



À LA CARTE MENU

Starters

1 - Taranto-style Peppery Mussels (1)	€ 12
2 - Fried Anchovies with Spicy Sauce and Lettuce (1)	€ 14
3 - Marinated Anchovies (1)	€ 12
4 - Seared Octopus with Pea and Celery Cream (1)	€ 18
5 - Oyster, Prawn and Scampi Platter (1)	€ 5 each
6 - Bluefin Tuna Tartare with Apple and Walnuts (1)	€ 18
7 - Our Raw Seafood Selection (1)	€ 30

First Courses

8 - Risotto with Pumpkin Cream, Prawns and Hazelnuts (1)	€ 12
9 - Rigatoni with Tuna Ragù (1)	€ 12
10 - Gnocchi with Salmon and Cherry Tomatoes (1)	€ 13
11 - Spaghetti with Venus Clams and Bottarga (1)	€ 15
12 - La Cortese Seafood Tagliolini	€ 17
13 - Paccheri with Lobster (1)	€ 24

Main Courses

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14 - Mixed Fried Seafood	€ 15
15 - Oven-Baked Sea Bass Fillet with Potato Chips	€ 15
16 - John Dory Fillet Ligurian Style	€ 20
17 - Seared Bluefin Tuna with Pistachio, Sesame and Courgette	€ 20
18 - Grilled Salmon with Green Sauce and Cherry Tomatoes	€ 20
19 - Grilled Seafood	€ 30
20 - Lobster Catalan Style	€ 39

Desserts

Traditional Piedmontese Bunet	€ 7
La Cortese Mille-Feuille Cake	€ 6
La Cortese Tiramisu	€ 6
La Cortese Apple Tart	€ 6
Panna Cotta with Berries and Almond Crumble (2)	€ 6
Autumn Fruit Salad	€ 6
Lemon Sorbet	€ 5

****** All desserts are homemade ******

Fixed-Price Menu € 30

Choose two courses from 1, 2, 3, 8, 9, 10, 14 or 15,
plus one dessert of your choice and a glass of wine or water.