## Albarella

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Restaurant
Centro Sportivo

## Starters

Fried octopus with roasted potatoes and our own salad
Allergens: shellfish, soya, peanuts, sulphites
Tuna tartare with a cherry tomato and fennel sauce
Allergens: fish, sulphites
Boiled shellfish (langoustines, prawns, cuttlefish, octopus, scallop,

## razor clams, cream of cod)

Allergens: fish, molluscs, shellfish, sulphites, milk and milk products, peanuts, nuts
Burrata cheese with seasoned cherry tomatoes and a mixed salad

Cured Culatello ham from Zubello with honey flavoured onions accompanied by toasted bread
Allergens: milk and milk derivatives, soya, nuts, peanuts

## First Courses

Fresh paccheri pasta with mussel ragout and asparagus tips Allergens: gluten, shellfish, sulphites, soya, peanuts, nuts

Spaghetti with clams from the Adriatic Sea
Allergens: gluten, shellfish, sulphites, nuts, peanuts, soya
Tortelli pasta with radicchio accompanied by basil and cherry
tomatoes, drizzled with balsamic vinegar
Allergens: gluten, milk and milk derivatives, sulphites, peanuts, nuts, soya, eggs, celery

## Large, black pasta ravioli with salmon and a saffron cream and

## seasoned ricotta cheese

Allergens: gluten, milk and milk derivatives, sulphites, peanuts, nuts, soya, celery, fish, shellfish, eggs

## Main Courses

Fried mixed sea-food (squid, prawns, anchovies and vegetables ) Allergens: fish, shellfish, milk and milk products, nuts, soya, peanuts, sulphites, gluten
Poached octopus with granery bread croutons
Allergens: shellfish, sulphites, gluten, sesame, nuts, peanuts, soya
Tuna cube with natural mango, salad and teriyaki sauce
Allergens: fish, soya, nuts, peanuts, sulphites, gluten
Sliced entrecote with potatoes, porcini mushrooms and petals of
Allergens: milk and milk derivatives, egg lysozyme, nuts, peanuts, soya
Oven-baked catch of the day
Allergens: gluten, peanuts, nuts, soya

## Side Dishes

French Fries $€ 5,00$
Allergens: gluten, peanuts, nuts, soya
Mixed Salad
$€ 5,50$

## Deserts

Traditional Tiramisu made a là minute $\quad € 6,00$
Allergens: gluten, milk and milk derivatives, sulphites, nuts, peanuts, soya
Lemon sorbet

Pineapple carpaccio with maraschino liqueur
Allergens: sulphites
Dessert of the day
Allergens: see packaging
Pizzas
Margherita (tomato, mozzarella, basil)
Inglesina (tomato, mozzarella, Po delta crudo ham)
Allergens: peanuts and derivatives, milk and derivatives, soya, gluten
Diavola (tomato, mozzarella, chilli peppers )
Allergens: peanuts and derivatives, milk and derivatives, soya, gluten glutine
Cotto (tomato, mozzarella, boiled ham )
Allergens: peanuts and derivatives, milk and derivatives, soya, gluten
Capricciosa (tomato, mozzarella, mushrooms, boiled ham, black olives )
Allergens: peanuts and derivatives, milk and derivatives, soya, gluten
Nettuno (tomato, mozzarella, tuna )
Allergens: peanuts and derivatives, milk and derivatives, soya, gluten
Americana (tomato, mozzarella, frankfurter, french fries)
Allergens: peanuts and derivatives, milk and derivatives, soya, gluten, nuts
Del bosco (porcini mushrooms, sausage meat, Grana cheese, mozzarella )
Allergens: peanuts and derivatives, milk and derivatives, soya, gluten, sulphites, egg lysozyme
Norvegese (tomato, mozzarella, smoked salmon, capers )
Allergens: peanuts and derivatives, milk and derivatives, soya, gluten, fish
Bufalina (tomato, buffalo mozzarella, basil)
Allergens: peanuts and derivatives, milk and derivatives, soya, gluten
Calzone (ham, mozzarella, ricotta cheese, tomato )
Allergens: milk and milk derivatives, soya, gluten
Baguette (mozzarella, rocket, ricotta cheese, speck, tomato, gorgonzola)

