



NAUTICO
RISTORANTE DI PESCE



LIGHT LUNCH

Riva degli Etruschi

STARTERS AND SALADS

Slightly spicy sautéed mussels with cherry tomatoes and toasted bread 1,14	€ 17.00
Nautico Salad: mesclun, crispy fennel, carrots, boiled potatoes, radishes, grilled mackerel and yoghurt dressing 4,7,8,9	€ 16.00
Vegetarian salad: iceberg lettuce, rocket, tomatoes, corn, hard-boiled egg, grilled aubergines and chunks of fiordilatte cheese 3,7	€ 16.00
Fregola salad with seafood delicacies and vegetables 1,2,4,7,8,9,12	€ 16.00

FIRST COURSES

Spaghetti with clams 1,14	€ 19.00
Maremma-style ravioli with ricotta and spinach, herb butter, seasoned sheep's cheese and fried sage 1,3,7	€ 18.00
Orecchiette pasta with amberjack ragout, taggiasche olives, lime and crispy leeks 1,4,9	€ 19.00
Tagliatelle pasta with 3-tomato sauce, anchovy sauce, stracciatella cheese and marinated anchovies 1,3,4,7	€ 18.00

MAIN COURSES

Cuttlefish* braised in greens with garlic bread croutons 1,9,14	€ 20.00
Mixed Seafood Fry-up: Squids*, shrimps and paranza 1,2,4,14	€ 22.00
Grilled Tuscan pecorino cheese with honey and hazelnuts 7,8	€ 16.00
Tuscan raw ham with local melon	€ 16.00

DESSERTS

Classic Tiramisù 1,3,7,8	€ 7.00
Crème brûlée with fruits of the forest 1,3,7,8	€ 7.00
Three ice creams 1,3,7,8	€ 7.00
Fresh fruit salad	€ 7.00

DESSERT WINES

Moscato d'Asti	€ 7.00	Passito Petit Manseng	€ 8.00
Elba Aleatico - Acquabona	€ 8.00	Vin Santo - Capezzana	€ 10.00

SOFT DRINKS

Still Mineral Water 75 cl	€ 3.00	Coca-Fanta-Sprite-Estathè lemon	€ 3.50
Sparkling Mineral Water 75 cl	€ 3.00	or peach flavour	

COFFEE BAR

Espresso coffee	€ 2.00	Small barley coffee	€ 2.50
Decaffeinated coffee	€ 2.50	Small ginseng coffee	€ 2.50

LIQUEURS AND DISTILLATES

GIN

Gin-eprò - Tenuta Guardamare	€ 8.00
Tanqueray	€ 7.00
Bombay	€ 8.00
Hendrick's	€ 10.00
Gin Mare	€ 10.00
Monkey	€ 10.00

RUM

Bumbu Spiced	€ 8.00
Matusalem	€ 8.00
Zacapa 23 anni	€ 10.00
Zacapa XO	€ 18.00

GRAPPA

Grappa Marittimo - Tenuta Guardamare	€ 5.00
White Grappa	€ 4.00
Grappa barrique	€ 6.00

BITTER LIQUEURS

Averna	€ 4.50
Amaro del Capo	€ 4.50
Montenegro	€ 4.50
Local Bitter Liqueurs	€ 5.50

WHISKY

Talisker	€ 8.00	Lagavulin 16	€ 10.00
Laphroaig 10	€ 10.00	Oban 14	€ 12.00

ALLERGENS

 1. Cereals/Gluten	 2. Crustaceans and derivatives	 3. Eggs or derivatives	 4. Fish or derivatives	 5. Peanuts	 6. Soya	 7. Milk/Lactose
 8. Nuts	 9. Celery	 10. Mustard	 11. Sesame seeds	 12. Sulphur dioxide	 13. Lupins	 14. Shellfish

For more information, please contact our staff

Fish intended to be consumed raw or slightly cooked has undergone a prior cleaning treatment in accordance with the requirements of Regulation (EC) No. 853/2004, Annex III, Section VIII, Chapter 3, point D, 3.

* frozen food

Cover Charge € 2.50



NAUTICO
RISTORANTE DI PESCE



DINNER

Riva degli Etruschi

STARTERS

Amberjack, ginger and lime tartare on a black tapioca wafer, melon sauce, cucumber gel and almonds 4,7	€ 20.00
Clam and Mussel Chowder with fresh cherry tomatoes and toasted bread 1,14	€ 18.00
Anchovies and sheep's cheese: anchovies stuffed with sheep's cheese, pine nuts and mint, broad beans and citrus mayonnaise 1,3,4,7	€ 18.00
Seasonal vegetable and Maremma goat's cheese roulade in filo* pastry with sweet and sour and spicy sauce 1,7,8,9	€ 18.00

FIRST COURSES

Lobster Linguine or paccheri with cherry tomatoes, garlic, oil and chilli pepper 1,2	€ 25.00
Purple potato gnocchi* on a pea velouté, cuttlefish* in cooking oil, confit tomato and black sheep's cheese crumble 1,4,7,12	€ 22.00
"Tenuta San Carlo"'s Olga Carnaroli rice with octopus*, mortadella, burrata cheese and candied lemon 1,7,9,12	€ 23.00
Paccheri pasta with cream of local chickpeas, sun-dried tomatoes, courgettes with mint and vinegar, and caciocavallo cheese 1,7	€ 20.00

MAIN COURSES

Roasted octopus*, sautéed endive, cannellini cream and paprika taralli biscuit crumbs 1,4,9,12	€ 23.00
Nautico fried foods: squid*, pink prawns, anchovies and courgette flowers 1,2,3,4,12	€ 23.00
Grilled sea bass fillet, sweet and sour caponatina salad with salmoriglio sauce 4,8,9,10	€ 22.00
Larded Cinta Senese fillet, marinated cabbage and spicy apple sauce	€ 22.00
On order: raw seafood, oysters, lobster, catch of the day prepared according to taste	variable price based on the market

DESSERTS

Crunchy pistachio parfait and fresh strawberry coulis 1,3,5,7,8	€ 7.00
Crème brulée with fruits of the forest 1,3,7	€ 7.00
Alla terza chocolate 1,3,7,8	€ 7.00
Classic Tiramisù 1,3,7,8	€ 7.00
Sorbet selection 3,5,7,8	€ 7.00
Fresh fruit salad	€ 7.00
Cantucci Biscuits and Vin Santo Dessert Wine 1,3,5,7,8	€ 7.00

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