

# MAMMIE

All our dishes are obtained by through a careful analysis of the ingredient and their combination.  
To guarantee flavor and equilibrium of our studies, variations are not recommended.

\*To guarantee the freshness and highest quality to the consumer, all our fish and products can be  
subjected to temperature reduction to/below -18°C.

All the ingredients used in our restaurant are natural and genuine, chosen through our experience  
to give the highest quality and flavor to our dishes. However it's important that anybody is (or could be)  
intolerant/allergic to any food or ingredient must communicate to our Staff.

## COCKTAILS

Tropical

(fruity soft-drink)

6,00€

Spritz

(Aperol, Prosecco Valdobbiadene ExtraDry, Soda)

7,00€

Campari Spritz

(Campari, Prosecco Valdobbiadene ExtraDry, Soda)

7,00€

Gin Tonic

(Fever-Tree Tonic Water, Gin Beefeater - Hendrick's - Bombay)

8,00€

Americano

(Campari, Soda, Vermouth Berto)

8,00€

## STARTERS

Selection of raw shellfish and  
largefish with seasonal  
combination

(fish, crustacean, sulphites) 27,00€

Gillardeau quality oyster

(shellfish)

pz/6,00€

Warmed Ricotta cheese with Fresh pink \*shrimps,  
Pistacchio nuts and honey

(nuts, milk, crustacean)

16,00€

Catalan style octopus and cream of  
potato and ginger mousse

(milk, shellfish) lactose free

19,00€

Crunchy friend-Soft boiled egg  
with "Caciocavallo" cheese fondue

(milk, egg)

16,00€

Chickpeas hummus, with raw vegetables

(sesame)

14,00€

## FIRST COURSES

“Carla Latini” Spaghetti with sea urchin - if available  
(shellfish, crustacean, gluten, nuts, celery)

28,00€

Carnaroli Risotto from “Antica Riseria Ferron”  
creamed with franciacorta, shrimps and lime

(milk, crustacean, celery)

22,00€

at least 2 people

Fresh long egg pasta with mint,  
swordfish, eggplant and  
amaranth pop corn

(peanuts, fish, milk, gluten, celery)

lactose free

19,00€

Fresh homemade pasta with mussels,  
beans and iced sheep's cheese

(milk, shellfish, gluten)

18,00€

## MAIN COURSES

Crunchy fried swordfish with  
sesame mayonnaise and green onion

(fish, sesame, egg)

30,00€

\*Codfish cooked at low temperature  
with yellow tomatoes, pizzaiola style sauce with

mashed potato

(fish, milk) lactose free

29,00€

Stuffed \*calamari with shellfish  
and summer salad

(shellfish, fish)

30,00€

Lobster cooked French style with her mayonnaise  
and seasonal selection of vegetables (If available)

(crustacean, egg)

€/Kg Prezzo variabile secondo mercato

Daily fresh Seafood.

(Recommended cooking: rostead or in salt crust)

(fish)

80,00€/Kg

\*Red King prawns, \*Crawfish

(Recommended cooking:raw or roasted)

(crustacean)

100,00€/Kg

## DESSERTS

(Our desserts are completely homemade)

### Caprese

Almond and chocolate cake  
served with fruit ice cream  
(nuts, milk, egg) lactose free  
8,00€

### Mamma, Caramelle!

Crumbly biscuit, liquorice mousse  
and salted caramel  
(milk, gluten, egg) lactose free  
8,00€

Pistachio mousse, Vanilla and raspberry  
(nuts, milk, egg, gluten)  
8,00€

### Tiramisù

(milk, egg, gluten)  
8,00€

## DRINKS

Still or Sparkling Water

3,00€

Coca Cola, Coca Cola zero

3,00€

Craft beer Bionoc "Golden Ale" 0,5l

12,00€

Craft beer Bionoc "Napa" 0,5l

15,00€

Coffee

2,00€

Cover

4,00€