

APPETIZERS

Lake fish patè (dairy products - isinglass - fish - sulphites)

Slice of lake fish* in carpione

Traditional dish : fried, salted and marinated in vinegar with vegetables, onion and laurel very tasty (-fish sulphites - gluten - shellfish)

Slice of lake fish* in green sauce

Traditional dish : fried, salted and marinated in a thick sauce of parsley, vinegar, oil, garlic (-fish sulphites - gluten - shellfish)

Missoltino salad with sweet and sour onions and raisins fish | milk | sulphites

Octopus with pappà al pomodoro and basil - molluscs - gluten

tartare of the day with oil and salt - fish

Salmon marinated in cocoa beans (fish)

Peppered Mussels (shellfish)

Sea Salad* crustaceans- fish- molluscs

Savoury cake milk, egg, gluten

Stewed baby octopus* with peas molluscs

MAIN COURSE

Euro 7,00 Orecchiette with grilled pepper sauce and squartone fish |gluten|milk Euro 15,00

Euro 8,00 Spaghetti alla chitarra with sauce alla norma and swordfish gluten - fish Euro 16,00

SECOND COURSE

Euro 8,00 Barbed whitefish in oil and lemon scented with pink pepper and smoked potato puree fish - milk Euro 17,00

Euro 8,00 Orange flavored confit cod fillet with potato crust and sautéed spinach fish |gluten Euro 15,00

Euro 15,00 Missoltino (Salted dried lake fish) with polenta fish Euro 12,00

Euro 17,00 Lake paranza ** FILLETS OF LAKE FISH CAUGHT LOCALLY gluten - crustaceans-fish Euro 10,00

Seafood* fry gluten - crustaceans -shellfish-fish Euro 10,00

Euro 9,00 Fried seafood* without prawns gluten - crustaceans -shellfish-fish Euro 11,00

Euro 8,00

Euro 6,00

Euro 8,00

Special sandwich

Sandwich with mackerel, dried tomatoes, mozzarella and mayonnaise Euro 16,00

Served with a side of French fries*

-crustaceans - gluten eggs, milk, sulphites- sesame

THE BIG SALAD

Caesar salad with Missoltino :
eggs, mustard, oil, anchovies, parmesan,
missoltino, lemon, croutons (fish | gluten | sesame | egg | milk)

Euro 15,00

Cherry tomatoes salad, crunchy polenta, almonds
and anchovies (fish – Milk - nuts)

Euro 15,00

Nicoise with salmon :lettuce, eggs, salmon, olives,
cherry tomatoes, onions (fish | eggs)

Euro 16,00

SIDES

Frenchfries** (gluten - crustaceans-fish)

Euro 3,50

sautéed aubergines

Euro 4,00

sweet and sour onions

Euro 4,00

Fried stick** polenta and rosemary (gluten - crustaceans-
fish)

Euro 4,00

Grilled polenta

Euro 3,50

Vegetable pie (milk - gluten- eggs)

Euro 6,00

HOMEMADE DESSERT

DESSERT OF THE DAY (milk, eggs)

Euro 6,00

CAKE OF THE DAY (eggs milk gluten nuts)

Euro 5,00

COVERED EURO 2,00

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

*IN THE ABSENCE OF A FRESH

PRODUCT WE RESERVE THE RIGHT TO USE FROZEN PRODUCTS

**PRODUCT DEFROST



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