Sea starters			Barbeque Fish		
Octopus salad with "panzanella" Pie of marinated anchovies with vegetables		13 12	Classic fish grilled Fillet of sea bass flavoured with herbs	25 16	
Steamed prawns with Avocado salad		13	Grilled cuttlefish with bacon and onion	16	
Small potatoes pie with anchovy sauce Parmigiana of Swordfish on tomatoe sauce		12 13	Tuna with cicory and red wine Crunchy salmon	18 16	
Purèe of dried cod with salt potatoes		13 12	Prawns kekabs with vegetables and potatoes	18	
Marinated Salmon with salad and soia sauce		12	Grilled shrimps with cous-cous and potatoes		
Mussels sautées		10	P. C.		
Terra starters		Barbeque Meat			
"Pata Negra" Spanish ham hand cut		15	Fillett of italian beef	22	
"Bassiano" Italian ham hand cut		13	Rib eye steak of italian beef	20	
Small potatoes pie with cheese sauce		10	Chateau Briand beef (for 2 person)	45	
Tomatoes, mozz	zarella and basil salad	12	Counc		
(D agas)	fich and challfich		Soups		
Raw fish and shellfish			Chick-pea soup with cod and rosemary	13	
Plateaux BBeQ a big seafood assortment with shellfish, bread, aromatic butter and sauces		l	Cream of pumpkin soup with sautéed squid	13	
(recommended for two people)		50	Vegetables		
Oysters	each	3	Mixed gold	_	
Cockles	portion	10	Mixed salad Potatoes in foil with salt, pepper and butter	5 5	
Edible Crabb	whole	20	Cicory stir fried with oil,	5	
Shrimps	portion	18	garlic and chilli pepper	5	
Langoustines	portion	18	Fresh salad with almonds, orange and olive	5	
Pas	sta and other				
Spaghetti with clams		13			
Casarecce with calamari and cicory		13			
Thin tagliatelle with prawns sauce		13			
Black rice with grouper curry		12			
Tagliatelle with granchio sauce		13			
Trofie with "pesto" sauce Spagnetti with fresh tomatoes and basil		12			
Spaghetti with fresh tomatoes and basil		10			