



Starters from the Sea

<i>Seafood Salad</i>	€ 15,00
<i>Peppered Mussels</i>	€ 15,00
<i>Octopus salad with potatoes, tomatoes and olives</i>	€ 19,00
<i>Tuna Carpaccio or Tartare as availability</i>	€ 20,00
<i>Mussels au gratin in wood oven</i>	€ 15,00
<i>Fried cod in saffron batter</i>	€ 15,00
<i>Your Choice of Crudités</i>	each € 5,00
<i>(Mazara Red Shrimps, Pink Scampi, french Oysters, Sea Truffles, Sea Urchins)</i>	
<i>Carrellata a Tutto Tondo</i>	€ 40,00
<i>(Mixed hot and cold seafood, from the catch of the day)</i>	
<i>Chef's Crudités</i>	€ 36,00

First Courses from the Sea

<i>Scialatielli pasta with mixed Seafood</i>	€ 18,00
<i>Fresh Lobster Tagliolini (half Lobster per portion, subject to availability)</i>	€ 28,00
<i>Chef's Pasta with Mussels, tomatoes and basil</i>	€ 16,00
<i>Linguine with Clams</i>	€ 18,00
<i>Mixed Fish Risotto (minimum for two people, price per person)</i>	€ 18,00
<i>Fresh Tondo's Fettuccine</i>	€ 18,00
<i>Chef's daily</i>	€ 18,00



Main Courses from the Sea

<i>Catch of the day</i>	<i>each hg € 7,00</i>
<i>Gilt-head bream or sea-bass, grilled or oven cooked 600/800g</i>	<i>€ 25,00</i>
<i>Mixed fried Squid and Shrimps with fried Zucchini</i>	<i>€ 20,00</i>
<i>Half Lobster grilled, Catalan-style or au gratin (subject to availability)</i>	<i>€ 28,00</i>
<i>Chef's Grill from the catch of the day</i>	<i>€ 25,00</i>
<i>Crustacean's Grill (medium, no lobster)</i>	<i>€ 40,00</i>
<i>Crustacean's Grill (big, with lobster)</i>	<i>€ 60,00</i>
<i>Seared fish with Soncino salad and cherry tomatoes</i>	<i>€ 18,00</i>
<i>Grilled Swordfish cut</i>	<i>€ 18,00</i>
<i>Grilled Shrimps</i>	<i>€ 18,00</i>
<i>Grilled Calamari or cuttlefish as availability</i>	<i>€ 18,00</i>
<i>Scallops or canestrelli au gratin</i>	<i>€ 18,00</i>
<i>Patrizia's Tuna, chef's recipe</i>	<i>€ 20,00</i>



Starters from the Land

<i>Parma Ham and Buffalo Mozzarella</i>	€ 12,00
<i>Mixed cured Meat and Cheeses</i>	€ 12,00
<i>Caprese di Bufala</i> <i>Buffalo Mozzarella with Tomatoes</i>	€ 12,00

First Courses from the Land

<i>Creamy Tondo's Fettuccine</i>	€ 16,00
<i>Chef's Risotto</i> <i>(minimum for two people, price per person)</i>	€ 20,00
<i>Orecchiette pasta with Guanciale, Eggplant and salted Ricotta</i>	€ 16,00

Main Courses from the Land

<i>Sliced Steak with mixed Salad and Parmesan</i>	€ 25,00
<i>Ribeye Steak</i>	€ 25,00
<i>Chef's Daily</i>	€ 16,00
<i>Chicken Milanese cutlet with French Fries*</i>	€ 15,00



Specials

<i>Crayfish</i>	<i>each hg</i>	<i>€ 16,00</i>
<i>King Crab</i>	<i>each hg</i>	<i>€ 14,00</i>
<i>Blue Lobster</i>	<i>each hg</i>	<i>€ 10,00</i>
<i>Jumbo Lobster</i>	<i>each hg</i>	<i>€ 10,00</i>
<i>Cicala e Magnosa di Mare</i>	<i>each hg</i>	<i>€ 18,00</i>
<i>Granciporro</i>	<i>each hg</i>	<i>€ 3,00</i>

<i>Kids Menu</i>	<i>€ 25,00</i>
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First Course (tomato, ragù or pesto pasta)
*Chicken Milanese cutlet with French Fries**
Non-Alcoholic drink

<i>First Course (tomato, ragù or pesto pasta)</i>	<i>€ 15,00</i>
<i>Dessert</i>	

<i>Chicken Milanese cutlet with French Fries*</i>	<i>€ 15,00</i>
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Sides

<i>Sides of the Day</i>	<i>€ 6,00</i>
<i>Fries*</i>	<i>€ 5,00</i>

**in absence of fresh raw, a frozen product could be used*



Dessert

<i>Chef's Desserts of the Day</i>	€ 7,00
<i>Ice cream of the Day</i>	€ 7,00
<i>Small Sorbet</i>	€ 3,00
<i>Large Sorbet</i>	€ 5,00
<i>Large Sorbet with alcohol</i>	€ 7,00
<i>Ice cream coffee affogato / liqueur affogato</i>	€ 8,00

Drinks

<i>Glass of Wine (White, Rosé, Red)</i>		€ 6,00
<i>Glass of Reserve Wine (White, Rosé, Red)</i>		€ 8,00
<i>House Wine</i>		
<i>¼ liter</i>	€ 5,00	<i>½ liter</i> € 10,00 <i>1 liter</i> € 15,00
<i>Water 0,75l</i>		€ 3,00
<i>Light beer</i>	<i>small</i> € 3,00	<i>medium</i> € 5,00
<i>Dark beer</i>	<i>small</i> € 4,00	<i>medium</i> € 7,00
<i>Cold drinks can</i>		€ 3,00
<i>Espresso Coffee</i>		€ 2,00
<i>Spiked Coffee, Dec, Ginseng, Barley Coffee</i>		€ 2,50
<i>Liqueur</i>		€ 4,00
<i>Liqueur Reserve</i>		€ 8,00
<i>Service</i>	€ 3,00	<i>Bring your own cake</i> € 20,00



*Everyday a Chef's Special: ask for the Special Dish of the Day
Customer Satisfaction is our Goal!*

Chef Gianluca Tondo



*In the absence of fresh products, products blast chilled on board will be used, all our fish served raw is previously blast chilled following all current regulations
We invite you to report the presence of intolerances or allergies, so that we can best advise you*