

[MENU]

Our Kitchen

STARTES

RAWS

Sea plateau royal
Oysters platt de Belon or Fines de Claires
Sea truffless
Bess "Carpaccio"
Selmon "Carpaccio"
Swordfish "Carpaccio"
Sturgeon "Carpaccio"
Raws prawns with oil and lemon

STARTES

Montecristo startes
Montecristomixed startes
Mixed grilled startes
Mixed startes au gratin
Mixed steamed prawns with seasonel vegetables
Mixed smokeds

OUR SPECIALITIES

Roast Prawns with trevisana salad and Grana cheese
Prawns in "guazzetto" with ginger
Prawns with chives
Prawns au gratin
Roast squids with artichote
Sturgeon "tagliata" with citrus fruit
Swordfish with songino salad and green pepper
Smoked salmon
Marinade salmon with aneto
Roast salmon with scamorza cheese
Carusoli a-la-Montecristo
Crustacea stewer and leek with balsamic vineger
Salad with prawns and squids
Polyp salad with potatoes
Prawns cocktail with Aurora sauce
Crab or granzeola with oil and lemon

SOUPS

Fish soup with roast bread
Sea food soup a-la-viareggina
River shrimps soup
Montecristo "canocchie" soup

STARTES

Parma ham with rocket
Parma ham with melon

Carpaccio hom
Artichoke salad and grana cheese
Grilled vegetables and scamorza cheese
Mushrooms salad

FIRST CORSE

FRESHY BAKED PASTA

Tagliolini with pulp crab
Tagliolini with lobster
Tagliolini with prawns or squids
Tagliolini with prawns and pumpkin or pumpkin flowers
Ravioli with bess
Ravioli with salmon
Crab tortelli with asparagus and mint

RISOTTI

Risotto with sea-food
Risotto with cuttlefish
Risotto with river shrimps
Risotto with prawns and pumpkin or pumpkin flowers
Risotto with prawns and artichokes
Montecristo risotto with prawns

PASTE

Spaghetti with swordfish and little tomatoes
Spaghetti with sea-food
Spaghetti with cuttlefish
Spaghetti with clams
Spaghetti with lobster
Spaghetti with prawns and little tomatoes
Spaghetti with shrimps
Spaghetti with bess or water hen
Spaghetti with tomato and basil
Fusillith zucchini and Mozzarella cheese

"OUR FISH"

Montecristo mixed grill
Fried fish
Roast salt bess
Roast bess with potatoes
Bess a-la-siciliana
Bess carpaccio with sea-food
Sturgeon Champagne and Kiwi fruit
Coda di Pescatrice al-a-Livornese
Coda di Pescatrice al-la-Siciliana
Mulletts al-la-livornese
Roast salt Gilthead bream
Roast Gilthead bream with potatoes
Gilthead bream al-la-Siciliana
San Pietro fish al-la-Isolana
San Pietro fish with prawns, cocket and onions
Turbot with Champagne
Thurbot with mushrooms, asparagus and artichoke
Roast turbot with potatoes
Prawns and squids "in guazzetto"
Big shrimps with lemon
Sole a-la-mugnaia
Swordfish with little tomatoes and olives
Roast salt prawns
Prawns al-la-catalana

Water hen a -la-livornese
Scorfano alla siciliana
Sargo with chives
Lobster a -la-catalana
Scorpion-fish a -la-Siciliana
Crusteece mixed fry
Scorpion-fish soup
River shrimps soup

MEAT SECOND COURSE

Fillet steak at pleasure
Tagliata meat at pleasure
Escalopes at pleasure
Boletus and Ovoli mushrooms

VEGETABLES

"Pinzimonio"
Grilled vegetables
Mixed salad
Vegetables mixed fry

DESSERT

Montecristo mixed desserts
Montecristo ice cream
Cream Broulé
Chocolate Mousse
Coffee Tiramisú
Meneghina cake with Grand Marnier
Apple cake with Calvados
Mixed fruit wood
Apple sorbet with Calvados
Lemon sorbet with Wodka
Chef's dessert
Coffee