



Osteria dei Naviganti

Menù

*“It is impossible to be unhappy if you have the smell of
the sea, sand under your toes, the air, the wind”*

Starters

- Warm seafood salad with julienne vegetables 16*
- Fried anchovies with homemade mayonnaise 14*
- Hand cut tuna tartare with green apple, almonds and leafy salad 18*
- Soup of Sardinian mussels with toasted bread 15*
- ‘80’s style Prawn Cocktail 15*
- Pink prawn “balls” on creamed cannellini beans 16*
- Baccalà salt cod mashed with ginger on beans cream 15*

First Course

- Pici (very thick, Tuscan spaghetti) with a seafood carbonara 18*
- Spaghetti by “Cav. Cocco” (brand) of Senatore Cappelli (prestigious
durum wheat) with clams and mullet roe 19*
- Shelled seafood risotto “Acquerello” 20*
- Chitarra fresh pasta with both cooked and raw shrimp 20*
- Paccheri fresh pasta with octopus ragù 18*

Main Course

- Catch of the day, baked with potatoes and vegetables 7 or 9 per 100g*
- Mixed fried seafood (calamari, shrimp, cod) with homemade chips 22*
- Stuffed squid on a bed of fresh tomatoes 22*
- Double cooked octopus on a bed of potato cream 24*
- Tuna steak “scottato” (seared) with panko and “Osteria sauce” served with
spinach 24*

- Wine from “La Cambusa” (all you can drink, self service) 7*
- Bottled water 3*
- Cover charge and homemade bread 3*

*For dessert and if you choose “La Cambusa” please just ask our staff.
They can also provide a list of allergens, if needed.
If fresh products are not available, we use frozen (or frozen at source).*