



# SAMBUGA

## Starters

### Our Raw fish



**Shellfish tasting** € 30

with “Pinzimonio (*Dip*)” 2, 4, 9, 12

Adriatic Langoustines, local Prawns,  
Mazara Red Prawns, Gallipoli Purple Prawns,  
New Caledonia Blue Prawns  
(according to market availability)



**“Carpaccio” of local king prawns** 2, 4 € 16

with Strawberry, Herbs and Sichuan Pepper

**Wild Sockeye Salmon** 4, 6, 11 € 15

with Ponzu Sauce, Guacamole and Yellow Tomato

**Amberjack tartare** 4, 12 € 18

Campari and Barattiere



**Tasting of Raw fish** 1, 2, 4, 8, 9 € 24

(Sea Bass, Salmon, Amberjack)

**The “Ceviche” of Grouper** 4, 9 € 19

(Our interpretation of a classic Peruvian cuisine)

**Selection of Oysters 4 pcs** 14 € 16

**Selection “Special” of Oysters 4 pcs** 14 € 24



**Great Tasting of Raw fish,** € 65

**Shellfish and Mussels** 1, 2, 4, 6, 7, 8, 9, 12, 14



**Coquillages Tasting** 1, 7, 14 € 60

Percebes, Fasolari, Mussoli, Razor Clams, Canestrelle,  
Truffles, Piè d'Asino, Scigno di Venere Sea Lemmons,  
Sea Urchins (according to market availability)

**Caviar Tasting (10 Grams)** 1, 3, 7 € 45

### Our Appetizers



**Steamed mackerel** 4, 9, 12 € 10

and Mixed pickled Vegetables

**Cuttlefish ‘Carbonara’ Salad** 3, 4 € 12

**Bon Bon of Cod** 1, 3, 4, 6, 7, 9 € 10

with Soy mayonnaise



**“Che Razza di Parmigiana”** 1, 3, 4, 7 € 12

Skate fish with aubergines, tomato reduction  
and Parmesan fondue

**Octopus and Pan Tomato** 1, 4, 9 € 15

with cherry tomatoes and cream of capers and olives

### The Selections



**Anchovies from Cantabrian** 1, 4, 7, 8 € 14

served with Toasted homemade bread and Butter

## First Courses



**Spaghetti with Local clams** 1, 4, 14 € 13

Pasta Mancini® (Local pasta factory)

**Tagliatelle with Salt Cod in Pork** 1, 3, 4 € 15

Homemade Pasta

**“Ravioli del Plin” stuffed** € 16

with **Mozzarella Fiordilatte** 1, 2, 3, 7, 9

Homemade Pasta with San Marzano Tomatoes,  
Shrimps and their Demi-glace

**Paccheri with Lobster\*** 1, 2, 4, 9 € 30

Pasta Mancini® (Local pasta factory)

(\*according to market availability)

**Spaghetti with Sea urchins\*** 1, 2, 4 € 25

Pasta Mancini® (Local pasta factory)

(\*according to market availability)



**For our gluten free dishes,  
ask the dining room staff**

## Main Courses

**Skewers with Prawns and Squid** 1, 2, 4, 14 € 19



**Gurnard in crust** 1, 4 € 20

with Steamed Vegetables and Green Sauce

**Baked sea bass** 4 € 22

with Tomatoes, Confit aubergines, Basil extract

**Seared Amberjack** 4, 13 € 24

Passito-braised apricots, fennel cream and Salina capers

**Lobster of the day\*** 2, 3 € 10 / hg

**Blue Lobster\*** 2, 3 € 15 / hg

**Lobster and Sea Cigada are also available  
upon reservation**

according to market – availability according to quantity



**From the Fish counter we also offer**

**Baked whole fish** € 7,00 – € 9,00 / hg

according to market – availability according to quantity

## Fried Fish

**Bon Bon of Cod** 1, 3, 4, 6, 7, 9 € 10

with Soy mayonnaise



**Fried local squid** 1, 3, 4, 5 € 19,5

with Vegetables

**Mixed fried** € 19,5

**Calamari and Prawns** 1, 2, 4, 5

with Vegetables

# Sides

Salad	€ 4
Seasonal vegetables	€ 6
“Pinzimonio (Dip)” <sup>9</sup>	€ 6

# Not just Fish

Potato “Gnocchi” with Meat ragout <sup>1,3,9</sup>	€ 11
Sliced beef with Side dish	€ 22

# Vegetarian

Savoury tart <sup>1,3,7</sup> with Robiola mousse, dried Tomato and Caper Leaf	€ 10
“Ravioli del Plin” stuffed with Mozzarella Fiordilatte <sup>1,3,7</sup> San Marzano tomato, Basil extract	€ 14
Chard Bundle <sup>7</sup> stuffed with Casciotta cheese on Velvety Leeks	€ 14

# Dessert

Homemade Biscuits <sup>1,3,5,7,8</sup>	€ 5
Vanilla Tartlet <sup>1,3,7</sup> with Bufala milk Stracciatella mousse and Cardamom-scented Strawberries	€ 7
“Biancomangiare ball” Milk pudding <sup>1,3,7,8,12</sup> with Almonds and Violets	€ 8
“Millefoglie” Puff pastry <sup>1,3,7,8</sup> with Pistachio and Citrus Fruit Creamy	€ 8

## Homemade Bread



Some products, according to market availability, may have been blast chilled on board. Please let our staff know if any of the following products may cause allergic reaction: cereals (gluten), shellfish, eggs, fish, peanuts, soy, milk, nuts, celery, mustard, sesame seeds, sulphur dioxide and sulphites, lupin and molluscs.

Products served raw, marinated or similar are processed by Sambuga according to regulation Reg. CE 853/2004

Covered	€ 3
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# SAMBUGA

*fish & more...*

## The Register of Allergens is available (italian)

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof.
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products thereof.
5. Peanuts and products thereof.
6. Soybeans and products thereof.
7. Milk and products thereof (including lactose)
8. Nuts namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* Wangenh K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites > 10 mg/kg or 10 mg/l SO<sub>2</sub>.
13. Lupin and products thereof.
14. Molluscs and products thereof.