



“OUTSIDE THE DISHES” MENU



IMPORTANT COMMUNICATION



Starting from Friday, May 29th
and for all subsequent evening services,
Controvento is changing
its shape, appearance, and... offerings.

A choice linked to the needs,
the **rhythms of nature**, and our desire
to open our doors to those who,
during their voyage,
want to stop in a safe harbor.

We are opening up to a proposal no longer rooted
in the classic concept of formal dining,
but one based on:

a **more free and more open concept of refreshment.**

Small dishes to share, or enjoy on your own,
that want to tell a story about the:
people, businesses, and traditions without which,
we would have no roots to support us.

A more streamlined proposal,
that changes weekly, based on the bioavailability
we can utilize, and no longer linked to the dish,
but to the **concept of: table, connections, and values.**

Controvento offers

“MENU OUTSIDE THE DISHES”

Every evening from 6:30 pm to 10 pm.

Fair winds friends! See you at the port!



Cover (service included)

2,50



Bread, butter and Anchovies (1 pz.)

ALLERGENS: 1, 4, 7

€ 3,50

Oils EVO tasting

ALLERGENS: 1

€ 3,50

Creamed cod in tomato sauce

ALLERGENS: 1, 4, 7

€ 10,00

Cuttlefish julienne, grape sauce and licorice

ALLERGENS: 4, 7, 14

€ 10,00

Shrimp Cocktail

ALLERGENS: 2, 3

€ 12,00





**Melon gazpacho,
shrimp tartare, and crunchy chickpeas**

ALLERGENS: 1, 2, 12

€ 14,00

Fish and mayonnaise meatballs (4 pieces)

ALLERGENS: 1, 3, 4, 9, 10, 14

€ 12,00

**Crouton with stewed onions,
grilled bonito, and cucunci**

ALLERGENS: 1, 4, 7

€ 12,00

**Maccheroni pasta with butter,
anchovies e 'nduja**

ALLERGENS: 1, 4, 7

€ 14,00

Spaghetti with Adriatic Clams

ALLERGENS: 1, 4, 9, 12, 14

€ 14,00

Seafood Mix Crepes

ALLERGENS: 1, 2, 3, 4, 7, 9, 12, 14

€ 14,00





Mixed fried seafood

ALLERGENS: 1, 2, 4, 12, 14

€ 10,00 / 16,00

**Baked wings ray,
potatoes and salmoriglio sauce**

ALLERGENS: 1, 4

16,00

**Stuffed squid with pumpkin cream
and pistachios**

ALLERGENS: 1, 8, 14

€ 18,00

Selection of raw milk cheeses

ALLERGENS: 7

€ 14,00

Platter of artisanal cured meats

ALLERGENS: 12

€ 14,00

Doriano Scibè Ham Platter

ALLERGENS: 12

€ 15,00



NO ALCOHOL



Bottle of water (75 cl)

€ 2,00



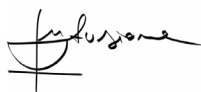
Kombucha by glass
made by R(e)'voje

€ 5,00



Artisanal tea by glass
selected by

- *black lychee flavored*



Kocha varietal, from Saga, Kyushu, Japan

- *green*

Kabusecha varietal, from Yume, Kyushu, Japan

€ 3,00

Ginger

Tonic water

€ 3,50

Orange soda

Chinotto

Palestine cola

Molecola

Cedrata

Gassosa

Lemonade

€ 3,00



YES ALCOHOL



Glass of wine:

Tre ripe (Pievalta) verdicchio di Jesi
Falerio (Aurora) trebbiano, passerina e pecorino
Fiobbo (Aurora) pecorino
Cavalieri, verdicchio di Matelica
Senza nome, Palusci, Cerasuolo d'Abruzzo
1.11 Naturalmente Col Fondo (Rive de Nadal) glera
€ 6,00

The selection by the glass is vaster than this list.
If you have any special requests, please ask the staff.
We're always ready to open new bottles.



Draft beer:

little € 4,00

medium € 6,00



Bottles from breweries:

Mukkeller € 7,00 , Malaripe, Resina, Styles € 6,00

*We work only with local craft breweries.
All the labels we offer come from nearby breweries.*



SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

- 1) Cereals containing gluten, i.e.: wheat, rye, barley, oats, spelt, kamut or their hybridized strains and derived products, except:
 - a) wheat-based glucose syrups, including dextrose (1);
 - b) wheat-based maltodextrins (1); c) barley-based glucose syrups; d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
- 2) Crustaceans and shellfish-based products.
- 3) Eggs and egg products.
- 4) Fish and fish-based products, except:
 - a) fish gelatine used as a support for vitamin or carotenoid preparations; b) gelatine or isinglass used as a clarifying agent in beer and wine.
- 5) Peanuts and peanut products.
- 6) Soybeans and soy products, except: a) refined soybean oil and fat (1); b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate based on soya; c) vegetable oils derived from soy-based phytosterols and phytosterol esters; d) Vegetable stanol ester produced from soybean-based vegetable oil sterols.
- 7) Milk and milk-based products (including lactose), except: (a) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin; b) lactiol.
- 8) Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardium Occidentale*), pecan nuts [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and products thereof, except nuts used for the manufacture of alcoholic distillates, including alcohol ethyl of agricultural origin.
- 9) Celery and celery-based products.
- 10) Mustard and mustard-based products.
- 11) Sesame seeds and sesame seed products.
- 12) Sulfur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/litre in terms of total SO₂ to be calculated for products as proposed ready for consumption or reconstituted in accordance with the manufacturers' instructions.
- 13) Lupines and lupine-based products.
- 14) Shellfish and shellfish-based products. agricultural origin.
- 9) Celery and celery-based products.
- 10) Mustard and mustard-based products.
- 11) Sesame seeds and sesame seed products.
- 12) Sulfur dioxide and sulphites in concentrations greater than 10 mg/kg or 10 mg/litre in terms of total SO₂ to be calculated for products as proposed ready for consumption or reconstituted in accordance with the manufacturers' instructions.
- 13) Lupines and lupine-based products.
- 14) Shellfish and shellfish-based products.

IN THE ABSENCE OF FRESH PRODUCT, FROZEN WILL BE SERVED