



La tana del polpo

menu'

Sepia salad, marinated melon and rocket pesto *	€ 10
Lime marinated salmon and mint sour cream	€ 10
Toasted bread with marinated anchovies, "paccasassi" and red onion	€ 10
Octopus salad, potatoes and beetroot chips *	€ 12
Tuna tartare with orange, mango cream and black sesame	€ 13
Big pan of Moscioli (wild mussels typical of the Conero) with white pepper and lemon	€ 12
Cold appetizers tasting	€ 20
Complete appetizer tasting	€ 25
Potato gnocchi with shrimps, zucchini and courgette flowers	€ 13
Ravioli stuffed (sea bass and citrus fruit), squid and cherry tomatoes	€ 13
Tagliatelle with sepia ink, mussels and "paccasassi"	€ 13
Egg chitarrine with anchovies, fennel and bottarga	€ 13
Tempura anchovy fillets with poppy seeds and yogurt	€ 14
Salmon steak in multicolor quinoa crust	€ 15
Roasted octopus tentacles with confit cherry tomatoes *	€ 20
Tuna steak with black sesame with pear and balsamic salad	€ 20

Grilled anchovies	€ 13
Mix fried Adriatic fish	€ 14
Fried squids, shrimps and sage	€ 15
Squids and shrimps skewers	€ 15
Mixed grill *	€ 20
Mix grilled crustaceans (shrimps, king prawns and Norway lobsters) *	€ 22
Salad	€ 3
French fries *	€ 3
Stir-fried mixed vegetables	€ 5
Ascolana olives stuffed with mix fish *	€ 5
Water (750ml)	€ 2
Bread and service	€ 2

The customers is required to inform us of any intolerances or allergies; for the ingredients list ask to the staff.

The products marked with "*" are frozen at the origin. We inform our customers that in the absence of fresh products, frozen products of the highest quality will be used.

The raw products are previously deep frozen as per the haccp plan.