



STARTERS...

Oyster au gratin Rockefeller	6,00
Roast potatoes with spicy tomato and garlic sauce or blue goat's cheese sauce	8,00
Acciughe Marzamemi (Sicilian) anchovies with bread and Alpine butter	10,00
Palamita fish (tuna family) served with aubergines	13,00
Mussels with potatoes in a blue goat cheese or tomato sauce	13,00
Fresh sardines roasted and served with a chimichurri and lime condiment	13,00
Grilled baby cuttlefish served with spring onions, n'duja sausage - raw tomato and olives	13,00
Roasted red mullet with tomato, anchovy - caper and olive sauce	13,00
Grilled Coquille St. Jacques with mushrooms and potatoes	16,00
Bonito (tuna family) - served with caramelized onion and "cow-horn" peperoni	16,00
Grilled local mazzancolle prawns - served with a garlic ghee, herbs and fresh chili	16,00
Galician-style octopus served with potatoes - smoked pimento and an aioli sauce	16,00

RAW FISH DISHES

Our selection of fresh oysters	5,00
Coquille St. Jacques meunière with clams and spring onions	16,00
Violet prawns with fried heirloom tomatoes - stracciatella cheese and basil	16,00
Fresh fish tartare with leeks, roasted tomatoes and sour butter sauce	16,00
Prawns with tomatoe confit - Kampot pepper - spring onion and orange	16,00
Fresh local white fish marinated in lime and ginger with sweet potato	16,00
Tuna fish , capers - smoked aubergine - baked yellow cherry tomatoes	16,00
Selection of fresh raw local seafood (fruits de mer)	45,00

FRIED DISHES

Lightly fried baccala (traditional salted cod) with homemade spicy chipotle red-pepper sauce	10,00
Buffalo mozzarella fried with yellow cherry tomatoes - capers and anchovies	13,00
Fresh sardines with aioli sauce	13,00
Tacos with fresh fish green salad, vegetable tartare and lime (2 tacos)	16,00
Fried local squid dusted with rice flour with homemade tartare sauce	16,00
Fish&chips... Whole local white fish and chips, served with homemade tartare sauce	23,00

GRILLED BREAD SLICES (BRUSCHETTA) WITH TOPPINGS

Pisanello tomatoes red garlic and extra-virgin olive oil	6,00
Marzamemi (Sicilian) anchovies and pisanello tomatoes	8,00
Octopus , Galician cheese, smoked pimento	8,00
Grilled local sausage meat with stracchino cheese and onion confit	8,00
Spanish smoked beef with goose foie gras	8,00

PASTA DISHES

Specials of the day with vegetarian or meat sauces	14,00
Traditional short pasta served with a yellow cherry tomato, tuna, aubergine - caper and kalamata olive sauce	14,00
Linguine pasta with raw cuttlefish anchovy sauce - lime and breadcrumbs	16,00
Spaghetti with baby clams and cherry tomato confit	16,00
Maccheroni with Alpine butter - Sicilian red-tuna bottarga and lemon	16,00
Traditional short pasta from Puglia served with prawn - mantis shrimps - mussels - clams and octopus	16,00

SPECIALS FROM THE CASTIGLIONE FISH MARKET

Fresh fish fillets , served with seasonal vegetables or a la meunière or breadcrumbed	23,00
Convivial dishes	
Whole local fish from the daily catch	hg 7,00/10,00
Fresh fish steak from the daily catch	hg 7,00/10,00
Fresh fish , skewered and grilled with seasonal vegetables X2	46,00
Clann special seafood fry-up with calamari - prawns, nasello (cod family) - sardines, tuna and scallops p.p. (min 2 p)	25,00
Fish bouillabaisse with shellfish p.p (min. 2 p)	25,00
Grilled fish and shellfish p.p (min. 2 p)	25,00

MEAT AND LOCAL CHEESES

Locali Selection of local fresh cheeses	16,00
Selection of local cured ham - beef and game	16,00
Spanish smoked beef with goose foie gras	13,00
Grilled local sausage and capocollo with potatoes and a chimichurri condiment	20,00
Welsh lamb chops with potatoes - cheddar cheese, spring onions and friggittelli green peppers	23,00
Locally butchered beef with seasonal vegetables	23,00

DALL'ORTO

Fried friggittelli green peppers with Maldon smoked sea salt	6,00
Pisanello tomatoes with fresh oregano and basil	6,00
Roasted new potatoes	6,00
Green salad with lemon zest and olive oil	6,00
Fried aubergine with garlic - oil and chili	6,00
Grilled local courgettes	6,00
Roasted spring onions	6,00

Consigli utili

Chiedi ai ragazzi di sala per un aperitivo, drink o semplicemente un'ottima birra ghiacciata!

For an aperitif, a glass of excellent cool beer or any other drink you want, just ask one of our waiters!

Az. Saba formaggi, Orto primo fiore verdure, Az. Podere Cantoni carne e salumi, Pasta Cav. Cocco \ Az. Montauto, Pesce amici di Castiglione della Pescaia, Az. Pietrasanta

Alcuni prodotti freschi di origine animale, così come i prodotti della pesca somministrati crudi, vengono sottoposti ad abbattimento rapido di temperatura per garantire la qualità e la sicurezza, come descritto nel Piano HACCP ai sensi del Reg. CE 852/04 e Reg. CE 853/04.

La lista degli allergeni disponibile su richiesta

Wi-Fi
Ristorante Clann
password: clanncucinaconviviale