



Menu.  
Seafood cuisine.

in piazzetta  
SAN PIETRO



|          |                                                                                   |                                                                                                           |
|----------|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------|
|          |                                                                                   | Starter.                                                                                                  |
|          |                                                                                   | From the kitchen:                                                                                         |
| 18 €     |  | Red tuna carpaccio with figs,<br>red tuna bottarga, and citrus sauce. <sup>(4)</sup>                      |
| 15 €     |                                                                                   | Crispy anchovies with anchovy<br>colatura mayonnaise. <sup>(1, 3, 4, 6)</sup>                             |
| 16 €     |                                                                                   | Tomato gazpacho with red tuna fillets, buffalo<br>stracciatella, and bread croutons. <sup>(1, 4, 7)</sup> |
| 8 €      |                                                                                   | Armatore selection anchovy fillets served<br>with extra virgin olive oil and lemon zest. <sup>(4)</sup>   |
| 18 €     |                                                                                   | Octopus tentacle with vegetable caponata<br>and smoked provola sauce. <sup>(7, 14)</sup>                  |
| 22 €     |                                                                                   | Seafood sauté. <sup>(14)</sup>                                                                            |
| 12 €     |                                                                                   | Small pan pizza with tomato, fior di latte<br>mozzarella, and salted anchovies. <sup>(1, 4, 7)</sup>      |
| 18 €     |                                                                                   | Grilled razor clams. <sup>(14)</sup>                                                                      |
|          |                                                                                   | Raw seafood:                                                                                              |
| 50 €     |                                                                                   | Grand raw seafood selection,<br>according to the catch of the day. <sup>(2, 14)</sup>                     |
| 25 €     |                                                                                   | Trio of tartares. <sup>(2, 4)</sup>                                                                       |
| 17 €     |                                                                                   | Raw cuttlefish “tagliatelle” with red tuna<br>bottarga and lemon zest. <sup>(4, 14)</sup>                 |
| 6 € each |                                                                                   | Red prawn. <sup>(2)</sup>                                                                                 |
| 7 € each |                                                                                   | Langoustine. <sup>(2)</sup>                                                                               |

Pasta and risotto.



|      |                                                                                                                  |
|------|------------------------------------------------------------------------------------------------------------------|
| 16 € | Spaghetti with Armatore Riserva anchovy colatura. <sup>(1, 4)</sup>                                              |
| 18 € | Tuna Genovese with crispy spring onions and Aglianico reduction. <sup>(1, 4)</sup>                               |
| 24 € | Seafood risotto. <sup>(2, 4, 14)</sup><br>(Minimum for two people)                                               |
| €    | Pasta with the catch of the day. <sup>(1, 2, 3, 4, 9, 14)</sup><br>Please ask our dining room staff for details. |
| 21 € | Spaghetti with clams and lupins. <sup>(1, 12)</sup>                                                              |

## Main courses.

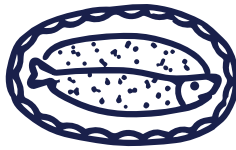
Choose the catch of the day and your preferred cooking style. Please ask our dining room staff for details.



GRILLED



ACQUA PAZZA



SALT-BAKED



OVEN-BAKED

Side dishes.



6 €

Mixed salad.

8 €

Escarole with anchovies. <sup>(4)</sup>

8 €

Seasonal vegetables.

Fried seafood.



26 €

Mixed local fried seafood with anchovies, hake, red mullet, squid, and prawns. <sup>(1, 2, 4, 14)</sup>  
(Varies according to the catch of the day)

18 €

Fried squid. <sup>(1, 14)</sup>

20 €

Fried prawns and squid. <sup>(1, 2, 14)</sup>

14 €

Classic fried anchovies. <sup>(1, 4)</sup>

S.

P.





Desserts.

8 €



Lemon Delizia. <sup>(1, 3, 7)</sup>

8 €

Ricotta and pear cake. <sup>(3, 7, 8)</sup>

8 €

Tiramisù. <sup>(1, 3, 7, 8)</sup>

8 €

Rose cake with mascarpone cream. <sup>(1, 3, 7)</sup>

5.

7.

Allergens:

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soy
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesam seed
12. Sulfur dioxide and sulfites
13. Lupins
14. Molluscs

Note:

Raw seafood is blast-chilled in accordance with current food safety regulations.



