

COZZA

la PESCHERIA di MOZZA

11 rue du portier Monte-Carlo

MENÙ PRANZO



FORMULA PASTA.....24.00

- Starter of the day
- Chef's pasta
- Glass of white / red / rosé wine

FORMULA FRITTO27.00

- Roquette, cherry tomatoes
- Fritto misto & vegetables in tempura
- Glass of white / rouge / rosé

FORMULA COZZA24.00

- Starter of the day
- Mussels pot
- Glass of white / red / rosé wine

FORMULA PESCE29.00

- Starter of the day
- Fish cooked on embers
- Glass of white / rouge / rosé

I CICHETTI



TARAMA CLASSICO16.00

Tarama, pane carasau

ORTIZ SOTT'OLIO

Anchovies 75gr.....18.00

Tuna ventresca 80gr29.00

INSALATA NIZZARDA

CON VENTRESCA39.00

Niçoise salad with tuna ventresca, for 2

CARPACCIO DI RICCIOLA27.00

Yellowtail carpaccio, citrus fruits

CEVICHE DI BRANZINO.....22.00

Seabass ceviche, lime, ginger

TARTARA DI SALMONE.....24.00

Salmon tartare, green apple, grapefruit, sambuca vinaigrette

OSTRICHE..... 4.00 /PIECE

«Les Perles de Monaco»

6 oysters23.00

12 oysters45.00

CAPESANTE ALLA CATALANA...24.00

Robata-cooked scallops, tomato & onion

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

Seafood spaghetti

ALLA BRACE



BANCO DEL PESCE* WHOLE FISH COOKED ON EMBERS

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 per piece

CRUSTACEANS COOKED ON EMBERS

Lobster 13.00/100gr

Langoustine 12.00/100gr

Red shrimps 18.00/100gr

Scallops 9.00 per piece

DEGUSTAZIONE DI PESCE18.00

Grilled fishes selection / 100g

ASSORTIMENTO DI PESCE

E CROSTACEI.....19.00

Selection of fishes & crustaceans / 100g

ENTRECOTE DI MANZO.....39.00

Josper cooked Black Angus ribeye



I CONTORNI

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