



COZZA

la PESCHERIA di MOZZA

I CICCHETTI



TARAMA CLASSICO 16.00
Tarama, pane carasau

ORTIZ SOTT'OLIO
Anchovies 75gr..... 18.00
Tuna ventresca29.00

CROSTINO DI BRANDADE 13.00
Crostini with cod brandade

CALAMARI CROCCANTI..... 19.00
Fried calamari, redbell pepper sauce

SPIEDO DI POLPO.....22.00
Grilled octopus, salmoriglio sauce

MOSCARDINI & POLENTA.....21.00
Sautéed small octopus & crispy polenta

INSALATA NIZZARDA
CON VENTRESCA39.00
Niçoise salad with tuna ventresca, for 2

CAPELANTE ALLA CATALANA ..24.00
Robata cooked scallops, tomatoe & onion

OSTRICHE "Les Perles de Monaco"
6 oysters 23.00
12 oysters 45.00

CANNOLICCHI
6 razor shells 12.00
12 razor shells.....23.00

GAMBERI ROSSI
3 raw red shrimps 29.00
6 raw red shrimps..... 57.00

CEVICHE DI BRANZINO.....22.00
Seabass ceviche, lime, ginger

TARTARA DI SALMONE.....24.00
Salmon tartare, green apple, grapefruit, sambuca vinaigrette

CARPACCIO DI RICCIOLA27.00
Yellowtail carpaccio, citrus fruits

VASSOIO DI CRUDO
Platter to share for 2/3 people
tartare, ceviche, shrimps, tarama, razor shells
69.00

LA PASTA



PACCHERI SEPIE & CARCIOFI.. 27.00
Paccheri, cuttlefish, sautéed artichokes, saffron

TONNARELLI DI ORATA.....29.00
Tonnarello, seabream ragout, cherry tomatoes, olives, capers

SPAGHETTI DELLA CASA..... 34.00
Spaghetti, clams, mussels, venus

SPAGHETTONI AI GAMBERI....39.00
fresh spaghettoni, shrimp tartare, chilli, garlic, parsley, caramelized lime zests

ALLA BRACE



BANCO DEL PESCE*
WHOLE FISH FROM THE WOOD OVEN
Seabass 14.00/100gr
Mackerel 6.00/100gr
Sargo 13.00/100gr
Turbot 14.00/100gr
Burbot 11.00/100gr
Seabream 12.00/100gr
Mediterranean tuna 11.00/100gr
Red porgy 9.00/100gr
Denti 17.00/100gr
Besugo 16.00/100gr
Scorpionfish 15.00/100gr
Piper 9.00/100gr
Saint-Pierre 16.00/100gr
Red mullet 9.00/100gr
Pageot 16.00/100gr
Sole 10.00/100gr

CRUSTACEANS COOKED ON EMBERS
Lobster 13.00/100gr
Langoustine 12.00/100gr
Red shrimps 18.00/100gr
Scallop 9.00 per piece

COZZE GRATINATE.....24.00
12 herbs & aged pecorino gratinated mussels

DEGUSTAZIONE DI PESCE18.00
Grilled fishes selection / 100g

ASSORTIMENTO DI PESCE E CROSTACEI.....19.00
Selection of fishes and crustaceans / 100g

PENTOLACCIA DEL COZZA
Oven cooked casserole for 2
• Shellfish.....45.00
Mussels, clams, razor shells
• Chic & Cher.....145.00
Shellfish, lobster, gambas, fish of the day

ENTRECOTE DI MANZO.....39.00
Josper cooked Black Angus ribeye


PATATE AL FORNO7.00
Roasted potatoes
VERDURE ALLA BRACE10.00
Vegetables cooked on embers

**according to the market*



All our fishes are imported from Spain, several times a week

