<u>www.cekoilpescatore.it</u> PROPOSAL OF THE WEEK

ADDETIZEDE			~		
<u>APPETIZERS</u>		OUR FRIED FOODS	<u> </u>		
,	Euro 4.50			SPECIAL DISH OF THE V	NEEK
SLICES OF LAKE FISH* IN CARPIONE		**SEA FRIED FISH (gluten - crustaceans -shellfish-fi	sh)	SPECIAL DISTITUTION THE	VLLN
Traditional dish: fried, salted and marinated in vinegar with vegeta	,	(SQUID RINGS AND TUFTS, CRAYFISH TAILS)		OCTOPUS SANDWICH,	
and laurel very tasty (<u>-fish sulphites - gluten – shellfish)</u>	Euro 7,00	(0.2012 1		BACON, PROVOLA,	
SLICES OF LAKE FISH* IN GREEN SOUCE		LARGE PORTION	Euro 12,00	,	
Traditional dish: fried, salted and marinated in a thick sauce of part	Euro 7,00	LARGE PORTION WITHOUT SHRIMP	Euro 13,00	AND BBQ SAUCE	
vinegar, oil, garlic (<u>-fish sulphites - gluten – shellfish)</u> SQUARTONE OF TENCH (Salted dried lake fish) RADICCHIO PEAR:		SMALL PORTION	Euro 7,00	Served with a side of French	fries
·		SMALL PORTION WITHOUT SHRIMP	Euro 8,00	(shellfish, gluten, eggs, milk, sulphites- sesame -)	111103
WALNUTS (<u>-fish sulphites – nuts</u>) 6.50	Euro		-,		Euro 15,00
GRILLED OCTOPUS AND PEPERONI SALAD (shellfis -)	Euro 9,00	* LAKE FRIED FISH (gluten - crustaceans-fish)			
PEPPERED MUSSELS (shellfish)	Euro 7,00	(FILLETS OF LAKE FISH CAUGHT LOCALLY)		HOMEMADE DESSERT	
SEA SALAD** (crustaceans- fish- molluscs)	Euro 7,00	(TILLETS OF LYNCE TISTIC ROSTIT LOCKLET)			
SHRIMPS** AND DRIED TOMATO SALAD (crustaceans-)	Euro 6,50	LARGE PORTION	Euro 11,00	YOGURT MOUSSE	
STEWED BABY OCTOPUS** WET WITH PEAS (shellfish)	Euro 6,50	SMALL PORTION	Euro 7,00		- 450
ORANGE MARINATED SALMON SALMON (fish)	Euro 7,50			WITH MERINGUE AND RASPBERRIES (milk-eggs)	Euro 4,50
	Euro 7,50		<u></u>		
LAKEFOOOD MAIN COURSE				CAKE OF THE DAY (eggs milk gluten, nuts)	Euro 5,00
RISOTTO WITH PERCH		NEW PINSA !!!			
(fish – Gluten – milk - Eggs)	uro 16,00			TO CONCLUDE	
SEAFOOD MAIN COURSE		PINSA TOMATO AND MOZZARELLA (-gluten - milk -)	Euro 7,00	TO CONCLUDE ESPRESSO	Euro 1,20
PAPPARDELLE WITH SEAFOOD RAGOUT*	Euro 12,00	SEAFOOD PINSA (gluten - milk -fish)	Euro 10,00	DECAFFEINATED COFFEE	Euro 1,50
(fish - egg - gluten-)	,			CORRECT COFFEE	Euro 1,30
LAKEFOOOD SECOND COURSE		ANCHOVY PINSA (gluten - milk -fish)	Euro 8,00	CAPPUCCINO	Euro 1,80
TROUT IN BUTTER WITH PORCINI MUSHROOMS				BARLEY COFFEE	Euro 1,50
	Euro 12,00			ARTISAN LIQUEUR LUMIA of Sicilian lemon	Euro 4.00
(Fish gluten)	Luio 12,00	CIDEC		DISTILLATE L'ONES -TRENTINO	Euro 4.00
MISSOLTINI WITH POLENTA (fish-sulphites)	Euro 10,00	<u>SIDES</u>		GRAPPA – SAMBUCA-	Euro 4.00
(Traditional dish: Salted dried Agoni seasoned with oil and vi	inegar	FRENCHFRIES**	Euro 3,50	LIQUEUR END OF MEAL: MONTENEGRO - BF	241110
served with grilled polenta slices)		(<u>aluten - crustaceans-fish)</u> STICK POLENTA AND ROSEMARY	Furo 4.00	LIQUEUR END OF MEAL: MONTENEGRO - BE	
SEAFOOD SECOND COURSE		Gluten - crustaceans-fish)	Euro 4,00		Euro 3,00
		VEGETABLE PIE	Euro 4,00		
	Euro 15,00	(milk - gluten- eggs)			
(squid-)	E 0.00	STEWED RED CABBAGE	Euro 4,00		
BAKED PLAICE* FILLET WITH A SIDE OF FRENCH FRIES (fish, eggs, gluten - crustaceans)	Euro 9,00	ROMAN STYLE ARTICHOKES	Euro 4,00		
Maria de la company		GRILLED POLENTA	Euro 3,00	<u>COVERED</u> EL	JRO 2,00

EVERY FRIDAY YOU CAN CHOOSE AN ADDIZIONAL DISH OF THE SEA: DEEP- FRIED BATTERED COD WITH FRENCHFRIES Euro 11,00

WE INVITE YOU TO REPORT ANY ALLERGIES OR INTOLLERANCES IN ORDER TO BE ABLE TO INFORM THE KITCHEN IN GOOD TIME AND GIVE YOU AN ALTERNATIVE THAT MEETS YOUR EVERY NEED.



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