



Welcome



Café Les Paillotes
restaurant terrazza sul mare

Menù Cafè Les Paillotes

Cassana millefoglie with amberjack tartare, smoked burrata and red port reduction 4·7

Grilled scallop, jerusalem artichoke and porcino mushroom consommé 2·4·8

Potatoes gnocco with cheese and pepper, pumpkin mousse and cocoa crumble 1·3·7·8

Spaghetti 'De Cecco' with pesto alla trapanese, mazzancolle and toast almonds slices 1·2·7·8

Red mullet, carrot, cumin 1·4

Monkfish, crispy ham and roasted cauliflower 4

Milk 1·3·7·8



Complete the tasting with the four wines selected by our sommelier

€ 100

€ 80

The formula must be chosen by the whole table

The appetizers selection

CHOICE OF RAW OR COLD OR HOT APPETIZERS 30€
À LA CARTE 18€

Raw

Cassana millefoglie with amberjack tartare, smoked burrata and red port reduction ^{4.7}

Baby squid 'alla pescarese' ⁴

Crispy pepper cannoli with red shrimp tartare and pistachio cream ²

Seabass carpaccio with grape and cucumber salad ^{4.9}

Cold

Cheakpeas, mussels and pecorino ^{1.4.7.14}

Scallop noodles, Jerusalem artichoke and porcino mushroom consommé ^{2.4.8}

Octopus salad with variation of potatoes and bbq sauce ^{4.5.9.14}

Marinated amberjack, sesame and soy puffed rice ^{4.6.11}

Hot

Red mullet, carrot, cumin ^{1.4}

Seared cod with olive tapanade and cod mousse with lime ^{1.4.7}

'Moscardino alla luciana' ^{1.4.14}

Mussels and claws in stew ^{1.4.7.14}

The formula must be chosen by the whole table

Starters

Raw Cafè Les Paillotes 12 pieces ^{2·4}
40€

Duck foie gras, peanuts and figs ^{5·7·8}
22€

Seafood salad with borlotti beans, celery and lemon sauce ^{2·4·9·14}
20€

Amberjack ceviche with guacamole and rice chips ⁴
16€

First courses

Burrata saccottino with light pesto and parmesan cheese sauce ^{1·3·7·8}
16€

'Tortellino alla scapece', seafood and black garlic ^{1·3·4·14}
18€

Risotto with oriental aromas, aubergine and marinated amberjack ^{4·6·11}
22€

Mixed pasta by De Cecco with mussels, potatoes and parmesan cheese popcorn ^{1·7·14}
20€

Strangozzi by De Cecco with lobster ^{1·2·4}
28€

Traditional first dishes on request
20€

Main courses

Turbot with lime potatoes and herbal sauce with sea water ^{4·14}
23€

Glassed San Peter's fish with carrot and citrus fruits, grillet bok choy and anchovy sauce ⁴
25€

Catch of the day in salt paste with seasonal vegetables ^{1·4}
25€

Grilled Cafè les Paillotes ^{2·4}
25€

Fish fry Cafè les Paillotes ^{1·2·4}
28€

Beef fillet, wasabi mayonnaise and cassana's chips
25€

Dessert

Apple, cinnamon, pine nuts ^{1·3·7·8}

10€

Milk ^{1·3·7·8}

10€

Tiramisù ^{1·3·7·8}

10€

Aurum, almonds, sesame ^{1·3·7·8}

12€

Dear Customer,
with the aim of communicating correct and updated information about presence or absence of allergenes in our products, we recommend you, if necessary, to ask the on duty staff for more information about the ingredients contained in the available references. All possible substance or products that can cause allergies or intolerances *and that might be present in the products included in the offer of the restaurant sector* are listed, as follows (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.

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.
