

LA DARSENA

STARTERS

SEAFOOD CRUDITÈS – Our Signature Selection

<i>Mixed Cruditès Platter (F-Fa-Con-Dec)(2-4-14-12)</i>	65/80
<i>Trio of Daily Tartare (F-Fa-Con-Dec)(2-4-14-12)</i>	30,00
<i>Daily Tartare Selection (F-Fa-Con-Dec)(2-4-8)</i>	20,00
<i>Tyrrhenian Scampi (F-Fa-Con(2)</i>	30,00
<i>Pink, Red, and Violet Prawns (F-Fa-Con)(2)</i>	38,00
<i>Sea Truffles & Sea Urchins (F)(13)</i>	2/5 per piece
<i>Oyster Tasting (F)(14)</i>	5/7 per piece

Hot Starters of the Day (6 Tastings) (F-Fa-Con)(1-2-3-4-7-8-12-14) 27,00

Stuffed Mussels (F-Fa-Con)(1-2-3-7-12-14) 20,00

PASTA

(Maximum three types per table, ask the staff for fresh availability)

Spaghetti with Shelled Clams (F-Con)(1-9-12-14) 25,00

Linguine “Trabaccolara” Style with Bottarga (F-Fa)(1-3-4-9-12) 26,00

Smoked Gold Spaghetti, Veraci Clams, Bottarga, and Lime (F)(1-4-8-12-14) 28,00

Lobster Linguine for Two (F-Con)(1-2-9-12) 65,00

Local Spiny Lobster or Blue Lobster Linguine (F-Con)(1-2-9-12) (price based on weight)

Thin Spaghetti with Sea Urchin Pulp (F-Con)(1-4-9-12-14) 32,00

Linguine with Mantis Shrimp (F-Fa)(1-2-9-12) 24,00

Gnocchi with Fresh Crab (F-Fa)(1-2-9-12) 26,00

FISH & SHELLFISH

LE CATALANE DELLA DARSENA

Our Catalan-style seafood selection:

Scampi (€150/kg), Sparnocchi (€100/kg), Blue Lobster (€150/kg), American Lobster (€110/kg), South African/Local Spiny Lobster (€160/200/kg), Red and Violet Prawns (€170/kg) (F-Fa-Con)(2-9-12-14)

Catalan-style Red and Violet Prawns (3 of each) (F-Fa-Con)(2-9-12) 55,00

Catalan-style Scampi and King Prawns

(Scampi 550g, King Prawns 300g) (F-Fa-Con)(2-9-12) 110,00

Catalan-style South African or Local Spiny Lobster (F-Fa-Con)(2-9-12) price based on weight

Catalan-style Lobster or Blue Lobster (F-Fa-Con)(2-9-12) price based on weight

Octopus Prepared According to the Daily Recipe (Fa-Con)(6-7-14) 30,00

Warm Steamed Seafood Salad (F-Fa-Con)(2-3-7-9-12-14) 30,00

Fried Seafood Squid, Small Fish, Prawns, Vegetables (F-Fa-Con)(2-3-4-5-6-11-14) 27,00

Crab Salad (F-Fa)(2-3-7-9-12) 30,00

Grilled Scampi, Tiger Prawns, Fish Fillet, and Tuna (F-Fa-Con-Dec)(2-3-4-7-9-12-14) 60,00

CATCH OF THE DAY

Salt-Baked Catch of the Day (F)(4-9-12) 65/90 €/kg

Island-Style Catch of the Day (F)(4-9-12) 65/90 €/kg

Sole “Meunière” with Side Dish (F)(1-4-7-9-12) price based on weight

Daily Fillet Island-Style/Meunière with Side Dish (F)(1-4-7-9-12) 35,00

Turbot Fillet with Potatoes and Truffle (F)(1-4-7-9-12) 40,00

<i>SIDES: Potatoes, Mixed Salad, Crudités (9)</i>	6,00/8,00
<i>Bread and Cover Charge</i>	3,00
<i>Homemade Desserts</i>	6,00/10,00

Dear customers, if you have any food allergies and/or intolerances, please always ask for information about our food and beverages. The allergen codes listed on the menu can be found in the legend on the last cover page.

Additionally, a detailed list of allergens is available upon request from our staff.

All our dishes are prepared using the finest ingredients available on the market. Where it is not possible or safe to use fresh ingredients, they may be frozen, blast-chilled, or thawed, depending on the type of product. Please ask our staff or kitchen team for further details.

Legend – Ingredient Handling:

F: The product is purchased fresh and stored at the appropriate temperature.

F/A: The fresh product has undergone preventive sanitization through blast freezing in compliance with EU Regulation 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 1.

CON: The product, whether purchased fresh or frozen and blast-chilled when necessary, is stored in a freezer at the appropriate temperature for subsequent thawing and use.

DEC: The product is purchased thawed and stored in the refrigerator at the appropriate temperature for later use.