



## ***Our Starters***

***Delfino Verde Appetizer Platter*** € 18

*(Smoked fish selection, marinated anchovies and prawns,  
octopus and potatoes)*

***Homemade Lemon-Marinated Anchovies \*\**** € 12

***Warm Octopus and Potato Salad \**** € 16

***Grilled Octopus with Chickpea Cream\**** € 18

***Homemade Marinated Prawns\**** € 16

***Tuna Tartare \*\**** € 16

*(served with capers, cherry tomatoes, and Tropea onions)*

***Raw Seafood Selection (upon availability) \*\**** € 30

*(3 scampi, 3 prawns, ½ portion of tuna tartare, 2 oysters)*

***Oysters (each)*** € 3

***Gratinated Scallops (each)\*\**** € 4

***Mussels in Marinara Sauce*** € 12

***Caprese*** € 10

*(Buffalo Mozzarella with tomatoes and Riviera olives)*



## *Our First Courses*

<i>Spaghetti with Lobster</i> (subject to daily catch)	€ 18
<i>Linguine with Blue Crab</i> (subject to daily catch)	€ 14
<i>Spaghetti with Clams and Mullet Bottarga</i>	€ 16
<i>Black Gnocchi with Prawns and Zucchini</i>	€ 16
<i>Spaghetti with Clams</i>	€ 14
<i>Spaghetti with Fresh Anchovies</i> (subject to daily catch)	€ 12
<i>Linguine with Octopus Ragù</i>	€ 14
<i>Fish Ravioli with Marinated Tomato Sauce</i>	€ 14
<i>Ligurian Trenette Pasta with Homemade Pesto</i>	€ 10



## ***Our Main Courses***

<b><i>Ligurian-Style Fish</i></b> (served with potatoes, olives, and pine nuts)	€ 7
<b><i>Salt-Baked or Grilled Fish (100g)</i></b>	€ 7
<b><i>Mixed deep-fried Seafood</i></b> (anchovies, calamari, prawns)	€ 18
<b><i>Deep-fried Calamari*</i></b>	€ 18
<b><i>Whole Fried Anchovies or Anchovies Cutlet</i></b>	€ 12
<b><i>Grilled Tuna Steak</i></b>	€ 16
<b><i>Grilled Calamari *</i></b>	€ 18
<b><i>Mixed Grilled Fish</i></b>	€ 25
<b><i>Catalan-Style Lobster</i></b> (subject to daily catch)	€ 32
<b><i>Scampi or Prawns</i></b> (subject to daily catch) (cooked as preferred)	€ 28
<b><i>Milanese-Style Chicken Cutlet*</i></b> (For our little guests)	€ 8
<b><i>Fish Soup</i></b> (upon availability)	€ 25



## *Our Side Dishes*

<i>Mixed Salad</i>	€ 5
<i>Tomato and Tropea Onion Salad</i>	€ 5
<i>Boiled Green Beans or Potatoes</i>	€ 5
<i>French Fries</i>	€ 5

## *Our Desserts*

<i>Apple Pie with Vanilla Ice Cream</i>	€ 6
<i>Catalan Crème Brûlée</i>	€ 6
<i>Coffee Tiramisu</i>	€ 6
<i>Chocolate or Pistachio Soufflé</i>	€ 6
<i>Nougat Semifreddo</i>	€ 6
<i>Lemon Sorbet</i>	€ 6
<i>Affogato (ice cream with Coffee or Whisky)</i>	€ 6
<i>Mixed Berries and Strawberries with Ice Cream</i>	€ 6
<i>Pineapple</i>	€ 6

# Food Allergen Information

(According to Regulation EU 1169/11 – Legislative Decrees 109/92, 88/2009 and amendments)

Dear Customer,

Commercially available foods often contain allergenic ingredients that can trigger severe reactions in predisposed individuals.

Below is a list of allergens that may be present in some of our dishes.

Our staff is at your complete disposal—please inform us of any known allergies.

## Food Allergens

1. Cereals containing gluten (i.e., wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and derived products, except:
  - a) Glucose syrups based on wheat, including dextrose, as long as the process does not increase the allergenicity according to EFSA;
  - b) Wheat-based maltodextrins, as long as the process does not increase allergenicity according to EFSA;
  - c) Barley-based glucose syrups;
  - d) Cereals used for making distilled spirits or agricultural alcohol in liqueurs and other alcoholic beverages.
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products thereof, except:
  - a) Fish gelatin used as carrier for vitamin or carotenoid preparations;
  - b) Fish gelatin or isinglass used as fining agent in beer and wine.
5. Peanuts and products thereof.
6. Soybeans and products thereof, except:
  - a) Fully refined soybean oil and fat, provided the process does not increase allergenicity as evaluated by EFSA;
  - b) Natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate derived from soy;
  - c) Vegetable oils derived from phytosterols and phytosterol esters from soy;
  - d) Plant stanol ester produced from vegetable oil sterols from soy.
7. Milk and products thereof (including lactose), except:
  - a) Whey used for distillates or agricultural alcohol for liqueurs and other alcoholic beverages;
  - b) Lactitol.
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans (*Carya illinoensis*), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used in making distillates or ethyl alcohol of agricultural origin in liqueurs and other alcoholic beverages.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/L, expressed as SO<sub>2</sub>.
13. Lupin and products thereof.
14. *Molluscs and products thereof.*

**Bread and Tableware Charge**

**€ 3**

**(\*) Product originally frozen**

**(\*\*) Fresh product, blast chilled in accordance with legal standards**

**Wi-Fi**

**Network: Vodafone Delfino Verde**

**Password: ristorante@delfino1verde**