Carlo Quinto

MENU



STARTERS

RAW SEAFOOD PLATTER [2,4] 30
(oysters, langoustines and violet shrimps)

LOCAL FISH CARPACCIO [4,10] 18
with orange dressing and dark chocolate shavings

WARM OCTOPUS SALAD [4] 18
with sautéed fennel and red onion

SEARED CUTTLEFISH STRIPS [4] 17
on a bed of “scapace-style” beetroot cream

MARINATED SALMON [1,4,7] 17
cured with salt and brown sugar, served with feta, chives and buttered toast

PANKO-CRUSTED KING PRAWNS [1,2,3,5] 17
on a bed of mixed greens with tartar sauce

TUNA TATAKI [4,6,11] 17
with sweet and spicy sauce, sesame seeds and capers

VEGETARIAN PARMIGIANA [1,3,7] 16
with aubergines and courgettes

Cover charge 3



PASTA

CAVATELLI WITH SEAFOOD [1,2,14] 18
saffron and yellow cherry tomato sauce

FUSILLONI ALL'AMATRICIANA [1,4] 17
with raw tuna

ORECCHIETTE WITH TURNIP GREEN CREAM [1,2,4] 18
Cantabrian anchovies and local prawn tartare

POTATO GNOCCHI [1,3,7] 17
with Gorgonzola fondue and porcini mushrooms

MAIN COURSES

FISH STEW [1,3,4,14] 25
with toasted bread (minimum two people)

MIXED FRIED SEAFOOD [1,4,14] 20
shrimp, squid and octopus

SALMON WELLINGTON [1,3,4,11] 18
on a bed of asparagus cream

BEEF BRACIOLE [1,3,7] 18
with bread meatballs with tomato sauce

BEEF FILLET 24
with red wine sauce [7,12]

SIDES



BAKED AU GRATIN VEGETABLES [7] 7
(Gluten-free)

POTATO CROQUETTES [1,3,7] 7
Stuffed with mozzarella

MIXED SALAD 7

CHICKEN CAESAR SALAD [1,3,7] 14

SEARED TUNA SALAD [4,7,8] 14
With feta cheese and crushed pistachios

DESSERTS

DESSERT OF THE DAY 7
Our desserts change frequently.
Ask our staff about today's selection and let yourself be tempted

INFORMATION TO CUSTOMERS ABOUT THE PRESENCE IN THE FOOD OF INGREDIENTS CAPABLE OF PROVOKING REACTIONS IN ALLERGIC OR INTOLERANT PERSONS

PLEASE BE ADVISED THAT THE FOLLOWING SUBSTANCES THAT MAY CAUSE ALLERGIES OR INTOLERANCE MAY BE CONTAINED IN THE FOOD PREPARED AND SERVED IN THIS ESTABLISHMENT

(Allegato II del Reg. UE n. 1169/2001– "Sostanze o prodotti che provocano allergie o intolleranze")

1	Cereals containing gluten and derived products (wheat, rye, Barley, oats, spelt, kamut)	8	Nuts and nut products (Almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, Pistachios, macadam nuts)
2	Crustaceans and products thereof	9	Celery and products thereof
3	Eggs and products thereof	10	Mustard and products thereof
4	Fish and fish products	11	Sesame seeds and sesame products
5	Peanuts and products thereof	12	Sulphites in concentrations above 10 mg/kg
6	Soy and soy products	13	Lupins and products thereof
7	Milk and milk products	14	Molluscs and products thereof

One of our appointed managers is at your disposal to provide any additional support or information, including showing the original labels of the raw materials.
Cross-contamination cannot be excluded.