

# L'Ostricaio

SEAFOOD · SUSHI · COCKTAILS

## Oysters / Ostriche

*Our selection changes daily — please ask your server for today's oysters.*

|                                                                    |                     |
|--------------------------------------------------------------------|---------------------|
| <b>Silver — €4.50 each</b><br>Normandia · Bretagna · Scottish      | <b>€26</b><br>6 pcs |
| <b>Gold — €5 each</b><br>Gillardeau · Cristalda · Fine De Claire   | <b>€30</b><br>6 pcs |
| <b>Platinum — €6 each</b><br>Doce · apple tartar +1                | <b>€34</b><br>6 pcs |
| <b>6 Oysters Mix</b><br>6 assorted oysters — 3 different types     | <b>€30</b>          |
| <b>12 Oysters Mix</b><br>12 assorted oysters — 3/4 different types | <b>€50</b>          |

## Crudit  / Raw

|                                                                                                            |             |
|------------------------------------------------------------------------------------------------------------|-------------|
| <b>Tartare di Tonno / Salmone</b><br>Tuna tartar / Salmon tartar                                           | <b>€18</b>  |
| <b>Gamberi Rossi di Mazara</b><br>Red shrimps from Mazara                                                  | <b>€16</b>  |
| <b>Carpaccio di Orata</b><br>Sea bream carpaccio                                                           | <b>€18</b>  |
| <b>Mix di Crudit </b><br>Tuna tartar, red shrimps, sea bream carpaccio, 2 oysters                          | <b>€55</b>  |
| <b>Degustation Menu for 2</b><br>6 Gillardeau oysters, carpaccio, red prawns, tuna tartar, steamed lobster | <b>€135</b> |

## Starters / Antipasti

|                                                               |                   |
|---------------------------------------------------------------|-------------------|
| <b>Peperoni alla Catalana</b><br>Catalan peppers              | €8                |
| <b>Alici Marinate</b><br>Marinated anchovies                  | €8                |
| <b>Insalata di Polpo con Patate</b><br>Octopus & potato salad | €14               |
| <b>Caponata di Pesce Spada</b><br>Swordfish with ratatouille  | €14               |
| <b>Polpettine di Neonata</b><br>Whitebait fritters            | €13               |
| <b>Frittura di Calamari</b><br>Fried calamari                 | €12<br>for 2: €22 |
| <b>Impepata di Cozze</b><br>Mussel stew                       | €15               |
| <b>Frittura di Mare Mista per 2</b><br>Mixed fried fish for 2 | €27               |
| <b>Salmone Marinato</b><br>Marinated salmon                   | €15               |
| <b>Patatine Fritte</b><br>Fries                               | €4                |

## Pasta / Primi Piatti

*Gluten-free pasta available (+€2).*

### Spaghetti al Nero di Seppie

Spaghetti with black squid ink

€19

### Ravioloni di Formaggio al Nero di Seppie

Cheese ravioli with black squid ink

€20

### Linguine Gamberoni e Pomodorini

Linguine, king prawns, cherry tomatoes

€16

### Linguine Ricci e Cozze

Linguine with sea urchins & mussels

€20

### Ravioli Burro e Salvia

Ravioli with butter & sage

€18

### Spaghetti all'Astice

Spaghetti with lobster

€28

### Pappardelle alla Bolognese

Pappardelle with beef ragù

€18

## Fish / Secondi di Pesce

*All served with fries and/or salad.*

|                                                                 |              |
|-----------------------------------------------------------------|--------------|
| <b>Involtini di Pesce Spada</b><br>Swordfish roulades           | €18          |
| <b>Tonno alla Griglia</b><br>Fresh grilled tuna steak           | €22          |
| <b>Spiedini di Gamberoni</b><br>King prawn skewers              | €18          |
| <b>Spigola all'Acqua Pazza</b><br>Sea bass, lemon & tomato      | €6<br>/100g  |
| <b>Zuppa di Pesce</b><br>Seafood soup                           | €22          |
| <b>Orata alla Griglia</b><br>Grilled sea bream                  | €18          |
| <b>Baccalà Fritto &amp; Puré</b><br>Fried cod & mashed potatoes | €16          |
| <b>Polpo alla Griglia</b><br>Grilled octopus                    | €25          |
| <b>Astice alla Griglia</b><br>Grilled lobster                   | €52          |
| <b>Pescato del Giorno</b><br>Fresh fish of the day              | €6<br>/100g  |
| <b>Astice Blu / Aragosta</b><br>Blue lobster / spiny lobster    | Market price |

## Meat / Carne

|                                                                             |     |
|-----------------------------------------------------------------------------|-----|
| <b>Cotoletta di Pollo con Patatine</b><br>Breaded chicken breast with fries | €18 |
| <b>Hamburger di Manzo Angus 100%</b><br>100% certified Angus hamburger      | €18 |

## Salads / Insalate

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|-------------------------------------------------------------------|-----|
| <b>Insalata di Salmone</b><br>Salmon, rocket, tomato, mixed salad | €16 |
| <b>Insalata della Nonna</b><br>Tomato, onion, salted ricotta      | €10 |

## Sashimi

|                                                                       |     |
|-----------------------------------------------------------------------|-----|
| <b>Salmon Sashimi</b><br>2 pieces                                     | €4  |
| <b>Tuna Sashimi</b><br>2 pieces                                       | €4  |
| <b>Mix Sashimi</b><br>4 pieces                                        | €7  |
| <b>Mix Sashimi</b><br>12 pieces                                       | €18 |
| <b>Salmon Carpaccio</b><br>With mango & cream cheese (4 pcs)          | €14 |
| <b>Salmon Tartare &amp; Avocado</b><br>Tartare of salmon with avocado | €14 |

## Sushi — Uramaki / Rolls

*Served in portions of 8 pieces.*

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|---------------------------------------------------------------------------------------------|-----|
| <b>Salmon Roll</b><br>Marinated salmon, avocado, Japanese mayo, chives, sesame, ikura       | €12 |
| <b>Prawn Roll</b><br>Prawn, avocado, Japanese mayo, tobiko                                  | €12 |
| <b>Vulcan Salmon Roll (spicy, fried)</b><br>Salmon, avocado, spicy mayo, cipollotto, tobiko | €12 |
| <b>Black Ink Roll</b><br>Squid-ink rice, avocado, Japanese mayo, lime, tobiko               | €14 |
| <b>Mix Platter</b><br>32 pieces — chef's selection                                          | €50 |
| <b>Mix Chef Fantasy</b><br>Chef's grand selection                                           | €75 |

## Cucumber Bite & Tempura

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|-----------------------------------------------------------|-----|
| <b>Mazara Cucumber Bite</b>                               | €10 |
| Red shrimp, sheep ricotta, sun-dried tomato, basil & mint |     |
| <b>Spicy Prawn Cucumber Bite</b>                          | €10 |
| Crispy prawns, onion, tomato & spicy mayo                 |     |
| <b>Tempura Prawns</b>                                     | €10 |
| 5/6 pieces                                                |     |
| <b>Tempura Octopus</b>                                    | €14 |
| 4 pieces                                                  |     |

## Classic Cocktails

|                                          |      |
|------------------------------------------|------|
| <b>Negroni</b>                           | €9   |
| Gin, Campari, sweet vermouth             |      |
| <b>Americano</b>                         | €8   |
| Campari, sweet vermouth, soda            |      |
| <b>Aperol Spritz</b>                     | €8.5 |
| Aperol, Prosecco, soda                   |      |
| <b>Garibaldi</b>                         | €8   |
| Campari, fresh orange juice              |      |
| <b>Bellini</b>                           | €9   |
| Prosecco, peach purée                    |      |
| <b>Dry Martini</b>                       | €9.5 |
| Gin or vodka, dry vermouth               |      |
| <b>Moscow Mule</b>                       | €9   |
| Vodka, ginger beer, lime                 |      |
| <b>Gin Tonic all'Italiana</b>            | €9.5 |
| Gin, premium tonic, juniper, citrus peel |      |
| <b>Hemingway Daiquiri</b>                | €9   |
| White rum, maraschino, lime, grapefruit  |      |
| <b>Porn Star Martini</b>                 | €9.5 |
| Vanilla vodka, passion fruit, lime       |      |

## Signature Cocktails

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|----------------------------------------------------------------------------------|-----|
| <b>Nero di Seppia</b><br>Gin, elderflower, activated charcoal, lemon             | €12 |
| <b>L'Ostricaio Spritz</b><br>Prosecco, grapefruit liqueur, fresh basil           | €10 |
| <b>La Bowl del Pescatore (for 2)</b><br>Prosecco, Aperol, blood orange, rosemary | €14 |

## Mocktails (No Alcohol)

|                                                                    |    |
|--------------------------------------------------------------------|----|
| <b>Siciliana</b><br>Sicilian lemon, basil, simple syrup, soda      | €6 |
| <b>Rosa di Mare</b><br>Pink grapefruit, rosemary, tonic, grenadine | €6 |

# Wine & Champagne

Prices per bottle unless noted. Ask our team for pairings.

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|-------------------------------------------------------------------------------|-----|
| <b>Wine Tasting — 3 Glasses</b><br>Prosecco · Pecorino · Valpolicella Ripasso | €18 |
| <b>Medina Chardonnay-Girgentina Delicata</b><br>White · Malta                 | €20 |
| <b>Pinot Grigio, Domini del Leone</b><br>White · Veneto, Italy                | €22 |
| <b>Vermentino 'La Pettegola', Banfi</b><br>White · Tuscany, Italy             | €26 |
| <b>Viquadra Pecorino</b><br>White · Abruzzo, Italy                            | €26 |
| <b>Anthilia Donnafugata</b><br>White · Sicily, Italy                          | €26 |
| <b>Costa Degli Angeli — Case Paolin</b><br>White · Veneto, Italy              | €30 |
| <b>Lighea Donnafugata</b><br>White · Sicily, Italy                            | €30 |
| <b>Charme, Firriato</b><br>White · Sicily, Italy                              | €29 |
| <b>Greco di Tufo, Mastroberardino</b><br>White · Campania, Italy              | €30 |
| <b>Grillo 'Sur Sur' Donnafugata</b><br>White · Sicily, Italy                  | €31 |
| <b>Maria Costanza, Cantine Milazzo</b><br>White · Sicily, Italy               | €45 |
| <b>Sancerre Caves des Perrieres</b><br>White · Loire, France                  | €46 |
| <b>Prosecco Cavicchioli</b><br>Sparkling · Emilia Romagna                     | €20 |
| <b>Prosecco di Valdobbiadene 'Oro Puro'</b><br>Sparkling · Veneto             | €29 |
| <b>Franciacorta Saten 'Cuvée Monogram'</b><br>Sparkling · Lombardia           | €48 |
| <b>Berlucchi '61 Saten</b><br>Sparkling · Franciacorta                        | €59 |
| <b>Berlucchi '61 Rosé</b><br>Sparkling · Franciacorta                         | €69 |

|                                                                        |      |
|------------------------------------------------------------------------|------|
| <b>Besserat Champagne</b><br>Champagne · France                        | €69  |
| <b>Brut Imperial Möet et Chandon</b><br>Champagne · France             | €95  |
| <b>Dom Pérignon</b><br>Champagne · France                              | €290 |
| <b>Medina Grenache-Cabernet Delicata</b><br>Rosé · Malta               | €20  |
| <b>Rosé d'Anjou, Château de Montgueret</b><br>Rosé · Loire             | €24  |
| <b>Charme Rosé, Firriato</b><br>Rosé · Sicily                          | €30  |
| <b>Medina Merlot Delicata</b><br>Red · Malta                           | €20  |
| <b>Montepulciano d'Abruzzo 'Riparosso' Illuminati</b><br>Red · Abruzzo | €28  |
| <b>Valpolicella Ripasso Classico Brunelli</b><br>Red · Veneto          | €28  |
| <b>Primitivo di Manduria 'Stilio', Villa Mottura</b><br>Red · Apulia   | €36  |
| <b>Valpolicella Classico Ripasso Rocca Svera</b><br>Red · Veneto       | €39  |
| <b>Faro, Azienda Agricola Palari</b><br>Red · Sicily                   | €95  |

## Drinks & Beer

|                                                                      |      |
|----------------------------------------------------------------------|------|
| <b>Natural Mineral Water 33cl</b><br>Still / Sparkling               | €2.9 |
| <b>Natural Mineral Water 70cl</b><br>Still / Sparkling               | €3.9 |
| <b>Soft Drinks</b>                                                   | €4   |
| <b>Juices</b>                                                        | €4   |
| <b>Espresso</b>                                                      | €2.5 |
| <b>Cappuccino</b>                                                    | €3.5 |
| <b>Cisk / Excel 25cl</b><br>Local Beer 4.2%                          | €4   |
| <b>Cisk / Excel 50cl</b><br>Local Beer 4.2%                          | €6   |
| <b>Corona 35cl</b>                                                   | €5   |
| <b>Other Beers</b><br>Ask the staff                                  | €6   |
| <b>Liqueurs</b><br>Whisky, Amaro, Limoncello, Grappa, Vodka          | €4   |
| <b>Scotch Premium Whisky</b><br>Lagavulin (16Y), Oban (14Y) and more | €8   |
| <b>Gold Gin (orange taste)</b>                                       | €6   |
| <b>Zacapa 23Y</b>                                                    | €8   |

All prices in Euro €. Please inform your server of any allergies. Some fish is subject to daily availability.