

Bistrò  
La 18<sup>a</sup> buca

Menu














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For reservations +39 0426 367811 or +39 335 7712441













## For starters

- LA ZUPPETTA**   € 16,00  
Clam and mussel soup with Pachino cherry tomatoes and basil accompanied by homemade bread
- LA TARTARE**   € 22,00  
Sliced, fresh, raw tuna tartare with caper flowers, lemon pepper and avocado
- IL CLASSICO**    € 26,00  
Poached, mixed fish, octopus, cuttlefish, prawn tails, scampi tails, San Giacomo scallops, mantis shrimp, scampi and sardines with onions
- IL SAORE**   € 16,00  
Fresh sardines fried with Tropea onions, pine nuts and raisins as is tradition, white wine vinegar flavoured with laurel
- IL PRINCIPE DEI PROSCIUTTI**  € 16,00  
Po Delta Culatello ham and flakes of Grana Padano with drops of balsamic vinegar
- L'ESTIVA**  € 14,00  
Buffalo mozzarella with oxheart tomatoes and oregano flowers








### BY ORDER:



- GRAN CATALANA (RECOMMENDED FOR 2 PEOPLE)**   € 80,00  
Lobster Gran Catalana with king prawns, langoustines, scallops, julienne vegetables and sliced exotic seasonal fruit
- GRAN CRUDITÉ**  € 30,00  
Grand crudité of the Adriatic Sea with oysters, scampi, red prawns from Mazzara, yellowfin tuna tartare

## First courses

- GLI GNOCCHI COME UNA VOLTA**   € 20,00  
Handmade, fresh potato dumplings with a fresh scampi sauce, Sicilian and local red prawns
- SUA MAESTÀ LO SCOGLIO**     € 22,00  
Homemade, fresh spaghetti with a seafood sauce
- LA VERACE**   € 19,00  
Felicetti monograin wheat spaghetti, sautéed with clams and a sprinkle of grated Bottarga
- LA PASTA FRESCA**   € 16,00  
Pappardelle, freshly made by our chef, with a basil sauce and a dusting of Fossa pecorino
- IL PACCHERO**   € 20,00  
Paccheri pasta with fresh tuna, fior di capperò, tropea onion strings and cherry tomatoes

## Main courses

- LA PIOVRA**   € 20,00  
Octopus cooked at low temperature, then pan-fried in extra virgin olive oil with creamed peas and fresh bean sprouts
- IL FRITTO**     € 21,00  
Mixed fried fish and vegetables composed of squid, cuttlefish, prawn tails, langoustine tails and petals of aubergine and courgette
- IL ROSSO**  € 22,00  
Pan-fried tuna steak flavoured with chives and peppermint with lime zest (220 gr)
- LA TAGLIATA** € 21,00  
Sliced limousine beef flavoured with Assam black pepper and fior di sale pasteurised at low temperature (250 gr)
- IL MEDAGLIONE** € 16,00  
Pan-fried pork fillet medallion with acacia honey and black salt



**HAMBURGER DI ALBARELLA**    € 19,00  
220 grams of beef with sliced asiago cheese, tomatoes, salad, crunchy potatoes and fresh home-made mayonnaise

## LOCAL PRODUCTS

**SIRLOIN STEAK**  € 7,00 per ounce

**T-BONE STEAK**  € 7,00 per ounce

**OVEN COOKED OR GRILLED BRILL (KM 0)**   € 7,00 per ounce

**OVEN COOKED OR GRILLED SEABASS (KM 0)**   € 7,00 per ounce

**BAKED OR GRILLED TURBOT (KM 0)**   € 7,00 per ounce

**BAKED OR GRILLED AMBERJACK**   € 7,00 per ounce

## Our pizzas

### CLASSIC PIZZAS

**MARGHERITA**    € 7,00  
Tomato, mozzarella

**PATATOSA**   € 9,00  
Tomato, mozzarella, french fries

**PROSCIUTTO COTTO**    € 9,00  
Tomato, mozzarella, boiled ham




**VIENNESE**    € 9,00  
Tomato, mozzarella, frankfurter sausage

**BARCOLLO MA NON MOLLO**   € 11,50  
Tomato, mozzarella, chicory, sausage meat and Asiago cheese

**CALZONE**     € 10,00  
Mozzarella, ricotta, boiled ham, fresh tomato sauce

**SCHIACCIA ALBARELLA**  € 4,00  
Oil, salt, rosemary

### GOURMET PIZZAS

**MARGHERITA GOURMET**    € 12,00  
San Marzano tomato fillets, fiordilatte mozzarella, fresh basil, drizzle extra virgin olive oil




**BAGUETTE VESUVIO**   € 13,00  
Mozzarella, ricotta, gorgonzola, rucola, speck, salsa di pomodoro fresco

**STRACCIATELLA AND LOCAL ANCHOVIES FROM THE DELTA**     € 16,00  
San Marzano tomato fillets, anchovies from the Po Delta, stracciatella di bufala, toasted breadcrumbs, oregano

**DELTA DEL PO**   € 16,00  
Fiordilatte mozzarella, Po Delta crude ham, Apulian burratina cheese, honey

**GOLOSA**     € 16,00  
Pistachio cream, burrata, fabulous mortadella

**ECCELLENZA**   € 16,00  
Fresh basil pesto, pecorino di fossa cheese, sheep's milk ricotta, fior di latte, yellow and red cherry tomatoes

**BUONGUSTAIA**    € 16,00  
Friarielli, luganega, stracciatella, porchetta, cream of yellow dates

**L'INSOLITA**    € 16,00  
Cream of yellow cherry tomatoes, mozzarella, local anchovies, caper flowers

**SCOTTONA**   € 16,00  
Mozzarella, wild island rocket, roast beef, parmesan shavings and lemon pepper

**GREEN**  € 16,00  
Mozzarella cheese, cream of fresh peas, whole Bronte pistachios, pumpkin seeds and seasoned bacon

**LA TONNARA**  € 16,00  
Tomato, mozzarella, cubes of fresh yellowfin tuna, red tropea onion.

## Coffee and refreshments

**ESPRESSO COFFEE / DECAFFINATED** € 1,80

**BOTTLED DRINKS** € 4,00

**SMALL DRAUGHT BEER** € 3,50

**MEDIUM DRAUGHT BEER** € 5,00

**BOTTLED BEER** € 5,00

**ICHNUSA UNFILTERED 0,5L** € 6,00

**ERDINGER 0,5L** € 7,00

**AMARO HERBAL LIQUEUR** € 5,00

**SPIRITS** da € 5,00

**WATER 0,75L** € 3,00

**COVER CHARGE** € 3,00

### Allergeni



**Arachidi e derivati**  
Snack confezionati, creme e condimenti.



**Frutta a guscio**  
Mandorle, nocciole, noci comuni, acagiù, pecan, anacardi e pistacchi.



**Latte e derivati**  
Prodotti in cui viene usato il latte: yogurt, biscotti, torte, gelato.



**Molluschi**  
Canestrello, canolicchio, capasanta, cozza, ostrica, vongola, ecc...



**Pesce**  
Alimenti in cui è presente il pesce, anche se in piccole percentuali.



**Sesamo**  
Interi usati per il pane, farine anche se in minima percentuale.



**Soia**  
Derivati come: latte di soia, tofu, spaghetti di soia e simili.



**Crostacei**  
Marini e d'acqua dolce: gamberi, scampi, aragoste, granchi e simili.



**Glutine**  
Cereali, grano, segale, orzo, avena, farro, kamut, inclusi ibridati derivati.



**Lupini**  
Presenti in cibi vegan sottoforma di: arrostiti, salamini, farine e similari.



**Senape**  
Si può trovare nelle salse e nei condimenti, specie nella mostarda.





**Sedano**  
Sia in pezzi che all'interno di zuppe, salse e concentrati vegetali.



**Anidride solforosa e solfiti**  
Cibi sott'aceto, sott'olio, salamoia, funghi secchi, ecc...



**Uova e derivati**  
Uova e prodotti come: maionese, emulsionanti, pasta all'uovo.

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