HARBOUR VIEW
LOTTI
RISTORANTE

Seafood appetizers

Raw plateau royale (according to arrival)
2-4
Euro 45,00

Tris of tartare (salmon, tuna croaker fish) with oranges, fennel and its sauces
4
Euro 22,00

Warm seafood salad with crunchy vegetables and citronette sauce
2-9-11-14
Euro 18,00

Red hot seafood soup with crispy bread
1-2-4-9-14
Euro 20,00

Gulf tasting (marinated anchovies, stuffed mussels ligurian style,anchovies with lemon, creamed fish, stewed octopus)
2-4-6-10-14
Euro 25,00

Basil cheesecake with taralli crumble and little tomatoes
1-7
Euro 16,00

Meat appetizers

Our beef tartare with yolk egg and green sauce
3
Euro 20,00

* In all dishes every product may be frozen or freezed on board after being catched, based on the availability of fresh products

HARBOUR VIEW
LOTTI
RISTORANTE

Seafood first course

Rice with cuttlefish ink and red prawns tartare
2-4-9
Euro 20,00

Spaghetti with seafood in white sauce and cherry tomatoes
1-2-4-14
Euro 19,00

Home made tagliolini with clams
1-4-14
Euro 20,00

Paccheri with loabster and cherry tomatoes
1-2-4
Euro 25,00

First course

Trenette with home made basil sauce, green beans and potato
1-7-8
Euro 16,00

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Seafood main course

Catalan lobster, scampi, prawns with raw vegetables and their creamed sauce
2-9
Euro 50,00

Sliced salmon with poppy seeds, soy, wasaby and sweet and sour sauce
4-6-8
Euro 18,00

Fresh fish and vegetables millefeuille in ligurian sauce
1-4-8
Euro 18,00

Fried prawns,squids and vegetables
1-2-4-9
Euro 18,00

Fresh fish of the day cooked in
"island style" or made in salt crust
4
Euro 7,00 *all'etto*

Meat main course

Grilled beef fillet with red wine sauce and seasonal vegetables ratatouille
9

Euro 20,00

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Cake

Cold cheesecake with bezzy coulis
1-4-7
Euro 10,00

Homemade light tiramisù with chocolate chips
1-3-7
Euro 9,00

Hazelnut parfait with caramel sauce and chopped pistachios
1-3-7-8
Euro 10,00

Millefeuille with chantilly cream and strawberries

Euro 10,00

Ice-cream *
1-3-7
Euro 6,00

Sorbet multi-flavor*

Euro 9,00

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