




# DINNER MENU







## STARTERS

Raw Sanremo prawns (5 pz)*	38	
6 Gillardeau n°2 oysters with mignonette sauce	30	
Spiaggetta's style octopus salad*	26	
Breaded anchovies and sour cream*	20	
Marinara mussels	22	

## PASTAS

Fresh spaghetti with lobster*	48	
Fresh spaghetti with clams	26	
Caserecce, pesto, hazelnuts and burrata	24	
The borage ravioli pinched by hand with butter and sage	22	

## MAIN DISHES

Whole roasted sea bass with the virgin sauce	38	
Slice on catch of the day with summer vegetables	40	
Grilled Sanremo prawns (5 pcs)*	38	
Mixed raw fish of the day and shellfish*	45	
Grand Plateau of raw, shellfish and oysters*	75	
Fillet of beef with sautéed seasonal vegetables	45	

## DESSERTS ON THE BLACKBOARD

Bread and cover charge	4
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### GLUTEN FREE

\*In order to maintain the best quality standard, some fish products purchased fresh, are slaughtered here for better preservation or for preventive reclamation treatment if destined for raw or almost raw consumption according to EC Regulation 853/2004. Exceptionally, due to unavailability, they may be purchased already slaughtered from our supplier.