



CLANN
CUCINA CONVIVIALE



menu

WI-FI
RISTORANTE CLANN
PASSWORD: CLANNCUCINA CONVIVIALE

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STARTERS..

OYSTER <i>au gratin Rockefeller</i>	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
EGG, COD AND POTATOES Iberian chorizo friggittello green peppers	13,00
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
BABY CUTTLEFISH grilled and served with courgette carpaccio and breadcrumbs	16,00
ROASTED SCALLOPS with Iberian chorizo friggeteli green peppers and kalamata olives	16,00
LIGHTLY SEARED LOCAL TUNA spicy tomatoes	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 aioli sauce	16,00
LOCAL TUNA lightly seared and served with spicy tomatoes	16,00

RAW FISH DISHES

FRESH OYSTERS	5,00
RED PRAWNS WITH fried heirloom tomatoes stracciatella cheese and basil	16,00
FRESH FISH TARTARE with leeks, roasted tomatoes and sour butter sauce	16,00
FRESH LOCAL WHITE FISH marinated in lime and ginger with sweet potato	16,00
TUNA FISH whith capers - smoked aubergine and 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 and 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

FRENCH TOAST SPECIALS

RAW PRAWNS whith romaine lettuce - mayonnaise, lemon and spring onion	16,00
RAW TUNA with romaine lettuce - stracciatella lemon and spring onion	16,00
FASSONA BEEF TARTARE whith ancient mustard - capers spring onion and Tabasco	16,00
CLANN FRENCH TOAST with red and pink shrimp king crab - and lettuce	25,00

COVERED 2.50

USEFUL TIPS

ASK THE GUYS IN THE ROOM FOR AN APERITIF, DRINK OR SIMPLY EXCELLENT ICE COLD BEER!

GRILLED BREAD SLICES WITH TOPPINGS

PISANELLO TOMATOES red garlic and extra-virgin olive oil	6,00
MARZAMEMI (Sicilian) anchovies and pisanello tomatoes	8,00
OCTOPUS Galician cheese and smoked pimento	8,00
GRILLED LOCAL SAUSAGE meat with stracchino cheese and onion confit	8,00

PASTA DISHES

SPECIALS OF THE DAY with vegetarian or meat sauces	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 prawns - mantis shrimps mussels - clams and octopus	16,00
TRADITIONAL PASTA SENATORE CAPPELLI yellow datterino puree - tuna - pearl aubergines salina capers - kalamata olives	16,00

SPECIALS FROM THE CASTIGLIONE FISH MARKET

FRESH FISH FILLETS served with seasonal vegetables or à la meunière or breaderumbed, lightly seared	23,00
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CONVIVIAL DISHES

FRESH FISH from the daily catch (according to arrival)	hg 7,00/10,00
FRESH FISH skewered and grilled with seasonal vegetables	48,00
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. 2p)	30,00
GRILLED fish and shellfish p.p (min. 2 p)	30,00

MEAT AND LOCAL CHEESES

CHEESE PLATTER with local cheeses	16,00
SELECTION OF LOCAL cured ham - beef and game	16,00
GRILLED LOCAL PORK RIB potatoes - oregano olives	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 FRIGGITELLI 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