
Catch of the day (price per kg)	60
Swordfish in a pistachio crust	16
Seared tuna on caramelized Tropea onion	24
Fried calamari and shrimp with Thai sauce	16
Stuffed squid with orange blossom aroma	16
Swordfish rolls with seasoned breadcrumbs	15
Mixed grilled fish	20
Lobster (price per kg)	80
roasted or boiled	
Beef fillet	24
roasted, with gorgonzola, porcini mushrooms, or Cerasuolo wine	
Sliced beef fillet	26
Sweet and sour rabbit	14
Breaded chicken cutlet with fries	12
Lobster or mantis shrimp (price per kg) 100	
roasted, boiled, or "alla Catalana"	
Duck breast with orange	15
Oven-roasted pork shank	18
Pork fillet wrapped in bacon with pistachio powder and artichoke cream	18
Roasted Argentinian ribeye	22
Sliced Irish Angus steak with arugula and Montasio cheese shavings	24

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## I CONTORNI

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Sautéed chicory	8
Grilled vegetables	8
Tomato or mixed salad	7
Boiled vegetables –	8
<i>(carrots, zucchini, and potatoes)</i>	
Oven-baked potatoes	7



# SEZIONE III

## ALLERGENI ALIMENTARI

**1.** Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut, or their hybrid strains) and derived products, except certain processed derivatives (e.g. glucose syrups, maltodextrins, alcohol distillates).

**2.** Crustaceans and products thereof

**3.** Eggs and products thereof

**4.** Fish and products thereof, except:

Fish gelatin used as a vitamin/carotenoid carrier

Fish gelatin/isinglass used as fining agent in beer and wine

**5.** Peanuts and products thereof

**6.** Soybeans and products thereof, except certain refined oils and derivatives (as specified)

**7.** Milk and dairy products (including lactose), except:

Whey used for alcohol distillation

Lactitol

**8.** Nuts: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, and products thereof (with some exceptions for alcohol production)

**9.** Celery and products thereof

**10.** Mustard and products thereof

**11.** Sesame seeds and products thereof

**12.** Sulphur dioxide and sulphites at concentrations above 10 mg/kg or 10 mg/l (as SO<sub>2</sub>)

**13.** Lupin and products thereof

**14.** Molluscs and products thereof



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