



Welcome



Café Les Paillotes
restaurant terrazza sul mare

Menù Café Les Paillotes

Amberjack ceviche with guacamole and rice chips

Chickpeas, mussels and pecorino

Eggplant tortello with red prawns, freeze-dried mozzarella and tomato juice

Spaghetti De Cecco with pepper cream, marjoram ricotta and Taggiasca olive crumble

Moscardino alla Luciana with escarole and purple potato chips

Sea bass in ventricina crust with peas, spring onion and caper and lemon sauce

Coconut, banana, lime



7 COURSE MENU
€ 80



5 COURSE MENU
€ 60

Complete the tasting with the four wines selected by our sommelier

€ 100

€ 80

The formula must be chosen by the whole table

Selection of Starter

4 starters at your choice between raw/cold/hot 30 €

Raw

Red shrimp tartare with turnip cabbage, herb and almond sauce

Little squids 'alla pescarese'

Scallop capasante with lime potato and goji berries

Sea bass emincè on melon and celery salad

Cold

Chickpeas, mussels and pecorino cheese

Marinated mackerel with cous cous of pepper and vegetables in carpione

Seared octopus with ginger codium gel sauce and rosemary oil powder

Marinated mountain curry amberjack with burnt fennel and orange

Hot

Fish burger with caramelized onion and wasaby mayonese

Salted Codfish 'in Tempura' with yellow tomato gazpacho and peach

'Moscardino alla luciana' with foam and potato chips

Sauce of mussel and clams

The formula must be chosen by the whole table

Starters

Raw Cafè Les Paillotes 12 pieces
40€

Duck foie gras, peanuts and figs
20€

Seafood salad with celery 'borlotti' beans and lemon sauce
16€

Amberjack ceviche with guacamole suace and rice chips
15€

First dishes

Burrata saccottino' with light pesto and parmesan sauce
16€

'Scapece tortellino', seafood and black garlic
18€

Orange and ginger scented fennel risotto, prawn carpaccio and herb powder
18€

Giant 'fusillo De Cecco' creamed with sumac, eggplant and little squids
18€

'Strangozzi De Cecco' with lobster
25€

Traditional first dishes on request
18€

Main courses

Salted Codfish with variation of peppers, capers and olives
22€

Liquorice crust turbot, almond puree and roasted artichokes
25€

Catch of the day in salt paste with seasonal vegetables
25€

Grilled Cafè les Paillotes
25€

Frying Cafè les Paillotes
28€

Beef fillet on fennel puree composed of kumquat, Nori algae chips and long pepper sauce
25€

Dessert

Coconut, Banana, Lime
10€

Hazelnut and chocolate
10€

Tiramisu
8€

Aurum, almond, Sesame
10€

Dear Customer,

It is our wish to provide you with accurate and updated information on any allergens contained in our products. Therefore, if you so require, please ask the staff on duty for further information about the ingredients. Please find to follow a list of all the substances or products which might trigger allergies or intolerances (excerpt from the list contemplated under Annex II - Regulation (EU) N. 1169/2011 of the European Parliament and the Council of the 25th October 2011) and which might be present in the products belonging to the range offered by the catering sector.

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains or products thereof.
2. Shellfish or crustaceans or products thereof.
3. Eggs or products thereof.
4. Fish or products thereof

5. Peanuts or products thereof.

6. Soya or products thereof.

7. Milk or 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 nuts and Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.

9. Celery or products thereof.

10. Mustard or products thereof.

11. Sesame seeds or products thereof.

12. Sulphur dioxide and sulphites.

13. Lupin or products thereof.

14. Molluscs or products thereof

N.B. In the absence of finding the fresh product, we advise customers that some products may be frozen or coming from freezing through a blast chiller and indicated with an asterisk*.

The fish intended to be eaten raw has been subjected to preventive remediation treatment, by means of a blast chiller, in compliance with the prescriptions of reg. (EC) 853/2004, -A. III, chap 3, letter D, point 3.
