○ • MAY 2024 MENU	01 W	02 T	03 F	04 S	05 S	06 M	07 T		09 1 T		11 12 S S		14 T	15 W	16 T	17 F	18 S	19 S	20 21 M T	22 W		24 F	25 S	26 S	27 M	28 T	29 W	30 3 T	31 F
STARTERS																													
ANCHOVIES MARINATED IN VINEGAR			•		• c	O E	•		•	> c	•	Œ	•		•	● c	•	•	•			•	● ¢			● ¢		•	•
CLAMS		•		•			•	•		•	•			•		•	•		•				•	•	•		•		
MACKEREL IN OLIVES SAUCE		•						•	•			•			•						•	,		•			•	•	
GRILLED MUSSELS WITH ORANGE					•												•								•				
SMALL FISH-BALLS WITH POTATOES						•		•		•	D ¢			•						•						•	O c		
GRILLED POLENTA FISHERMAN STYLE				•		•	•						•						•	•						•			
STUFFED OLIVES WITH FISH		•	•						•			•			•			•	•		•						•	•	
MUSSELS WITH PARSLEY									•	•						•	•	•										•	D c
FIRST COURSES																													
"FUSILLI" PASTA WITH SQUID AND EGGPLANT				•			•	•																			•		
FISHERMAN STYLE MACCHERONI						•				•	•																		
NOODLES WITH CLAMS		•						•	D 4						•						•						•	•	
NOODLES WITH CLAMS AND CHICK-PEAS																							•						
RICE WITH SEAFOOD			•			•	≥ c		•	> c			•		•	•			•	•						● ¢		•	D c
HAND-ROLLED FISHERMAN STYLE PASTA																	•	D c (● c										
"CASERECCE" PASTA WITH SEAFOOD											•	E				•	•												
"CHITARRINE" PASTA WITH MACKEREL AND CHICK-PEAS					•									•															
NOODLES WITH SEA GURNARD												•	1											•	•				
SECOND COURSES																													
GRILLED SARDINES		•	•	•	•	•	•	•	•	•	•	*	•	•	•	•	•	•	••	•	•	2	•	•	•	• t	• (• 1	D ¢
FRIED SQUID			•		•	•	•		•	•			•			•	•	•	•			•				•		•	•
CUTTLEFISH WITH PEAS		•						•	•						•						•						•	•	
GOLDEN FISH FILLET WITH BAKED POTATOES		•		•			•	•			•	HE .		•				•	•				•				•		
MACKEREL WITH OLIVES, CAPERS AND SMALL TOMATOES						•										•	O *								•				
SEA GURNARD WITH ROASTED VEGETABLES											•	•												•					
SIDE DISHES																													
SALAD	•	•	•	•	•	•	O : •	•	•)	•	1	•	•	O E •	O : (•	D c (•	•		•	•	•		•	• (• 1	De.
FRIED POTATOES								•	•												•				•				

Please note: the May 2024 menu may undergo variations based on the daily availability of fish products, keeping the number and quality of the courses unchanged. FREE WATER AND WINE TO THE DRAWER.