



LA SPIAGGIA DI SABAUDIA  
- DAL 1989 -

# RESTAURANT

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## APPETIZERS

Grilled mussels and clams .....	16
Seafood tartare trio (selection upon the catch of the day) .....	21
Crispy octopus with peas and mint sauce .....	19
Anchovies parmigiana with tomatoes reduction .....	17
Mini tuna-burger with guascone and charcoal bread .....	20
Salmon carpaccio, whole-wheat croutons and citrus gazpacho .....	20
Cannolo stuffed with salted codfish, lime and thyme .....	18
Our "Seafood Crudo" .....	32
Oysters .....	5 each

## MAIN COURSES

Linguini (Pastificio Mancini) with seabream and lemon .....	18
Green gnocchi with mussels, pecorino cheese and mint .....	19
Spaghettoni (Pastificio Mancini) with clams and basil .....	17
Risotto Acquerello with shrimps, pumpkin flowers and roasted hazelnuts .....	21

## FISH

Seabream filet with zucchini crust and spicy chicory .....	24
Honey-glazed salmon with tzatziki sauce .....	26
Tempura salted codfish with caramelized Tropea onions .....	25
Catch of the day: oven, guazzetto or grilled cooked .....	17

## SIDE DISHES

Upon seasonal availability .....	9
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## I DOLCI Home made

Mini fruit pies with lemon custard .....	8
Tiramisu' .....	7
Pink grapefruit mousse .....	7
Chocolate brownie with whipped cream .....	7
Fresh fruit platter .....	10

*All our dishes are cooked with organic extravergin olive oil "Le Camminate",  
made from 100% iriani olives. High Italian quality.*

## COME PRENOTARE

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