

- STARTERS -

EMBASSY MIXED STARTERS

TUNA TARTAR

Tuna tartar with mango in lime essence

CRUDO DELL'EMBASSY

Catch of the day carpaccio

TONNO IN CATALANA

Pan-seared tuna served with mixed vegetables
and balsamic vinaigrette

MUSSELS AND CLAMS – SAILOR'S RECIPE

Sautéed mussels and clams

GRATIN DELICACIES

Gratin of canestrini and cannellini with flavoured bread

- RESTAURANT -

RISOTTO DELL'EMBASSY

risotto with seafood

SPAGHETTI WITH CLAMS

Mancini durum wheat spaghetti with clams from the Adriatic

OUR PACCHERI

(type of pasta in the shape of large tubes – Traditional Neapolitan pasta)
paccheri rigati Mancini with fresh tuna, cherry tomatoes,
Pantelleria capers and rosemary flavour

Debit and credit cards accepted – we do not make separate bills



- SECOND COURSES -

EMBASSY BARBECUE

Catch of the day grilled

SARDONCINI SCOTTADITO

Grilled sardines served with mixed salad and piadina

SKEWERS

Grilled prawns and squid served on skewers

FRIED SEAFOOD PLATTER

Fried prawns and squids with vegetable batter

OVEN BAKED CATCH OF THE DAY

Catch of the day baked in the oven

- SIDE DISHES -

OVEN BAKED POTATOES / CHIPS

PINZIMONIO

MIXED GREEN SALAD

- DESSERT -

CHOCOLATE CAKE

WHITE MASCARPONE WITH STRAWBERRIES

SEMIFREDDO (with almonds or Nutella)

Mineral water Galvanina 0.75 l