AzzurroDue®

DRINK POINT

MARE & RISTORANTE

ENGLISH MENU

AzzurroDue®
DARK POINT
MARE & RISTORANTE

Chef what a job!

He lives when others rest...
He works when others are on vacation...
Immersed in his world of noises and smells...
The cook is lonely, sulky and grumpy...
The cook burns out quickly... he burns out quickly because at 30, he is as if he were 50,
for the load of stress, responsibility and a good dose of love for his work...
The cook grumbles, he grumbles like a pot of beans on the stove,
but he almost always tries to fulfill requests...
The cook doesn't stop...no he doesn't stop...when the cook eats, or drinks a beer,
His mind is associating those flavors to come up with who knows what dish... or not...
but the cook never stops...
The cook sleeps little, or almost doesn't sleep at certain times of the year...
Be patient when you wait in a restaurant for a dish...
Because often behind that dish, there are untreated cuts, unbandaged burns,
and neglected ailments, semi-abandoned families... and everything to gratify your palate,
or your break...
Have respect for the cook, because he puts your satisfaction above everything...
The cook...or as they mostly say now the chef, sacrificed his adolescence
including onions, potatoes, hood filters, fryers to clean etc...
When you enter any venue, please remember this...

By:
Ristorante Acquario
Kaiser-Wilhelm-Platz 5
45276 Essen
Tel. 0201 512665

Dear Customer,

The AzzurroDue Restaurant would like to give You our best Welcome.
Our Staff is at Your disposal, so that Your stay in our structure can be appreciated at it's fullest.

Whilst ordering, we would be grateful if you could inform the staff of any food **allergies** or **intolerances** you may have: we will take care of helping you to verify an **exhaustive list** of all the **allergens** contained in our dishes whose **criticality**, already highlighted **in bold,** in **this character** (where it is manifest) will be further accompanied by a **number** (from **1** to **14**) corresponding to the possible hidden allergen contained in the dish (example: **butter** (**7**) in risotto, **eggs** (**3**) in fresh pasta, **bisulphit**e (**12**) contained in the wine to blend etc.) as per the legend attached to this menu and therefore, to exclude them in preparation, so as to adapt them where possible to do so to your specificity with a differentiated composition of the dish, created expressly for you.
The **Fish Grilled on the Stone**, which is our specialty, is prepared with the use of **Breadcrumbs** (1), the same as some of our Starters **au Gratin** (1): We therefore invite you to let us know if you do not like its presence or to refrain from 'order them (cross-contamination) in case of proven celiac disease.

We guarantee Freshness of all the foods we administer, and we pay particular attention in carefully selecting the best and freshest fish, this is the result of skills based on experience and passion in our work.
In our menu only the Squids, Octopus and/or Scampi, may have been frozen due to lack of fresh fish in those occasions.
The fish to be consumed raw or almost raw has been treated Precautionary Safety Treatment complying with the requirements of Regulation (EC) 853/2004, Annex III, Section VII, D, Paragraphs 1 and 3

The Culligan Filtered Water, constantly kept according to current Hygienic and Sanitary Read through the periodic replacement of the Filter Everpure is served in litre jugs which, after use, are regularly washed and sterilized.
The Extra Virgin Olive Oil, Riviera dei Fiori DOP of Frantoio of Sant'Agata from Oneglia, Superior Category, is obtained directly from olives and solely by mechanical means.
The Himalayan Pink Salt present on our tables and dishes, comes from an area widely recognized for the excellence of this product.
The Handcrafted Cold-Cuts used by us, are manufactured according to ancient traditional recipes of our territories.

All our dishes are freshly prepared: we trust in Your kind understanding for any delays, hoping that the little discomfort can be compensated by the pleasure of the welcoming attitude and the taste of the authenticity of the food we serve ...

Thanking You for Your Kind Attention, and for the Waiting

AzzurroDue
MARE & RISTORANTE

Allergens Legend

(For further information, please consult our **Ingredients Book**)

ALLERGEN **1**
Cereals containing **gluten**: wheat, rye, barley, oats, spelt, Kamut and products thereof.
ALLERGEN **2**
Crustaceans and products thereof.
ALLERGEN **3**
Eggs and products thereof.
ALLERGEN **4**
Fish and products thereof.
ALLERGEN **5**
Peanuts and products thereof.
ALLERGEN **6**
Soya and products thereof.
ALLERGEN **7**
Milk and products thereof (including lactose).
ALLERGEN **8**
Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts and products thereof).
ALLERGEN **9**
Celery and products thereof.
ALLERGEN **10**
Mustard and products thereof.
ALLERGEN **11**
Sesame seeds and products thereof.
ALLERGEN **12**
Sulphur dioxide and **sulphites** in concentrations exceeding 10 mg/kg or 10 mg/l in terms of SO2.
ALLERGEN **13**
Lupins and products thereof.
ALLERGEN **14**
Molluscs and products thereof

List of Abbreviations ° ♦ ♥

° **Fish** intended to be consumed raw or practically raw has been subjected to preventive remediation treatment in accordance with the requirements of Regulation (EC) 853/2004, Annex III, Section VII, Letter D, Points 1 and 3
♦ Product frozen at source
♥ In the absence of fresh product on the market, it can be frozen on site or at source

MENÙ

ENGLISH MENU

***Bread** and cover*	*3,00*

Seafood Starters

Sailor's Mussels with Garlic, Parsley, **White Wine** and Extra Virgin Olive Oil (14,12)	18,00
Peppered **Mussels** with Cherry Tomato, Garlic, Parsley and E.V.O. (14)	18,00
*Warm Boiled **Octopus** with Potatoes and Taggiasche Olives (14,)	20,00
Marinated **Anchovies°** in Salt and **Vinegar** (4,12)	18,00
Salmon Marinated in Orange and Pink Himalayan Salt° (4)	24,00
Sweet and Sour **Salmon** with Sugar, Salt, Lemon and **Vinegar** (4,12)	24,00
Mixed **Seafood** of the House ° (1,2,4,12,14)	25,00
Mixed **Seafood** of the House Extra (*finished with* **Oyster**) ° (1,2,4,12,14)	30,00

Seafood Crudités

Seafood Crudités*(2,4,12,14)	35,00
Oysters (14)	30,00
Raw **Salmon** ° (4)	25,00
Raw **Cuttlefish** chiffonade in Wild Citrus Sauce and selection of five grounded Peppers (14)	25,00
Raw ° **Cod** Carpaccio in Passion Fruit Jelly (4)	25,00
Tuna Tartare ° (4)	30,00
Wild **Salmon** Tartare (4)	30,00
Schrimp Tartare (2,12)	30,00
Integrating in the chosen **Tartare** additional Raw **Cuttlefish** chiffonade (14)	10,00
Integrating in the chosen **Tartare** additional Raw **Cuttlefish** chiffonade and Raw Schrimp (14,2)	15,00
Integrating in the chosen dish additional **Caviar** (4)	35,00

Seafood First Courses

Spaghetti with **Mussels** and **Pine Nuts** (1,8,12,14)		20,00
Spaghetti with **Botarga** (dried fish eggs typical of Sardinia) and Basil (1,4)		20,00
Spaghetti with **Clams** with Green Pepper (1,12,14)		22,00
Spaghetti with **Clams** and **Botarga** (1,4, 12,14)		24,00
Seafood Spaghetti with **Scampi, Shrimps, Mussels, Clams** and Cherry **Tomatoes** (1,2,12,14)		20,00
Spaghetti with **Scampi** and Cherry **Tomatoes** (1,2,12)		20,00
Shrimp Bisque **Trophies** ♥ (1,2,12)		20,00
Fettuccine Land and **Sea** with Zucchini, **Shrimps** and Basil (1,2,3,12)		20,00
Fettuccine with **Botarga** and **Pistachio with** Golden Onion and **Cheese** creaming (1,3,4,7,8)		22,00
Taglierini with **Oysters** (1,3,12,14)		25,00
Taglierini with **Sea Urchins** ° (1,3,14)		25,00
Blue Seaweed Spaghetti with **Crab Meat** (1,2)		30,00
Taglierini with **Caviar** (1,3,4,7)		35,00
Linguine with **Lobster**♥ and Cherry **Tomatoes** (1,2,12)	*minimum x 2-price 1 serving:*	35,00
Linguine with **Spiny Lobster**♥ and Cherry **Tomatoes** (1,2,12)	*minimum x 2-price 1 serving:*	45,00
Seafood Rice•(2,7,12,14)	*minimum x 2-price 1 serving:*	24,00
Spicy **Seafood** Soup with Cherry Tomatoes and **Croutons** (1,2,12,14)		25,00

° Composition of Mixed Seafood of the House:
Salmon Marinated in Orange and Pink Salt, **Octopous** and **Seafood** Salad, **Mussels** au **Gratin**. It can vary daily, depending on the availability of the **fish**.
° Composition of Seafood Crudités:
Ever-changing daily, depending on the availability of fish. Two types of Fish Fillets such as: **Tuna, Salmon, Amberjack, Hake, Grouper, Croake**. **Oysters** and/or **King Prawns** and/or **Scampi** be agreed based on the preferences of the customer
° The **fish** to be consumed raw or almost raw has been treated **Precautionary Safety Treatment** complying with the requirements of Regulation (EC) 853/2004, Annex III, Section VII, D, Paragraphs 1 and 3
*Frozen product origin
•Contains **Lactose** and **Milk Proteins**

Seafood Second Courses

Mixed Fried **Fish** from the Ligurian Gulf °(1,2,4,12,14)	22,00
Fried *Squids, Prawns and Anchovies (1,2,4,12,14)	22,00
Fried *Squids & Prawns (1,2,12,14)	22,00
Fried *Squids (1,12,14)	22,00
Fried * Anchovies (1,4)	22,00
*Octopus Stew, Cherry Tomatoes and Laurel Leaves (12,14)	24,00
Sea Bass Ligurian-Style with **Pine Nuts**, Potatoes and Taggiasca Olives (4,8,12)	32,00
Sea Bass Mediterranean-Style **Fish** with **Tomatoes**, Olives, Capers, Oregano (4)	32,00
Wilde Sea Bream Ligurian-Style with **Pine Nuts**, Potatoes and Taggiasca Olives (4,8,12)	38,00
Wilde Sea Bream Mediterranean-Style **Fish** with **Tomatoes**, Olives, Capers, Oregano (4)	38,00
Medallions of **Salmon** with **Almonds** and Aromatic Herbs (4,8)	28,00
Tuna Fillet with Poppy Seeds (4,8)	32,00
Stewed **Codfish** with Onion, Capers, Raisins and Cherry **Tomato** (4,12)	28,00

Seafood Specialties on the Stone with Breadcrumbs

* **Squid** grilled on the Stone (1,14)		28,00
Farmer Sea Bass Italy grilled on the Stone (1,4)		30,00
Wilde Sea Bream grilled on the Stone (1,4)		35,00
Wilde Big Eye grilled on the Stone (1,4)		70,00
Mixed **Fish** grilled on the Stone° with **Sea Bass** (1,2,4,12,14)		35,00
Mixed **Fish** grilled on the Stone° with **Wilde Sea Bream** (1,2,4,12,14)		35,00
Mixed **Fish** grilled on the Stone° with **Wilde Big Eye** (1,2,4,12,14)		55,00
Crustaceans & **Squids** grilled on the Stone° (1,2,12,14)		40,00
Scampi grilled on the Stone (1,2,12)		40,00
Purple Head **King Prawns** grilled on the Stone (1,2)		40,00
Lobster♥ grilled on the Stone (1,2,12)		70,00
Spiny Lobster♥ grilled on the Stone (1,2,12)		90,00
Local Spyny Lobster grilled on the Stone (1,2)	*price per kg:*	280,00

	minimum x 2-price 1 serving:
Royal **Seafood** Mix on the stone (+ ½ **Spiny Lobster**) (1,2,4,12,14)	80,00
Imperial Mix **Seafood** on the stone (+ ½ **Lobster**) (1,2,4,12,14)	70,00
Royal **Wilde Seafood** Mix on the stone (+ ½ **Spiny Lobster**) (1,2,4,12,14)	85,00
Imperial **Wilde Seafood** Mix on the stone (+ ½ **Lobster**) (1,2,4,12,14)	75,00
Royal Mix of **Crustaceans** on the stone (+ ½ **Spiny Lobster**) (1,2,12,14)	85,00
Imperial Mix **Crustaceans** on the stone (+ ½ **Lobster**) (1,2,12,14)	75,00

° Composition of **Mixed Fried Fish of the Ligurian Gulf**:
Squid, Shrimps and fresh **Fish** of the day (**Anchovies** and/or **Nose Pads** and/or **Mullet** and/or **Signorine** and/or **Whiting**
The product, purchased fresh, it can be frozen by us for its preservation, in compliance with health and safety regulations.
° Composition of **Mixed fish grilled on the Stone**:
½ **Sea Bass**, or **Sea Bream** or other local catch of the day chosen by the customer, a slice of fresh catch of the day, one **Squid**, a Large **Scampi**, a **King Prawn** from Santa Margherita Ligure and, if available, a **Razor Clam**.
° Composition of **Mixed Crustaceans & Squids grilled on Stone**:
Two **Squids**, two **Scampi**, two **King Prawns** from Santa Margherita Ligure and, subject to availability, two **Razors Clams**
NB. The **Fish Grilled on the Stone**, except for King Prawns is cooked with the use of **Breadcrumbs**: so, we invite the customers who do not like the presence of breadcrumbs, to ask for them to be removed.
* Frozen product origin
♥If there is no fresh product on the market, it can be frozen at origin

...And for those Who don't want the Fish...

Handcrafted Cold-Cuts

Parma Ham D.O.P. with Melon	20,00
Parma Ham D.O.P. with **Mozzarella Cheese** (7)	20,00
Carpaccio of Bresaola Handcrafted in Valtellina (1,3,7,12)	20,00
Mixture of Handcrafted Cold-Cuts	22,00

Vegetarian Dishes

Spaghetti with Fresh **Tomatoes** and Basil (1)	10,00
Basil Pesto **Trenette** with Potatoes and Green Beans (1,7,8)	20,00
Spaghetti with Porcini Mushrooms, Parsley and Garlic (1,7,12)	20,00
Vegan **Penne** with Aubergine, Zucchine, Cherry **Tomatoes**, Olives, **Pine Nuts** and Basil (1,8)	18,00
Fettuccine with **Pistacchio** Golden Onions and **Cheese Creaming** (1,3,7,8)	20,00

Meat Dishes

Breaded Chicken Cutlet (1,3)		18,00
Green Pepper Fillet (1,7,14)	*(by reservation only)*	35,00
Grilled fillet	*(by reservation only)*	30,00
Cut steak on Rocket	*(by reservation only)*	30,00

Salads

Green salad	8,00
Tomatoes salad	8,00
Mixed salad (Green Salad and Tomatoes)	8,00
Caprese Salad with **Mozzarella Cheese** and Tomatoes (7)	12,00
Biancaneve Salad with Tomatoes, **Mozzarella Cheese** and Ham Tomatoes (7)	16,00
Garnished Salad with Lettuce, Tomatoes, **Tuna** and **Mozzarella Cheese** (4,7,12)	15,00
Lobster Salad (2,12)	65,00

Cheeses (7)

Grana Chese (3,7)	12,00
Tasting of **Cheeses** boarded with Chestnut Honey and/or Bitter Orange Marmalade (3,7,12)	25,00

Brillat Savarin (Bourgogne), **Tometta from Valtaleggio** (Lombardia), **Paglietta Piemonese** from Mixed Milks, **Fresh Goat Cheese** with Mountain Herbs and flowers, **Cave Matured Pecorino on a Tufo Stone** (Toscana), **Mimolette Vieille Reserve** (Normandia), **Blue Cheese from Monviso** (Piemonte), **Blue Cheese from Piemonte**, **Shropshire Cheese with Port** and Raisins (U.K.)

About Pesto, Garlic and Sardinian Cheese

Liguria, for geo-historical reasons (Mediterranean, Roman dominion, Apuan Alps ...), is a land of mortars. It is therefore characterized by numerous sauces - some more famous than others - prepared inside this product, which is also useful with dried fruit and spices.

All these sauces, including *agiadda* (agliata), since they originally accompanied meats, a bit like Piedmontese bagnèt verd, had a sharp, decisive flavor, due to the salt (a preservative) and *garlic* (a disinfectant).
The pesto, however, whose current recipe was "formalized" not before the mid-19th century, was "beaten" in the mortar with what was there, especially since the basil greenhouses were still to come, and therefore the seasons once again they affected the menus. In addition, there were, so to speak, more patrician pests and plebeian pests, a little - albeit for other reasons - as is the case today, since not everyone uses the correct and quality raw materials ...

Even the *sardinian pecorino DOP* (ideal if aged 10-12 months) is confirmed as a central ingredient, as the Republic of Genoa engaged in intense trade with Corsica and Sardinia, and almost always a culinary specialty originates from what a people knows, cultivates, trades.

I am delighted with "AzzurroDue" which guarantees its customers an authentic pesto, made with *genoese basil DOP*, white garlic with a gentle scent*, italian pine nuts, parmigiano reggiano DOP* and *extra virgin olive oil* ... A traditional pesto, tasty, full-bodied and not liquid, as it was and must continue to be. My recommendation is to combine it with pasta such as *trenette, lasagna, picagge, testaroli, gnocchi* and *trofiette*, and to combine it with the aromas of some good local Pigato, which "Azzurrodue" to be poured at the right temperature into beautiful tall-stemmed tulips.
Gourmet friend, good Liguria and good pesto to you, of course with *garlic* and *sardinian cheese*.

Umberto Curti, Ligucibario®

Dott.ssa Luisa Puppo, Dott. Umberto Curti
Welcome Management - Ligucibario®
marketing e formazione per il turismo e l'enogastronomia
Tel 010 4072452 Cell 347 2517756
http://www.ligucibario.com/umberto-curti-luisa-puppo/
YouTube Ligucibario Channel
Segui Ligucibario su Facebook e Twitter

ligucibario

Dessert Menu

FRUITS

Hawaiian Fruit Salad	9,00
Pineapple	6,00
Melon	7,00
Watermelon	6,00

CAKES AND PASTRIES

Dark Chocolate Soft Cake with a Melted Heart served with Pistachio Cracker (1,3,6,7,8)	9,00
Cocoa Cake with Salted Beer and Pine Nuts (1,3,7,8)	9,00
Warm Apple Crumble served with Ice Cream (1,3,7)	9,00
Panna Cotta with Fuits of the Forest Reduction (3,7,12)	9,00
Pistachio from Bronte Creme Brulee (3,7,8)	9,00
Home made Semifreddo (3,6,7,8,12)	9,00
Homemade Tart (1,3,7)	9,00
Cassatina in Pastry with Ricotta with Tunisian Raisins and Chunks of Chocolate (1,3,6,7,12)	9,00
Almond Cake with Candied Cider (1,3,7,8)	9,00
Gluten-free Hazelnut cake (3,7,8)	9,00
Tasting of Homemade Dry Pastries (1,3,6,7,8)	12,00

ICE CREAMS (3,7,+)

Drenched **Vanilla Ice Cream** with Black Berries (3,7,12)	8,00
Drenched **Vanilla Ice Cream** with Coffee (3,7)	8,00
Drenched **Vanilla Ice Cream** with Hot **Chocolate** (3,7,8,12)	8,00
Drenched **Vanilla Ice Cream** with Caramel (3,7)	8,00
Nutty **Pistachio Ice Cream** (3,6,7,8)	9,00
Drenched **Vanilla Ice Cream** with Whisky (3,7)	9,00
Drenched **Vanilla Ice Cream** with Cointreau (3,7)	9,00
Drenched **Vanilla Ice Cream** with Grand Marnier (3,7)	9,00
Drenched **Vanilla Ice Cream** with Saint Germain (Elderberry liqueur) (3,7)	9,00

SHERBETS

Lemon **Sherbet**	8,00
Sherbet with **Prosecco** (12)	9,00
Sherbet with Wodka (1)	10,00
Sherbet with Grappa (12)	10,00
Sherbet with St. Germain (Elderflower Liquor)	10,00
Sherbet with con **Jack Daniel's Apple** (Mela Verde) (1)	10,00

Coffee Menu

Espresso Coffee	2,50
Decaf Coffee	3,00
Coffee with shot of Bitters or Liqueurs or Distillates (corretto)	3,50
Barley Coffee (1) / Ginseng Coffee(7)	3,00
American Coffee	3,00
Cappuccino (7)	3,00
Decaf **Cappuccino** (7)	4,00
Barley **Cappuccino** (1,7)	4,00
Hot Dark **Chocolate** (7)	5,00
Shaken Coffee with Whisky **Cream** (1,7)	8,00

Glasses of Dessert Wines and Wines Liqueurs (12)

Wite Passito Wines

Il Negrese - Malvasia	12,5%	'20	Il Negrese	D.O.C.	Colli Piacent.	8,50
Hauner – Malvasia Lipari, Corinto Nero	13%	'20	Carlo Hauner	D.O.C.	Sicilia	9,00
Sauternes	13,5%	'15	Château Gravas	A.S.C.	Bordeaux	9,00
Vin Santo - Castello di Brolio	16,5%	'11	Barone Ricasoli	D.O.C.	Toscana	10,00
L'intraprendente	13,5%	'17	Ca' du Ferrà	D.O.C.	Levanto	18,00

Porto

Adriano White Reserva	19,5%	Ramos Pinto	Portogallo	9,00
Reserva Adriano Tawny	19,5%	Ramos Pinto	Portogallo	9,00
Reserva Collector	19,5%	Ramos Pinto	Portogallo	9,00
Late Bottled Vintage 2017	19,5% '15	Ramos Pinto	Portogallo	9,00
Blend N° 5 – White Port	12%	Graham's	Portogallo	9,00
Blend N° 12 – Ruby Port	19%	Graham's	Portogallo	9,00
Late Bottled Vintage 2017	20% '17	Graham's	Portogallo	9,00
Porto Tawny – 10 anos	20%	Graham's	Portogallo	9,00

Sherry

1896-1996-100 anos Pedro Ximenez Murillo	17%	Lustau	Spagna	9,00

Madeira

Sercial 5 anos	19%	Blandy's	Madeira	9,00

Mini Tour del porto di Genova	Tasting of 3 types of Port / Sherry / Madeira	22,00
Gran Tour del porto di Genova	Tasting of 5 types of Port / Sherry / Madeira	32,00

Bitters and Liqueurs

Bitters

Grande Genova		Genova	6,00
Camatti		Genova	6,00
Rheum - Bitter Bio based on Rhubarb	Origine	Cengio (Savona)	7,00
Amaro alla Canapa - Hemp Bitter	Domenis 1898	Cividale del Friuli	7,00
Montenegro		Bologna	6,00
Lucano		Pisticci	6,00
Vecchio Amaro del Capo		Vibo Valentia	6,00
Jefferson – Amaro importante	Vecchio Magazzino Doganale	Calabria	7,00

National Liqueurs

Limoncino of Liguria	Andrea Bruzzone	Genova	6,00
Bergamot - Bergamot Liqueur	Domenis 1898	Cividale del Friuli	6,00
Storica Verde - Basil Liqueur	Domenis 1898	Cividale del Friuli	6,00
Cirasa - Cherry Liqueur	Domenis 1898	Cividale del Friuli	6,00
Myrtle of Sardinia -Monte Arcosu	Zedda Piras	Gallura	6,00
Anima Nera - Licorice Liqueur	Marzadro	Trentino	6,00
Sambuca	Molinari	Milano	6,00
Zenzero Radix - BIO	Origine	Cengio (Savona)	7,00

Foreign Bitters and Liqueurs

Jägermeister		Wolfenbüttel	6,00
Chartreuse Verde V.E.P.	Garnier	Francia	9,00
Framboise - Raspberry liqueur	Philippe de Bourgogne	Borgogna	9,00
Crème de Cassis de Dijon - Blackcurrant liqueur	Philippe de Bourgogne	Borgogna	9,00
Cointreau		Francia	6,00
Grand Marnier		Francia	7,00
Whiskey Cream	Sarsfielsd Finest Irish Cream	Irlanda	7,00

Distillates

Grappa/Acquavite (12)

Storica Bianca	Domenis 1898	Cividale Friuli	7,00
Storica Nera	Domenis 1898	Cividale Friuli	7,00
Storica Riserva	Domenis 1898	Cividale Friuli	8,00
Storica Riserva Barrique	Domenis 1898	Cividale Friuli	8,00
Luce di Uve – Prosecco Grappa	Domenis 1898	Cividale Friuli	7,00
Luce di Uve –Malvasia Grappa	Domenis 1898	Cividale Friuli	7,00
Luce di Uve – Ribolla Grappa	Domenis 1898	Cividale Friuli	7,00
Luce di Uve – Verduzzo Grappa	Domenis 1898	Cividale Friuli	7,00
Luce di Uve – Refosco Grappa	Domenis 1898	Cividale Friuli	7,00
Luce di Uve – Aged Grappa	Domenis 1898	Cividale Friuli	8,00
Barbaresco Grappa	Distilleria Levi Serafino	Neive	8,00
Alto Grado - Wine Brandy	Dr. Mario Montanaro	Alba	8,00
Sliwovitz - Plum Brandy	Domenis 1898	Cividale Friuli	6,00

Calvados, Armagnac, Cognac (12)

Calvados Pays d'Auge – 5 ans	Le Compte	Francia	9,00
Calvados Pays d'Auge – Hors d'Auge	Christian Drouin	Francia	10,00
Bas Armagnac – Hors d'Age	Dartigalongue	Francia	9,00
Ugni blanc, Baco, Folle Blanche			
Cognac - Premières Saveurs 6 Carats	Leopold Gourmel	Francia	9,00
Cognac - Grande Champagne-Vesper	Delamain	Francia	10,00

Single Malt Scotch (1)

Lagavulin 16 YO		Isle of Islay	9,00
Signatory Caol Ila 2009 Unchillfiltred		Isle of Islay	9,00
The Macallan 12 YO Fine Oak		Highlands	9,00
The Macallan 12 YO Sherry Oak Cask		Highlands	12,00

Blended

Nikka Whisky from The Barrel		Japan	9,00

Bourbon

Jack Daniel's Old No. 7 Whiskey		Tennessee	9,00
Jack Daniel's Apple Whiskey		Tennessee	9,00
Wild Turkey		Kentucky	9,00

Gin (1)

Bulldog			8,00
Sunset	Panarea	Sicilia	9,00
Island	Panarea	Sicilia	9,00
Gin Mare – Mediterranean Gin	Gin Mare	Spagna	10,00
Capri – Mediterranean Gin	Gin Mare	Spagna	12,00
Portofino Dry Gin		Portofino	10,00
Portofino Dry Gin – Mignon 100 ml		Portofino	26,00
Prebuggin – London Dry Gin		Chiavari	12,00
Sox – Soxhlet Gin (1,3,5,7,8)	Soxhlet Botanical Extraction	Quintara (Ro)	12,00
Sox – Soxhlet Dry Gin (1,3,5,7,8)	Soxhlet Botanical Extraction	Quintara (Ro)	12,00
359 Gin – Il Botanico	Domenis 1898	Cividale Friuli	12,00
359 Gin – L'Aromatico	Domenis 1898	Cividale Friuli	12,00
359 Gin – Il Fruttato	Domenis 1898	Cividale Friuli	12,00
Gin à la Madame	Del Professore	Asti	10,00
Trittico – GINROSE	Domenis 1898	Cividale Friuli	9,00

Black Gin (1)

The First Italian Black Gin	Taurus	Torino	12,00
Ballykeefe Sloe Gin – Limited Edition	Domenis 1898	Cividale Friuli	10,00

Distillates

Vodka (1)

Skyy		U.S.A.	8,00
Absolut		Svezia	8,00
Panarea		Sicilia	9,00
Purity		Svezia	9,00
Grey Goose		Francia	10,00

Clear Rum

Neisson Blanc Agricole	Neisson	Martinique	8,00
Rhum J. M. Blanc Agricole '17	Crassous de Médeouil	Martinique	8,00
P.M.G. Rum Blanc Agricole	Marie Galante	Guadaloupe	9,00
Clairin Vaval '15	Distillerie Chelo	Haiti	9,00
Clairin Sajous '15	Distillerie Chelo	Haiti	9,00
Clairin Casimir '15	Distillerie Chelo	Haiti	9,00

Dark Rum

Sistema Solera 23	Zacapa	Guatemala	9,00
15 YO	Pusser's - British Navy	Guyana	8,00
12 YO	El Dorado	Guyana (Demerara)	9,00
Jardin Fruité	Rhum J. M. Agricole	Antilles Françaises	9,00
Épices Créoles	Rhum J. M. Agricole	Antilles Françaises	9,00
Fumée Volcanique	Rhum J. M. Agricole	Antilles Françaises	9,00
V.S.O.P. Très Vieux Rhum Agricole	Depaz Réserve Spéciale	Martinique	12,00
17 Y O- Extra Strong 110 proof – Agr.	Caroni	Trinidad	24,00
21 Y O- Extra Strong 110 proof – Agr.	Caroni	Trinidad	35,00
Basseterre '95 - Rum Vieux Guadeloupe	Basseterre	Guadeloupe	35,00
Triptych – Single Blend '16	Foursquare	Barbados	450,00

Single piece:
whole bottle only: see quotations…

Tequila

Blanco - Espolòn	Destilladora San Nicolas	México	8,00
Blanco	La Hora Azul	México	8,00
Reposado	La Hora Azul	México	9,00
Aeñjo	La Hora Azul	México	10,00

Mezcal

Mezcal Vago Espadín		México	8,00
Chagoya Donají Barro		Oaxaca (México)	8,00

Cachaça

Yaguara Cachaça New Edition	Menegher	Brasil	10,00

Wines (12)

D.O.C. **Wines** by the Glass	6,00
Flûte **Classic Metod**	8,00

Vermouth & Flavored Wines (12)

The True Corochinato – Grand Luxury Aperitif "l'Asinello"	Vini Allara	Genova	6,00
Vermouth Mediterraneo Bianco Maestrale	Macchia	Sard	8,00
Vermouth Bianco	Contratto	Alta Langa	8,00
Vermouth Bianco	Peliti's	Torino	8,00
Vermouth di Torino Bianco	Antica Torino	Torino	8,00
Vermouth di Torino Dry	Antica Torino	Torino	8,00
Vermouth Extra Dry	Martini	Torino	8,00
Trittico – Vermut Rosé	Domenis 1898	Cividale Friuli	8,00
Vermouth Rosso	Contratto	Alta Langa	8,00
Vermouth Rosso	Peliti's	Torino	8,00
Vermouth di Torino Rosso	Antica Torino	Torino	8,00
Vermouth di Torino Rosso	Del Professore	Torino	8,00

Bitters (12)

Operarossa – Eccellenza Italiana	1492 Coloniale Group	Lago Maggiore	8,00
Trittico – Rosso Base	Domenis 1898	Cividale Friuli	8,00
Campari	Davide Campari	Milano	8,00
Bordiga	Ditta Cav. Pietro Bordiga	Cuneo	9,00
Gagliardo - Bitter Radicale	Distilleria Schiavo	Costabissara (VC)	8,00
Sox 1 (1,3,5,7,8)	Soxhlet Bitter 1	Quintara (RO)	10,00
Sox 2 (1,3,5,7,8)	Soxhlet Bitter 2	Quintara (RO)	10,00
Gran Milano - Tradizione	Bitter Distillers & Distribuitions	Milano	10,00

Craft Beers (1)

Baladin	Non-alcoholic	Botanic Blonde	33 cl	0,0% Vol	Cuneo	7,00
Baladin	Gluten Free	Gluten Free Blonde Ale	33 cl	6,5% Vol	Cuneo	7,00
Birrificio del Golfo	Anciüa	German Ale	33 cl	4,6% Vol	Liguria	7,00
Birrificio del Golfo	Orata	Golden Ale	33 cl	5% Vol	Liguria	7,00
Birrificio del Golfo	Battigia	Bitter Ale	33 cl	3,6 % Vol	Liguria	7,00
Maltus Faber	Blonde	Belgian Ale	33 cl	5,6% Vol	Liguria	7,00
Maltus Faber	Amber	Abbey	33 cl	7 % Vol	Liguria	7,00
Maltus Faber	Triple	Strong Ale	33 cl	7 % Vol	Liguria	8,00
Maltus Faber	Hip-Ipa	Blonde Ipa	33 cl	5,6 % Vol	Liguria	8,00
Maltus Faber	Cippa L'Ipa	Ipa	33 cl	7 % Vol	Liguria	7,00
Maltus Faber	Blanca	Wit Beer Without Spices	75 cl	4,7% Vol	Liguria	16,00
Er Boqueron	La Blanca	Wit Beer- Con Agua de Mar	33 cl	4,6 % Vol	Spagna	8,00
Er Boqueron	La Roja	Red Ale - Con Agua de Mar	33 cl	4,6 % Vol	Spagna	8,00
Er Boqueron	La Clasica	Golden Ale - Con Agua de Mar	75 cl	5 % Vol	Spagna	16,00

Alcohol Free Beverages

Microfiltered Water Culligan Natural or Sparkly by the Glass	0,50
Microfiltered Water Culligan Natural or Sparkly by the Jug (1 Litre)	2,50
Mineral Water Botteled ½ Litre	1,50
Squeezed orange juice	7,00
Milk & Mint /Mint / Orzata / Grenadine Syrup	4,00
Yoga Optimum: Apricot / Pear / Blueberry / Pineapple /Red Orange / Ace / Grapefruit / Green Apple	5,00
Galvanina Ice Tea: Lemon / Peach / White / Green	5,00

Tonic & Soda Waters

Coca Cola / Coca Zero	5,00
Baladin Cola - Italian taste	5,00
Baladin Black Foam - Italian taste	5,00
Galvanina Bio Fru.it:	5,00
Lemonade / Orange / Blood Orange / Citron / Pink Grapefruit / Chinotto / Soda / Ginger / Pomegranate	
Tonica Sweppes Premium Mixers: Hibiscus / Pink Pepper	5,00
Indian Tonic Water Harry's Cipriani	5,00
Mediterranean Tonic Water Eloise Cipriani	5,00
Tonica Fever Tree Mediterranean	5,00
Baladin Smoked Tonic Water	5,00
Baladin Hay tonic	5,00
J. Gasco: Lemonade / Ederflower / Sparkling Violet / Pink Soda	5,00
Bitter Aperitif / Ginger Ale / Zenzer Beer	
Crodino	5,00

Alcohol Free Drinks Euro 10,00

Virgin Caipiroska	Ginger Ale, lime, brown Sugar (Plain or Strawberry or Passion fruit)
Virgin Mohito	Lemon Soda or Gazzosa, mint leaves, lime, Brown Sugar
Virgin Colada	Plain **ice cream**, split coconut 100 %, pineapple juice, crushed ice
Frida Kahlo	Squeezed orange juice, squized pink grapefruit juice, squeezed lime and grenadine split, elderflower soda by ALXIMIA
Shirley Temple	Ginger Ale & Granatina by ALXIMIA
Lilith	Lychee syrup, syrup or strawberry puree, cranberry juice, lime juice, top Senzer Beer or Ginger Ale, fleece ice by ALXIMIA
Tomato Seasoned	**Tomato** juice, balsamic vinegar, worcestershire sauce, pepper sauce, lemon juice, salt, pepper

Mad Spirits by Neri Fantechi

Chamomile and Green Peppers	25%	Herbaceous, spicy, fresh…	Firenze	8,00
Passion Fruit and Thyme	25%	Spicy, aromatic, exotic…	Firenze	8,00
Tangerines and Rhubarb	25%	Citrus, aromatic, bitter…	Firenze	8,00
Strawberry, Habanero, Lime	25%	Fruity, spicy, sour…	Firenze	8,00
Raspberries and Pomegranate Vinegar	25%	Fruity, sweet, vinegary…	Firenze	8,00
Blueberry e Milky Oolong Tea	25%	Sweet, exotic, elegant…	Firenze	8,00

Alcoholic Drinks Euro 10,00 – Euro 2.00 **supplement** with *Special Spirit

Liqueur / Fortified Wine Base

Pimm's N. 1	Pimm's N. 1, Ginger Ale
Porto Summer (12)	**Graham's Blend No. 5**, tonic, ice, lemon and mint to garnish

Spritz & Base Brut (12)

Blue Wave	Venturo, Blue di Curaçao, **Prosecco**, Soda water	
Aperol Spritz	Aperol, Prosecco, Soda	
Hugo Spritz Saint Germain *	St.Germain (Elderflower Liquor), **Prosecco**, Soda	*Special Spirit
Passoa Spritz	Passoa (Passion Fruit Liqueur), **Prosecco**, Soda	
Basanotto Spritz	Basanotto (Basil, Sage, Chinotto Liqueur), **Prosecco**, Soda	
Bitter Spritz	Bitter, **Prosecco**, Soda	
Kyr	**Prosecco**, Crème de Cassis	

The Classics

Garibaldi	Bitter, orange juice
Shaken Bitter	Bitter, orange liquor split (your choise)
MiTo (12)	Bitter, Red Vermouth
Americano (12)	Bitter, Red Vermouth, soda
Negroni (12)	Gin, Bitter, Red Vermouth, orange slice
Negrosky (1,12)	Vodka, Bitter, Red Vermouth, orange slice
Negroni Sbagliato (12)	Prosecco, Bitter, Red Vermouth, orange slice
Negroni Vulcanico*(12)	Gin Panarea Island, Bitter Gran Milano "smoked", Antica Torino Vermouth Dry, MAD Spirit lime, strawberry, habanero (By Luca Picchi) *Special Spirit

Base Gin (1)

Martini Cocktail(12)	Gin, Martini Extra Dry, zeste d'olive ou de citron	
Brumble	Gin, Blackberry liqueur, lemon juice	
Bulldog & Tonic	Bulldog London Dry Gin, tonic of your choice	
Prebuggin & Tonic*	Prebuggin London Dry Gin, tonic	*Special Spirit
Portofino & Tonic*	Portofino Dry Gin, tonic	*Special Spirit
Mare & Tonic*	Mare Mediterranean Gin, tonic	*Special Spirit
Capri & Tonic*	Mare Capri Mediterranean Gin, tonic	*Special Spirit
Sunset & Tonic*	Panarea Sunset Gin, tonic	*Special Spirit
Island & Tonic*	Panarea Island Gin, tonic	*Special Spirit
Sox & Tonic*	**Soxhlet Gin**, tonic	*Special Spirit
Sox Dry & Tonic*	**Soxhlet Dry Gin**, tonic	*Special Spirit
Pink Tonic	Gin, hibiscus tonic, split lime juice, split orange juice	
Dark & Violet*	Gin Nero Taurus, J. Gasco Sparkling Violet	*Special Spirit
Dolce Amaro	Gin, Bitter, strawberry juice, orange juice	
Gin Gin Mule	Gin, Zenzer Beer, lime juice	

Or, combine your favorite Gin with your favorite Soda…! (See specific section!)

Alcoholic Drinks Euro 10,00 – Euro 2.00 supplement with *Special Spirit

Vodka base (1)

Ligurian Bloody Mary (1,4,9,12)	**Tomato** juice, Organic Vodka from Savona, balsamic vinegar, worcestershire sauce, angostura, pepper sauce, lemon juice, sale, pepper, basil leaves, special Garnish Ancient Focaccia from Voltri
Persa in Mare*	Grey Goose Vodka, St. Germain, Prosecco, pestato di Lime, zucchero di Canna, Maggiorana (By Simone Ciolli) *Special Spirit
Dirty Shirley	Vodka, Gazzosa, Granatina
Sex on The Beach	Vodka, Vodka Peach, pressed orange, raspberry split
Cosmopolitan	Vodka, Orange liquor, squeezed lime, Cranberry Juice (long Drink version with added lemon soda)
Moscow Mule	Vodka, Ginger Beer, squeezed lime
Kamikaze	Vodka, orange liqueur, lime juice
Espresso Martini	Vodka, Liquore al Caffè, caffè espresso, zucchero liquido
with Purity Vodka	*Special Spirit
with Grey Goose Vodka	*Special Spirit

Rum base

Daiquiri Frozen	White Rum, squeezed lime, brown sugar, crushed ice
Piña Colada (7)	White Rum, Plain ice **cream**, coconut split 100 %, pineapple juice, ice flakes
Mai Tai	White Rum, Dark Rum, squeezed lime, Cointreau, almond syrup, grenadine
Mojito	White Rum, mint leaves, lime, brown sugar, Soda
Strawberry Mojito	White Rum, mint leaves, lime, brown sugar, blended strawberries, Soda
Golden Mojito	Dark Rum, mint leaves, lime, brown sugar, Soda
Rum Cooler	Dark Rum, lime, brown sugar, ginger ale
Dark'n'Stormy	Dark Rum, Zenzer Beer

with J.M. Agricole Jardin Fruité	*Special Spirit
with J.M. Agricole Épices Créoles	*Special Spirit
with J.M. Agricole Fumée Volcanique	*Special Spirit

Tequila base *Special Spirit

Margarita	Blanco La Hora Azul, Orange liqueur, lime juice
Hot Margarita	Blanco La Hora Azul, Orange liqueur, lime juice, tabasco
Strawberry Margarita	Blanco La Hora Azul, Orange liqueur, lime juice, strawberry puree
Margarita Frozen	Blanco La Hora Azul, Orange liqueur, lime juice, crushed ice
Matador	Blanco La Hora Azul, Orange liqueur, lime juice, pineapple juice
Tequila Sunrise	Blanco La Hora Azul, orange juice, grenadine

Alcoholic Drinks Euro 10,00 – Euro 2.00 supplement with *Special Spirit

The Caipi

Capiroska	Vodka, lime, brown sugar (Plain or Strawberry or Passion fruit)
Caipiriña	Cachaça, lime, brown sugar (Plain or Strawberry or Passion fruit)
Caipirissima	Rum, lime, brown sugar (Plain or Strawberry or Passion fruit)
Caipimexico	Tequila, lime, brown sugar, pepper sauce (Plain or Strawberry or Passion fruit)

Our Sours

Jack Sour *	Jack Daniel's, Lemon or lime juice, Liquid sugar
Jack Apple Sour*	Jack Daniel's Apple, Lemon or lime juice, Liquid sugar
Jack Cinnamon Sour*	Jack Daniel's Cinnamon, Lemon or lime juice, Liquid sugar
Jack Honey Sour*	Jack Daniel's Honey, Lemon or lime juice, Liquid sugar
Vodka Purity Sour*	Vodka Purity, Lemon or lime juice, Liquid sugar
Gin Taurus Sour*	Gin Taurus Black, Lemon or lime juice, Liquid sugar
La Hora Azul Sour*	Blanco Tequila La Hora Azul, Lemon or lime juice, Liquid sugar

Special Saint Germain Drinks *

Tobash*	St. Germain, Grey Goose, Passionsfrucht, Himbeeren, Zucker, Zitrone
Garden St. Germain*	St. Germain, weißer Bacardi, Limettensaft, brauner Zucker, Basilikum, Gurke
Last Summer*	St. Germain, Bacardi White, Limettensaft
Fammelo Pallido*	St.Germain, Gin, Reserve Amber Wermut, Orange Bitter Angostura
Explicito	Grahams n°5 White Port, Jack Daniel's Apple, St.Germain, Lime Juice, Tonic

by ALYMIA

Luxury Drinks Euro 15,00

Kir Royal (12)	**Champagne**, Creme de Cassis
French 75 (12)	Gin, Lemon Juice, **Champagne**
Oyster Wodkatini	Martini Vermouth Extra Dry, Purity Vodka, Haufen Eis, Oyster
Volcano's Haze	Fumèe Volcanique atelier Rum J.M., Lime juice, Perfect syrup Golden Peach Orchard Company, Ginger Beer, Volcano Magma liquid smoke Rmun Paille 50° float
Smash Spark (12)	Jardine fruit Rum, fresh mango and peach, Turin White Vermouth, Honey Syrup, Chilli Ginger Beer, Lime juice

Guided Mini Tour of the Port of Genoa Euro 30,00

Tasting of 3 types of Port, Sherry or Madeira (12)

Grand Guided Tour of the Port of Genoa Euro 40,00

Tasting of 5 types of Port, Sherry or Madeira

Guided accompaniment for both Tours:

Pair of bruschetta with Cantabrian anchovy (1,4,7)	(pre dinner)
Cocoa Cake with Salted Beer, Pine Nuts, Chocolate Flakes and Dried Oran	(after dinner)

Porto (12)

Adriano White Reserva	19,5%		Ramos Pinto	Portogallo
Reserva Adriano Tawny	19,5%		Ramos Pinto	Portogallo
Reserva Collector	19,5%		Ramos Pinto	Portogallo
Late Bottled Vintage 2017	19,5%	'15	Ramos Pinto	Portogallo
Blend N° 5 – White Port	12%		Graham's	Portogallo
Late Bottled Vintage 2017	20%	'17	Graham's	Portogallo
Porto Tawny – 10 anos	20%		Graham's	Portogallo

Sherry (12)

1896-1996-100 anos-Pedro Ximenez Murillo	17%	Lustau	Spagna

Madeira(12)

Verdelho 5 anos	19%	Blandy's	Madeira
Sercial 5 anos	19%	Blandy's	Madeira

Gourmet Mixologism (on reservation)

Fregola Sarda with **Mussels** and **Pine Nuts** (1,8,14,12)	22,00
Taglierini al Gin with **Oysters** and Zest of Lemon (1,3,14)	28,00
Taglierini alla Tequila with **Scampo** marinated with Lime (1,2,3,12)	28,00
Rice al Nero with Chiffonnade Raw **Cuttlefish°** in Mezcal (12,14)	28,00
Plankton Risotto with raw **Prawn** (2,7,12)	28,00
Vegano Plankton Risotto (7,12)	24,00

MENÙ

FUORI ORARIO
TAVOLA FREDDA

ENGLISH MENU

OUT OF HOURS
COLD TABLE

Snaks (1+...)

Focaccia (flat bread) /Brioche	2,00
Pizza	5,00
Toast	5,00

Sandwiches (1+...)

Salami (1)	5,00
Baked Ham Salami (1)	5,00
Mozzarella Cheese e **Pomodoro** Salami (1,7)	5,00
Baked Ham and **Cheese** (1,7)	5,50
Salami and **Cheese** (1,7)	5,50
Parma Ham D.O.P. (1)	6,50
Handcrafted Bresaola from Valtellina (1)	6,50
Speck e **Brie** (1,7)	6,50
Bresaola Handcrafted in Valtellina and **Cheese** (1,7)	6,50
Parma Ham D.O.P. e **Mozzarella Cheese** (1,7)	6,50

Salads

Green salad	8,00
Tomatoes salad	8,00
Mixed salad (Green Salad and Tomatoes)	8,00
Caprese Salad with **Mozzarella Cheese** and Tomatoes (7)	12,00
Biancaneve Salad with Tomatoes, **Mozzarella Cheese** and Ham (7)	16,00
Garnished Salad with Lettuce, Tomatoes, **Tuna** and **Mozzarella Cheese** (4,7,12)	15,00

Italian Topics

Lasagnette with **Sea Fish** (1,3,4,6,7,12)	20,00
Lasagnette with **Pesto** (1,3,7,8)	20,00
Lasagnette with **Ragù** (1,3,7,9,12)	20,00

Seafood Dishes

Sailor's Mussels with Garlic, Parsley, **White Wine** and Extra Virgin Olive Oil (14,12)	18,00
Peppered **Mussels** with Cherry Tomato, Garlic, Parsley and E.V.O. (14)	18,00
*Warm Boiled **Octopus** with Potatoes and Taggiasche Olives (14,)	20,00
Marinated **Anchovies°** in Salt and **Vinegar** (4,12)	18,00
Salmon Marinated in Orange and Pink Himalayan Salt° (4)	24,00
Sweet and Sour **Salmon** with Sugar, Salt, Lemon and **Vinegar** (4,12)	24,00
Mixed **Seafood** of the House ° (1,2,4,12,14)	25,00
Mixed **Seafood** of the House Extra (*finished with* **Oyster**) ° (1,2,4,12,14)	30,00

Seafood Crudités

Seafood Cruditées*(2,4,12,14)	35,00
Oysters (14)	30,00
Raw **Salmon** °(4)	25,00
Raw **Cuttlefish** chiffonade in Wild Citrus Sauce and five grounded Peppers (14)	25,00
Raw ° **Cod** Carpaccio in Passion Fruit Jelly (4)	25,00
Tuna Tartare ° (4)	30,00
Wild **Salmon** Tartare (4)	30,00
Schrimp Tartare (2,12)	30,00
Integrating in the chosen **Tartare** additional Raw **Cuttlefish** chiffonade (14)	10,00
Integrating in the chosen **Tartare** additional Raw **Cuttlefish** chiffonade and Schrimp (14,2)	15,00
Integrating in the chosen dish additional **Caviar** (4)	35,00

Handcrafted Cold-Cuts

Parma Ham D.O.P. with Melon	20,00
Parma Ham D.O.P. with **Mozzarella Cheese** (7)	20,00
Carpaccio of Bresaola Handcrafted in Valtellina (1,3,7,12)	20,00
Mixture of Handcrafted Cold-Cuts	22,00

Cheeses (7)

Grana Chese (7)	12,00
Tasting of **Cheeses** boarded with Chestnut Honey and/or Bitter Orange Marmalade	25,00

° Composition of **Mixed Seafood of the House**:
Marinated **Anchovies**, **Salmon** Marinated in Orange and Pink Salt, **Octopous** and **Seafood** Salad, **Mussels** au **Gratin**. It can vary daily, depending on the availability of the **fish**.
° Composition of **Seafood Crudités**: Ever-changing daily, depending on the availability of fish.
Two types of Fish Fillets such as: **Tuna, Salmon, Amberjack, Hake, Grouper, Croake**
Oysters and/or **King Prawns** and/or **Scampi** be agreed based on the preferences of the customer
° The **fish** to be consumed raw or almost raw has been treated **Precautionary Safety Treatment** complying with the requirements of Regulation (EC) 853/2004, Annex III, Section VII, D, Paragraphs 1 and 3
*Frozen product origin

OUR
T-SHIRTS

T-shirt donna

collo a V
manica 3/4

Taglie

S-M-L-XL-XXL

Colore

Euro **12,00**

T-shirt uomo

collo rotondo
manica corta

Taglie

S-M-L-XL-XXL

Colore

Euro **12,00**

AzzurroDue®
DANK POINT
MARE & RISTORANTE

AzzurroDue®
DRINK POINT
MARE & RISTORANTE

Scan for our menu

AzzurroDue

azzurrodue_mareristorante