

MENU

SANDWICHES

GAMBERI ROSSI 13€

Red shrimp, stracciatella, turnip greens, crumbled tarallo, sriracha sauce

SCAMPI 13€

Scampi, fiordilatte, champignon mushroom carpaccio, arugula, sesame, parmesan flakes, yogurt sauce

TAGLIATELLA DI SEPPIA 12€

Cuttlefish noodle, arugula, yellow datterino, parmesan flakes, lime mayo

TONNO 10€

Tuna tartare, fiordilatte, red onion chutney, semi-dried "De Carlo" cherry tomatoes, mayo with capers

SALMONE 13€

Salmon tartare, smoked stracciatella, coleslaw, pistachio pesto, chopped pistachios, parmesan flakes, grated orange, lime mayo

GAMBERI BIANCHI 10€

White shrimp, smoked stracciatella, radicchio marinated in ponzu sauce, truffle honey, ginger mayo

VEGETARIANO 9€

Smoked stracciatella, red cabbage in yogurt sauce, arugula, parmesan flakes, chopped hazelnuts, sriracha sauce

VEGANO 9€

Misticanza, semi-dried cherry tomatoes "De Carlo", yellow datterini, avocado, vegan lime mayo, "De Carlo" EVO oil

LOBSTER TOAST 13€

Lobster pulp, caciocavallo, arugula, pepper mayo

FISH BURGER 10€

Bread bun, breaded cod fillet, fiordilatte, yellow datterino ketchup, mixed salad, semi-dried "De Carlo" cherry tomatoes, parmesan flakes, soy mayo

FISH BURGER BABY (SERVED WITH CHIPS) 9€

Pane bun, filetto di merluzzo impanato, cheddar, mayo

BOWL

Choose your own proteins

+ 2 PROTEINS 10€ + 3 PROTEINS 13€
Ø PROTEINS 8€

ALLA FONDA

White rice or mixed salad, stracciatella, semi-dried "De Carlo" cherry tomatoes, crumbled tarallo, parmesan flakes, soy sauce, lime mayo, "De Carlo" EVO oil

ALLA CAPPA

White rice or mixed salad, smoked stracciatella, arugula, semi-dried "De Carlo" cherry tomatoes, leccine olives, "De Carlo" EVO oil

ALLA LUNGA

White rice or mixed salad, fiordilatte, yellow datterini, yellow date ketchup, avocado, edamame, crispy onion, "De Carlo" EVO oil

FISH SALAD

Cod fillet, mixed salad, arugula, semi-dried "De Carlo" cherry tomatoes, toasted almonds, parmesan flakes, Caesar sauce

COMPOSE YOUR OWN BOWL:

<https://crudammare.order.app.hd.digital/menus>

CRUDAMMARE

MENU

APERITIF

BOX CRUDAMMARE 18€

Tagliatelle, 2 scampi, 2 red prawns, 2 white prawns, salmon tartare, tuna tartare

(Or can be purchased individually)

CHEESECAKE TONNO 5€

Tuna tartare, stracciatella, crumbled tarallo, avocado, ponzu sauce, nori seaweed

CHEESECAKE SALMONE 5€

Salmon tartare, smoked stracciatella, crumbled tarallo, crispy onion, teriyaki sauce, sesame

OCTOPUS BALLS 5€

TARALLI 3€

OLIVES 3€

"De Carlo"Termite of Bitetto

PATATAS NANA

- Pack 5 €
- Portion 3 €

BURRITOS

(SERVED WITH CHIPS)

TONNO 10€

Tuna tartare, stracciatella, mixed salad, avocado, tarallo, nori seaweed powder, ponzu sauce

GAMBERI ROSSI 12€

Red shrimp, fiordilatte, arugula, yellow datterino, passion fruit, mayo with lime

SALMONE 10€

Salmon tartare, smoked stracciatella, coleslaw, misticanza, fried onion, soy mayo

MERLUZZO 10€

Breaded cod burger, arugula, semi-dried "De Carlo" cherry tomatoes, toasted almonds, parmesan flakes, Caesar sauce

SCAMPI 12€

Scampi, arugula, fiordilatte, mango, soy mayo and parmesan flakes

LOBSTER 13€

Lobster pulp, mixed salad, nori seaweed powder, caper mayo, soy mayo

FRISELLE

TAGLIATELLA DI SEPPIA 3,50€

Cuttlefish noodle, yellow datterino ketchup

TONNO 3,50€

Tuna tartare, stracciatella, chopped pistachio

GAMBERO ROSSO 3,50€

Red shrimp, stracciatella, turnip greens, semi-dried cherry tomatoes "De Carlo"

SALMONE 3,50€

Tartare di salmone, stracciatella affumicata, salsa teriyaki, sesamo

ACCIUGHE DEL CANTABRICO 3,50€

Anchovies, fiordilatte, EVO oil "De Carlo"

GAMBERI BIANCHI 3,50€

White shrimp, smoked stracciatella, truffle honey

ASTICE 6€

Lobster pulp, nori seaweed powder, lime mayo, caper mayo

CRUDAMMARE

MENU

DRINKS

NATURAL WATER / SPARKLING 1,50€

COCA COLA 3€

COCA COLA ZERO 3€

FANTA 3€

TONICA 3€

LINEA GALVANINA 3,50€

GINGER

MANDARINO

CHINOTTO

TEA PEACH - LEMON

LIMONATA

BEERS

PERONI CRUDA 3,50€

SAN MIGUEL FRESCA 3,50€

SAN MIGUEL ESPECIAL 3,50€

SAN MIGUEL GLUTEN FREE 3,50€

ALHAMBRA RESERVA 1925 3,50€

ALHAMBRA RESERVA ROJA 3,50€

CRAFTS BEERS

AGRICOLA 4€

PIZZICA 4€

TARANTA 4€

CRUDAMMARE

MENU

PROSECCO

FLUTE 4€ BOTTLE 16€

CHAMPENOISE METHOD

CUVEE PRESTIGE CA' DEL BOSCO 60€

CHAMPAGNE

LOUIS ROEDERER COLLECTION 80€

SOFT DRINK

GIN 8€

SPRITZ 6€

WINES

Glass 5€ Bottle 18€

TENUTA VIGLIONE MAIOLICHE

FALANGHINA

PRIMITIVO ROSATO

AGORÀ

BIANCO FRIZZANTE

ROSATO FRIZZANTE

Glass 6€ Bottiglia 22€

PUGLIA POP

VERDECA

NEGROAMARO ROSATO

SANGRIA NANA 5€

CRUDAMMARE