

L'Ostricaio

Fish | Wine | Seafood

FOOD MENU



OYSTERS / OSTRICHE

SILVER	GOLD	PLATINUM
4.5 (cad./ each) 26 (6pcs.)	5 (cad./ each) 30 (6pcs.)	6 (cad./ each) 34 (6pcs.)
Normandia	Gillardeau	San Michele
Bretagna	Cristalda	Royal
Scottish	Fine De Clare	

6 OYSTERS MIX - €30	12 OYSTERS MIX - €50
6 ostriche assortite 3 different types of oysters from our selection	12 ostriche assortite 3/4 different types of oysters from our selection

MIX OF CRUDITÉ - 55

Tartare di tonno, Gamberi rossi di Mazara, Carpaccio di orata, 2 Ostriche
Tuna tartar, Red shrimps from Mazzara, Sea bream carpaccio, 2 Oysters

DEGUSTATION MENU FOR 2 - 135

6 ostriche - (Gillardeau)
Carpaccio di orata, Gamberi rossi, Tuna tartar, Astice lessato

6 oysters - (Gillardeau),
Sea bream carpaccio, red prawns,
Tuna tartar, steamed Lobster

All Prices are in Euro €

STARTERS / ANTIPASTI

Peperoni Catalani	8
Catalan peppers	
Alici marinate	8
Marinated Anchovies (d)	
Insalata di polipo con patate	14
Octopus & potato salad (a,i,n)	
Caponata di pesce spada	14
Swordfish with ratatouille (d,h)	
Polpettine di neonati	13
Whitebait fritters (a,c,d,g)	
Frittura di calamari	Starter - 12
Fried calamari (a,n)	For 2 - 22
Pepata di cozze	15
Mussel stew (n)	
Frittura di mare mista per 2	27
Mixed fried fish for 2 persons (a,b,d,n)	
Salmone marinato	15
Marinated salmon (d)	
Patatine fritte	4
Fries	

CRUDITÉ

Tartare di tonno / Carpaccio	18
Tuna tartar / Carpaccio (d)	
Gamberi rossi di Mazara	16
Red shrimps from Mazara (d)	
Carpaccio di orata	18
Sea bream carpaccio (d)	

PRIMI PIATTI EXPRESS

Express plates
(Gluten free pasta +2)

Spaghetti al nero di seppie	19
Spaghetti with black squid ink (a,n)	
Ravioloni di formaggio al nero di seppie	20
Cheese ravioli with black squid ink (a,g,n)	
Linguine gamberoni e pomodorini	16
Linguine with king prawns and cherry tomatoes (a,b)	
Linguine ricci e cozze	20
Linguine with sea urchins & mussels (a,b,n)	
Ravioloni burro e salvia	18
Ravioloni with butter & sage (a,g) (+/- Parmigiano)	
Spaghetti all'astice	28
Spaghetti with lobster (a,b)	
Pappardelle alla Bolognese (a,i)	18

INSALATA / SALADS

Insalata di salmone	16
Salmone, rucola, pomodoro, insalata mista Salmon, rocket, tomato, mixed salad (d)	
Insalata della nonna	10
Pomodoro, cipolla, ricotta salata Granny's salad - Tomato, onion, salted ricotta (g)	

KIDS MENU

(examples)

For kids we can cook more or less everything :)

Prices 6/7

SECONDI PIATTI DI PESCE

(Serviti con patate fritte &/o insalata)

Fish main courses (All served with fries &/or salad)

Involtini di pesce spada	18
Swordfish roulades (a,d,g,h)	
Tonno alla griglia	22
Fresh grilled tuna steak (d)	
Spiedini di gamberoni	18
King prawns skewers (b)	
Spigola all' acqua pazza 6/100gr	
Fresh sea bass chef style with lemon & tomato (d)	
Zuppa di pesce	22
Sea food soup (b,d,n)	
Orata alla griglia	18
Grilled sea bream (d)	
Polipo alla griglia	25
Grilled Octopus (a,i,n)	
Astice alla griglia	52
Grilled Lobster (b)	
Pescato del giorno 6/100g	
Fresh fish of the day (d)	
Astice Blu	120/kg
Blue Lobster (b)	

SECONDI PIATTI DI CARNE

(Serviti con patate fritte &/o insalata)

Meat main courses (All served with fries &/or salad)

Cotoletta di pollo con patatine	18
Breaded chicken breast with fries (a,c)	
Hamburger di manzo Angus 100%	18
Angus hamburger 100% certified (a)	

"As I ate the oysters with their strong taste of the sea and their faint metallic taste that the cold white wine washed away, leaving only the sea taste and the succulent texture, and as I drank their cold liquid from each shell and washed it down with the crisp taste of the wine, I lost the empty feeling and began to be happy and to make plans." - Ernest Hemingway

