



# MENU

# STARTERS

## **TONNINA € 15**

served with ripe tomato, Tropea red onion,  
basil and "Olio Goffo" from Giglio Island

## **ANCHOVY MEATBALLS € 14**

fresh anchovy meatballs with fennel seeds on Tzatziki sauce

## **TUNA AND SALMON CARPACCIO € 14**

marinated in vacuum with citrus fruits, served with fruit jelly

## **BABY OCTOPUS CROUTON € 14**

toasted bread with stewed baby octopus

## **BOARD OF COLD CUTS AND CHEESE € 12**

board of Tuscan cold cuts and cheeses

## **EGGPLANT PARMIGIANA € 10**

# FIRST COURSES

## **TAGLIATELLE WITH SCAMPI € 16**

with citrus, cherry tomatoes, raw scampi and chopped pistachios

## **SHRIMP RAVIOLI WITH SEA BASS € 15**

homemade ravioli stuffed with ricotta and prawns  
lemon flavored with sea bass and ripe tomato

## **PACCHERI WITH SWORDFISH AND SQUID € 16**

with swordfish, squid, raisins, pine nuts and chives

## **PICI WITH CRISPY VEGETABLES € 14**

"noodles" style pici with carrots, courgettes and onions  
on Jerusalem artichoke cream

# MAIN COURSES

## **BRAISED OCTOPUS € 20**

with homemade chickpea hummus, confit cherry tomatoes, olives, sweet and sour onion and balsamic vinegar glaze

## **FRESH FISH WITH VEGETABLES € 28**

fresh fish of the day with aubergines, carrots, courgettes, tomatoes, onions and potatoes

## **FRIED TRIS € 20**

squid in semolina, prawns in Japanese panko, zucchini flowers and sage in batter

## **MUSSEL SOUTH OR MUSSELS MARINARA STYLE € 18**

## **RABBIT CACCIATORE € 18**

cooked vacuum packed with its herbs and browned in tomato sauce

# SIDE DISHES € 7

Grilled Eggplant  
Baked Potatoes  
Baked Peppers  
Salad

# DESSERT

**BABÀ WITH CHANTILLY AND STRAWBERRIES € 5**

**RICOTTA AND FIGS CHEESECAKE € 5**

rustic pastry with buffalo ricotta cream  
and white fig compote

**BLACK FOREST € 5**

minicake with cocoa crumble, diplomatica cream  
and red fruit insert, accompanied by chocolate biscuit

**HAZELNUT SPHERE € 5**

chocolate cream, covered with chopped hazelnuts  
on hazelnut and cocoa sponge cake

**SERVICE CHARGE € 2**



# WINE LIST

# GIGLIO ISLAND

## 100% ANSONICA

### LA FONTUCCIA

Senti Oh € 35

Fontuccia € 40

Caperrosso € 45

### AZIENDA AGRICOLA CARFAGNA

Altura € 45

### AZIENDA AGRICOLA PARASOLE

Strulli € 35

### CASTELLARI

Calzo della Vigna € 40

# WHITE WINES

## **CANTINE DANEI - ORBETELLO**

**Bottle € 19 Glass € 5**

Fior d'Ansonica DOC - 100% Ansonica

## **CANTINA LE ROGAIE Bottle € 22**

Lupo Bianco - Ansonica, Vermentino, Procanico, Malvasia

## **CANTINE PELLEGRINO - SICILIA Bottle € 20**

Traimari Frizzante - 50% Cataratto, 50% Malvasia

## **AMPELEIA - ROCCASTRADA Bottle € 25**

Bianco di Ampleia IGT - Trebbiano, Malvasia, Ansonica

## **CANTINA DI PITIGLIANO**

**Bottle € 17 Glass € 5**

Bianco di Pitigliano DOC - Trebbiano, Malvasia,  
Chardonnay, Sauvignon

## **CANTINE MAZZEI Bottle € 22**

Vermentino Belguardo IGT - 100% Vermentino

## **CANTINE FRESCOBALDI Bottle € 22**

Pomino Bianco - 50% Chardonnay, 50% Pinot Bianco

# RED WINES

## **AMPELEIA - ROCCASTRADA**

Unlitro IGT - Alicante Nero, Carignano, Mourvedre,  
Sangiovese, Alicante Bouschet

**Bottle € 20**

Alicante Nero - 100% Alicante Nero

**Bottle € 22**

## **AZIENDA AGRICOLA DEL NUDO**

**Bottle € 18 Glass € 5**

Nudo DOC Maremma Toscana Bio - 80% Sangiovese, 20% Syrah

## **TENUTA ARGENTIERA - CASTAGNETO CARDUCCI**

**Bottle € 28**

Poggio ai Ginepri Bolgher IGT - 40% Cabernet Sauvignon,  
30% Merlot, 20% Cabernet Franc, 10% Petit Verdot

## **CANTINA LE ROGAIE Bottle € 30**

Forteto - Morellino di Scansano DOCG

# ROSÉ

**TENUTA ARGENTIERA - CASTAGNETO CARDUCCI**

**Bottle € 22 Glass € 5**

I Pinali Rosé IGT - 80% Syrah, 20% Cabernet Sauvignon

**AMPELEIA - ROCCASTRADA** **Bottle € 22**

Rosato di Ampeleia IGT - Carignano, Alicante Nero

# PROSECCO

**VILLA MARCELLO**

**Bottle € 20 Glass € 5**

Prosecco DOC Brut Millesimato

# FRANCIACORTA

**BERLUCCHI**

Franciacorta Saten **Bottle € 45**

Franciacorta Extra Brut **Bottle € 40**

# DRINKS

## BIRRA PORETTI

- 4 Luppoli Lager - 33cl bottle € 4
- 5 Luppoli Chiara Doppio Malto - 33cl bottle € 4
- 6 Luppoli Rossa Doppio Malto - 33cl bottle € 4

## POLARA SOFT DRINKS

- Aranciata - 27,5cl bottle € 3
- Limonata - 27,5cl bottle € 3
- Chinotto - 27,5cl bottle € 3
- Limone e zenzero - 27,5cl bottle € 3

## OTHER DRINKS

- Coca Cola - 33cl bottle € 2,50
- Coca Cola Zero - 33cl bottle € 2,50

# LIQUOR

## CANTINA LA FONTUCCIA - ISOLA DEL GIGLIO

'Nantropo - Passito € 6

## CANTINE DANEI - ORBETELLO

Limoncello € 4

Arancello € 4

Grappa € 4

Licorice Grappa € 4,50

Honey Grappa € 4,50

Ceschia - Nemas Grappa Barrique € 4,50

AMARI € 4

LIQUOR € 8

AGED LIQUORS € 10