

La Cantinella



Appetizers

Raw seafood (2 king prawns, 1 lobster, fish carpaccio, tartar, 1 oyster, 3 truffles)

€ 35.00

Flag Fish au gratin with herbs in lemon leaves and Spritz granita

€ 16.00

Aubergine parmigiana

€ 14.00

Salmon marinated with the scent of citrus fruits with Venus rice and low-fat yoghurt

€ 18.00

Traditional dishes

Baby octopuses drowned with endive tossed with olives and capers

€ 16.00

Sea salad with vegetable spaghetti

€ 24.00

Mixed seafood sauté

€ 18.00

*Taste our selection
of cheeses*

APPETIZER



First Courses

Fettuccelle with mussels, river chillies and San Marzano dried tomato crumble

€ 18.00

Risotto with pumpkin, toasted walnuts and burrata cheese

€ 16.00

Risotto with basil pesto, red shrimp and sea urchins

€ 26.00

Scialatielli with scampi, spinach and candied lemon

€ 26.00

Traditional dishes

Le Pennette alla Cantinella (Fillet of San Marzano tomatoes, aubergines and mozzarella)

€ 14.00

Le linguine alla Santa Lucia (with a variety of shellfish and seafood)

€ 18.00

Spaghetti with clams

€ 16.00



PASTA

Main courses · Traditional Fish dishes

Sea Bass steak Mixed grill with salad of green beans, fennel and mint celery

€ 26.00

Fillet Of Pezzogna with Mediterranean herbs and potatoes

€ 30.00

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Prawns, Scampi

€ 90.00 per kg · per portion € 32.00

Squids

€ 80.00 per kg · per portion € 26.00

Fish of the day only sea

€ 85.00 per kg · per portion € 30.00

Mediterranean style Sea Bass

€ 60.00 per kg · per portion € 26.00

Reb Lobster

€ 180.00 per kg

Blue Lobster

€ 120.00 per kg

lobsters, prawns, scampi,  
squid, cuttlefish, are slaughtered  
and served as by law



# FISH

## Main courses

*Beef Tournedos  
in Pistachio crust and smoked aubergine cream*

€ 30.00

*Agnello  
Grilled Lamb Ribs and courgettes marinated "alla scapece"*

€ 24.00

*Maialino da latte  
Suckling Pig cooked at low temperature, ginger flavoured apple purée and potato chips*

€ 24.00



*Here the kitchen has always been culture, passion, tradition.  
Today it is also research, evolution,  
selection and enhancement of the enormous heritage  
of food-related knowledge.*

# MEAT

# Desserts



*Panna Cotta with wild berries*

€ 10.00

*Baba with strawberry pouchet and cream*

€ 10.00

*Classic soufflé, dark chocolate and vanilla sauce*

€ 12.00

*La Caprese with vanilla ice cream*

€ 9.00

*Chocolate mousse with raspberry heart and almond crumble*

€ 12.00

*and finally*

# DESSERTS



# *Tasting menü Angelo*

*small welcoming appetizer*

*Raw seafood*

*Scialatielli with scampi, spinach and candied lemon*

*Mediterranean-Style Sea Bream fillet*

*Baba with strawberry pouchet and cream*

€ 65.00

*chosen by us...*



## *Tasting menü Sandy*

*Small welcoming appetizer*

*Flag Fish au gratin with herbs in lemon leaves and Spritz granita*

*Fettuccelle with mussels, river chillies and San Marzano dried tomato crumble*

*Sea Bass steak Mixed grill with salad of green beans, fennel and mint celery*

*La Caprese with vanilla ice cream*

€ 55.00

*chosen by us...*

