

CLANN

CUCINA CONVIVIALE



Starters From The Sea



Rockefeller Style Oyster (gratin)	6
Bruschetta with Cantabrian anchovies, Pisanello tomato, and butter	8
Octopus Bruschetta with Galician cheese and "de la Vera" smoked paprika	8
Cantabrian Anchovies , bread, and alpine butter	10
Local Bonito with eggplant caponata	13
Mussels with fried potatoes and goat blue cheese (or Marinara style)	13
Roasted Fresh Sardines with chimichurri and lime	13
Local Red Mullet "Puttanesca" with capers, olives, and oregano	13
Egg & Salted Cod , horizo potatoes, and "friggitello" pepper	16
Seared Cuttlefish on zucchini carpaccio and meunière sauce	16
Roasted Scallops Iberian chorizo, friggitelli peppers, and Kalamata olives	16
Seared Local Tuna with spicy "diavola" tomatoes	16
King Prawns in ghee with herb gremolata and lime	16
Galician Octopus Pimenton de la Vera potatoes, and aioli	16

Starters From The Land



Patatas Bravas or Blue Goat Cheese	8
Bruschetta with Pisanello tomato, garlic, and extra virgin olive oil	6
Local Sausage Bruschetta (hand-minced), caciotta cheese, and onion confit	8
Beef "Cecina" from Leon with foie gras	3
Iberian Cold Cuts Selection with seasoned olives	16
Jamon Iberico with "pan tomate" and oregano	16
Butcher's Platter venison salami, wild boar, capocollo, and pickles	16
Local Raw Milk Cheese Selection	16
Piedmontese Beef Tartare sweet potato chips, aioli, and old-style mustard	16
Baked Camembert de Normandie (250g), almonds, chestnut honey, and thyme	16
Foie Gras Torchon brioche, orange marmalade, and fleur de sel	18

Raw Seafood



Oysters (Market selection)	5
Red Shrimps fried beefsteak tomato, stracciatella, and basil	16
Daily Tartare leeks, roasted tomatoes, and white butter sauce	16
Purple Shrimps , colorful carrots, lime, aioli, and pistachios	16
Catch of the Day Ceviche , leche de tigre, lime, ginger, and sweet potato	16
Local Tuna , Salina capers, smoked eggplant, and yellow datterino	16
Grand Raw Seafood Selection (min. 2 people)	45 p.p

Fried Dishes

Salted Cod "Acras" with chipotle sauce	10
Buffalo Mozzarella " in Carrozza", yellow datterini, capers, and anchovy	13
Fresh Fried Sardines with aioli sauce	13
Daily Fish Tacos , lettuce, and pico de gallo (2 pcs)	16
Fried Baby Squid with our signature tartar sauce	16
Fish & Chips hake, potatoes, and tartar sauce	23

La Pasta

Daily Specials (Vegetarian or Meat)	14
Whole Wheat Fusilli with datterino sauce, tuna, eggplant, capers, and olives	16
Durum Wheat Linguine raw cuttlefish, anchovy colatura, lime, and breadcrumbs	16
Artisanal Spaghetti with clams and colorful datterini tomatoes	16
Alpine Butter Maccheroni Marzamemi tuna bottarga, and lemon	16
"Strascinati" Pasta with pink shrimp, mantis shrimp, mussels, clams, and octopus	16

Fish Market



Specials Castiglione

Daily Catch Fillet with seasonal vegetables and meunière sauce	25
Oil-Poached Salt Cod , potato cream, onion confit, and chorizo	25

Meat specials

Local Pork Chop with oregano potatoes and olives	23
Welsh Lamb Chops cheddar potatoes, spring onion, and "friggitello"	25
Butcher's Cut Beef with seasonal vegetables	25

Convivial platters - *Buonissimi!* to share

SEAFOOD	
Whole Catch of the Day (Market price)	per 100g 7 / 10 / 15
Daily Griddled Fish Skewer with vegetables	48
Clann Fried Platter catch of the day, mollusks, and shellfish (min. 2 people)	p.p. 25
Bouillabaisse "Al Tegame" fish and shellfish (min. 2 people)	p.p. 30
Griddled Seafood Selection fish, shellfish, and mollusks (min. 2 people)	p.p. 30
MEAT	
Convivial Meat Skewer with vegetables and fried pita bread	46
Mixed Griddled Meat Selection with rustic potatoes (min. 2 people)	p.p. 25

Side from the Garden

Fried Friggitelli Peppers with smoked Maldon salt	6
Pisanello Tomato with fresh oregano and basil	6
Roasted New Potatoes	6
Lettuce with lemon zest and olive oil	6
Pearl Eggplants with garlic, oil, and chili	6
Local Zucchini	6
Roasted Green Spring Onions	6
Mixed Seasonal Vegetables	13



Helpful tips
Try our Kombucha!
Ask our floor staff for an aperitif,
a drink, or simply a
perfectly chilled beer!

KOMBUCHA
CLANN

