



HELLO!

*Welcome to this journey through
excellent gastronomic delights
and delicacies from sea and land.*

*Smoked salmons
are just the beginning
of a genuine, tasty and stimulating
gastronomic journey*

*Artisanal products
of our laboratory
accompany each dish:
bread and baked goods,
seafood pizzas and classic pizzas,
homemade cakes.*

*A healthy, fresh and colorful cuisine that
combines tradition and
innovation: a continuous research,
in the name of a simple philosophy:
quality, taste and passion for good food*

ENJOY!

STARTERS

- COCKTAIL** 15
northern shrimp and avocado skewers, with cocktail sauce and artisanal sesame breadsticks
- MILLEFOGLIE** 15
artisanal savory pastry with smoked Norwegian salmon, turmeric cream cheese, fresh cherry tomatoes, lemon and mint marinated courgettes, balsamic vinegar and pink pepper
- WAFFLES ARTIGIANALI** 15
avocado, smoked tuna, ricotta cream with caramelized onions, sesame
- FRISELLA ARTIGIANALE CON SALMONE AFFUMICATO** 15
with smoked Norwegian salmon, fresh tomatoes, buffalo stracciatella, fresh sprouts, extra virgin olive oil, salt, black pepper
- FRISELLA ARTIGIANALE CON ALICI SICILIANE** 15
with Sicilian anchovies, fresh tomatoes, buffalo stracciatella, mullet bottarga, extra virgin olive oil, salt, black pepper
- TWO SALMONS** 15
tasting of smoked Norwegian salmon and wild salmon, smoked sockeye, salad, butter and artisanal breadsticks
- ALICI MARINATE** 15
with crunchy artisan bread, potato cream and sweet garlic milk sauce served separately
- ANTIPASTO DELLA SALMONERIA** 15
mixed starters

PASTA

- PACCHERI** 15
egg paccheri with courgette cream, smoked wild Sockeye salmon, chopped pistachios and lemon zest
- TORTELLI DI BACCALÀ** 15
egg pasta stuffed with ricotta and cod, in butter and sage, with pecorino, mullet bottarga and crunchy sage
- SPAGHETTI SALMON & TRUFFLE** 15
egg spaghetti with wild sockeye salmon, sliced black truffle, chopped hazelnuts with truffle (contains dairy products)

MAIN DISHES

TARTARE DI SALMONE AFFUMICATO	15
<i>smoked Norwegian salmon, green apple, cherry tomatoes and yogurt sauce, salad and pink pepper</i>	
TARTARE DI TONNO AFFUMICATO	15
<i>smoked tuna, avocado, dried tomatoes in oil, salad, lemon zest and chopped pistachios</i>	
TARTARE DI PESCE SPADA AFFUMICATO	15
<i>swordfish, red fruits and courgettes marinated in lemon and mint, salad</i>	
TARTARE “LA TARTUFINA”	15
<i>Smoked Norwegian salmon tartare, avocado, lime zest, buffalo stracciatella and sliced black truffle in olive oil</i>	
CHEESCAKE SALATO	15
<i>salty cheesecake with a base of artisanal taralli, wild smoked “Sockeye” salmon, dried cherry tomatoes, lumpfish roe, fresh sprouts, balsamic vinegar glaze</i>	
TRITTICO DI SALMONE	15
<i>three salmon in three different marinades, sour cream, red fruits, salad</i>	
TRITTICO SAPORITO	15
<i>smoked Danish mackerel with three peppers and mustard, smoked Danish silver herring, smoked Portuguese cod, mustard sauce, artichokes in oil, chickpea cream and crunchy chickpeas</i>	
CARPACCIO	15
<i>smoked tuna, smoked swordfish, octopus soppresata with fennel, orange, salad and pink pepper</i>	
FILETTO	15
<i>choice between smoked Norwegian and hot smoked Norwegian with salad, dried tomatoes, stracciatella and chopped pistachios</i>	
IL CANTABRICO	15
<i>Ortiz anchovies “a la antigua” series from the Cantabrian Sea, matured for 6 months in wooden barrels, with their olive oil, citrus butter and crunchy bread</i>	
BIS DI SELVAGGI	15
<i>Wild smoked Sockeye salmon from Canada and wild smoked Red King salmon from Alaska, with buffalo stracciatella, salad and butter flakes</i>	
DEGUSTAZIONE GASTRONOMICA	15
<i>tasting of gastronomy products with our sauces</i>	

SPECIAL PIZZAS

MARGHERITA NOBILE	15
<i>tomato, mozzarella nuggets, hot smoked Norwegian salmon, fresh cherry tomatoes being cooked</i>	
GRAN FILETTO	15
<i>smoked Norwegian salmon, buffalo stracciatella, dried tomatoes, chopped pistachios, balsamic vinegar glaze</i>	
VILLA 43	15
<i>courgette cream with herbs, Norwegian smoked salmon, stracciatella, balsamic vinegar glaze</i>	
CHALET DEL MARE	15
<i>creamed potatoes, smoked Norwegian salmon, crispy bacon, valerian, parmesan flakes</i>	
CONTESSA	15
<i>mozzarella, cherry tomatoes, smoked Norwegian salmon and Genoese pesto</i>	
MARE BIANCO	15
<i>mozzarella, hot smoked salmon, broccoli, crispy bacon, stracciatella</i>	
LA SISTINA	15
<i>covaccino with smoked Norwegian salmon, filangee courgettes, pecorino flakes, raspberry cream and black truffle</i>	
BALÙ	15
<i>covaccino with smoked Norwegian salmon, pecorino cheese, truffle honey and chopped truffle hazelnuts</i>	
PARTENOPE	15
<i>yellow tomato, anchovies, aromatic oil, oregano, capers, stracciatella</i>	
CATERINA	15
<i>mozzarella, marinated courgettes, pine nuts, anchovies, ricotta flakes</i>	
PINNA GIALLA	15
<i>yellow tomato, smoked tuna, ricotta, dried tomatoes</i>	
U'PISCISPADA	15
<i>tomato, mozzarella, sautéed aubergines, smoked swordfish, salted ricotta</i>	
TOTONNO	15
<i>tomato, Sicilian tuna in oil, fresh cooking onion, provola, Taggiasca olives</i>	
MACHIARELLI	15
<i>mozzarella, mortadella, stracciatella, chopped pistachios</i>	
BACCALAO	15
<i>mozzarella, olives, cherry tomatoes, smoked cod, crunchy chickpeas</i>	
TIMONE OLANDESE	15
<i>creamed potatoes, sausage, caramelized onions, provola</i>	
SPACCANOVOLI	15
<i>mozzarella, provola, cooked ham, fried friggittelli</i>	

CAMBUSA	15
<i>mozzarella, sautéed aubergines, parmesan flakes, smoked tuna and smoked swordfish</i>	
RUTHERFORD	15
<i>tomato, mozzarella, sausage, salami, chilli pepper, sautéed mushrooms and provola</i>	
CALZONE DEL FIORDO	15
<i>mozzarella, salmon, sautéed champignon mushrooms, tomato</i>	
CALZONE DELLA TORRE	15
<i>mozzarella, spicy salami, tuna, broccoli, provola in cooking</i>	
	15
CALZONE DEL GOLOSINO	
<i>mozzarella, provola, caramelized onion, sausage, spicy salami, crispy bacon</i>	

CLASSIC PIZZAS

MARGHERITA	15
<i>tomato, mozzarella</i>	
BUFALA	15
<i>tomato, mozzarella di bufala campana doc</i>	
MARINARA	15
<i>tomato, garlic, origan</i>	
PULCINELLA	15
<i>tomato, anchovies, Taggiasca olives</i>	
NAPOLI	15
<i>tomato, mozzarella, capers, anchovies</i>	
PICCANTE	15
<i>tomato, mozzarella, spicy salami</i>	
SALSICCIA	15
<i>tomato, mozzarella, Tuscan sausage</i>	
SALSICCIA E FRIARIELLI	15
<i>mozzarella, sausage and friarielli</i>	
WURSTEL	15
<i>tomato, mozzarella, wurstel</i>	
OLIVE	15
<i>tomato, mozzarella, black olives</i>	
PROSCIUTTO E FUNGHI	15
<i>pomodoro, mozzarella, prosciutto cotto, funghi champignon</i>	
CALZONE	15
<i>tomato, mozzarella, cooked ham, champignon mushrooms</i>	
COVACCINO SEMPLICE	15

SOFT DRINKS

ACQUA 0,5L NAT/GAS

ACQUA 0,75L NAT/GAS

COCA COLA 0,33L

ACQUA TONICA 0,33L

FANTA 0,33L

HOME WINES

ACQUA 0,5L NAT/GAS

ACQUA 0,75L NAT/GAS

COCA COLA 0,33L

ACQUA TONICA 0,33L

FANTA 0,33L

DRAFT BEERS

ACQUA 0,5L NAT/GAS

ACQUA 0,75L NAT/GAS

COCA COLA 0,33L

ACQUA TONICA 0,33L

FANTA 0,33L

BOTTLED BEERS

ACQUA 0,5L NAT/GAS

ACQUA 0,75L NAT/GAS

COCA COLA 0,33L

ACQUA TONICA 0,33L

FANTA 0,33L

ARTISANAL DESSERTS

CHEESECAKE AI FRUTTI DI BOSCO O AL CIOCCOLATO	6
PANNA COTTA ALLA NOCCIOLA CON NOCCIOLE CARAMELLATE SALATE	6
TIRAMISÙ	6
ICE CREAM	6

CAFFETTERIA

CAFFÈ ESPRESSO	1.5
ESPRESSO CORRETTO	2.5
DECAFFEINATO	2
CAPPUCCINO	2.5
CAFFÈ D'ORZO	1.5
CIOCCOLATA CALDA	3.5
TE CALDO	3

LIQUORS

LIMONCELLO	3
AMARI	3
VINSANTO	4
MOSCATO	3
GRAPPE	4

coperto 3

*tutti i prezzi indicati in questo menù
sono da considerarsi in Euro*

