

STARRY NIGHT

LA SPIAGGETTA GRILL'S AROMA

GRILL'S AROMA

Frying of small molluscs from the bay and local red shrimps, spicy gazpacho	30
Our octopus	28
Grilled local sardines	28
In the BLUE of the spiaggetta, our raw fish and shellfish, lemon essence	50
Red prawns carpaccio in marinated tomatoes and capers	30
Yellow fins tuna carpaccio	30
Gillardeau oysters N°3 (by the piece)	6
Sanremo red prawn (by the piece)	12
Local scampi (by the piece)	12

FROM THE GRILL BY THE SEA

The catch of the day	12 100 gr
Grilled Sanremo Prawns and scampi	according to quantity
Fiorentina steak and its grilled side dish (for two)	70 a pax

SIDE DISHES

Local tomato, tropea onions, taggiasca olives and crunchy focaccia	15
Grilled vegetables	15
Grilled potatoes and artisan sauces	15
Green salad	10

FROM THE KITCHEN

Tagliolini with lobster	50
Spaghetti with sea urchins, bluefin tuna bottarga and rosemary-flavoured bread	38

THE DESSERTS

Textures and creaminess of passion fruit	12
Hazelnut meets raspberry	12
Small red berries of the undergrowth and fior di panna ice cream	15
Fresh seasonal fruits, a journey between the local and the exotic	20
Lemon sorbet or red fruits	10
La Luba, scoop of fior di panna ice cream and espresso coffee	8
Bread and cover charge	4

Executive Chef Riccardo Marcenaro
Chef Marco D'Orazi

Please let us know any intolerances or allergies.

Fish meant to be eaten raw has been subjected to a preventive reclamation treatment in compliance with the requirements of regulation (EC) 853/2004 annex III section VIII chapter 3 letter D point 3". *Some products, if not available on the market, could be used frozen.



LA SPIAGGETTA DEI
BALZI ROSSI

LEISURE BY THE SEA