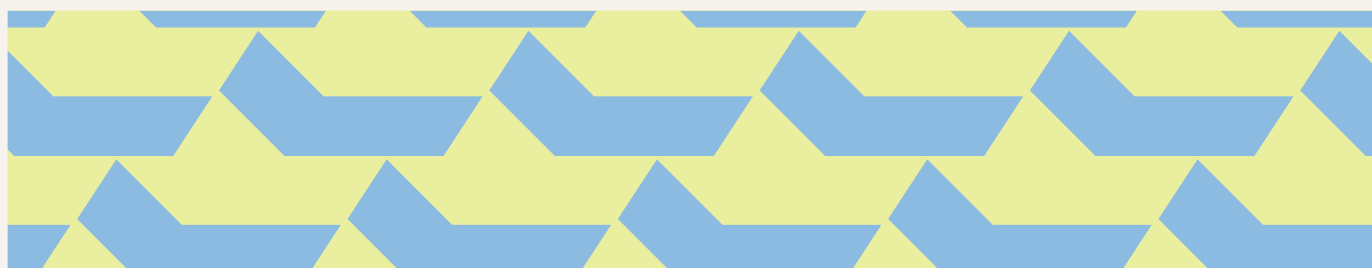




GROTTA PALAZZESE

BEACH HOTEL

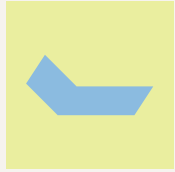


RESTAURANT  
POLIGNANO  
A MARE

Beach  
*Club*

MENU





## ✿ RAW SEAFOOD - SHELLFISH ✿

<b>Grand seafood plateau</b> [14]		<b>€ 45</b>
(pelose mussels, oysters, sea truffle, black mussels, cuttlefish slice)		
<b>Scampo / Red prawn</b> [2,12]	per piece	<b>€ 7</b>
<b>Gillardeau oyster</b> [14]	per piece	<b>€ 7</b>
<b>Fish carpaccio or tartare</b> [4, 14]	per 100g	<b>€ 9</b>
<b>Cuttlefish slices</b> [14]		<b>€ 15</b>

## ✿ STARTERS ✿

<b>Sautèed mussels with black pepper</b> [1,14]		<b>€ 20</b>
<b>Zucchini carpaccio, fresh cheese, pumpkin seed, olives, capers, mint citronette</b> [7]		<b>€ 18</b>
<b>Martina Franca capocollo, burrata, pickled vegetables</b> [7, 9, 12]		<b>€ 20</b>
<b>Seared tuna "Panzanella"</b> [1, 3, 4, 10]		<b>€ 22</b>

## ✿ PASTA ✿

<b>Orecchiette "crudaiola" with tomatoes, cacioricotta</b> [1, 7]		<b>€ 18</b>
<b>Spaghetti with clams</b> [1, 14]		<b>€ 24</b>
<b>Seafood risotto</b> [2, 4, 12, 14]		<b>€ 26</b>
<b>Valdoro pasta selection with catch of the day</b> [1, 2, 4, 14]	Petto	<b>€ 9</b>

## ✿ MAIN COURSES ✿

<b>Fried calamari and prawns</b> [1, 2, 4, 14]	€ 25
<b>Beef fillet with crushed mustard potatoes</b> [9,10]	€ 25
<b>Eggplant Parmigiana</b> [1,3,7]	€ 20
<b>Catch of the day</b> [4] (baked, grilled or salt-crusted)	per 100g € 9
<b>Royal langoustine</b> [2] (grilled, on ice or catalan style)	per 100g € 16

## ✿ DESSERT ✿

<b>Fresh seasonal fruit</b>	€ 10
<b>Tiramisù</b> [1, 3, 7, 8]	€ 10
<b>Tartlet, lemon crud and fruit</b> [7]	€ 10
<b>Sorbets: figs, wild berries or lemon</b>	€ 10
<b>Ice cream: Cream, chocolate or Hazelnut</b> [3, 5, 8]	€ 10

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Cover charge €5

## ✿ WINE LIST ✿

Scan the Qr-Code with your phone  
to view our wine list.



## ALLERGENS:

In our kitchens and laboratories we use: cereals, crustacean, eggs, fish, peanuts, soya, milk, nuts, celery, mustard, sesame seeds, sulfur dioxide, lupins, molluscs. Our attention to allergies is very high and our maîtres are aware of the composition of the dishes to help you with your choice and minimize the risk

## LIST OF ALLERGENS:

- 1) Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut, their hybridised strains, and products thereof, except:
  - a) glucose syrups made from wheat, including dextrose; b) malt dextrin wheat based; c) glucose syrups based on barley; d) cereals used for making alcoholic distillates, including ethyl alcohol of agricultural origin.
- 2) Crustaceans and products based on crustaceans.
- 3) Eggs and egg products.
- 4) Fish and fish products, except: a) fish gelatine used as fining agent in beer and wine.
- 5) Peanuts and peanut-based products.
- 6) Soybeans and products thereof, except:
  - a) refined soybean oil and fat; b) natural mixed tocopherols (E306), natural D-alpha tocopherol, Natural acetate D-alpha tocopherol, natural D-alpha succinate based natural soy; c) Vegetable oils derived phytosterols and phytosterols ester produced from vegetable oil sterols from soybean base; d) plant stanol ester produced from vegetable oil sterols from soybean base.
- 7) Milk and milk-based products (including lactose), except: a) whey used for making alcoholic of agricultural origin; b) lattiolo.
- 8) Nuts, namely almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts, and their products, except for nuts used for manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
- 9) Celery and celery products.
- 10) Mustard and mustard-based products.
- 11) Sesame seeds and products based on sesame seeds.
- 12) Sulfur dioxide and sulphites in concentrations of more than 10 mg / kg or 10 mg / liter in terms Of total SO<sub>2</sub> to be calculated for products as proposed ready for consumption or reconstituted in accordance with manufacturers' instructions.
- 13) Lupins and products based on lupins.
- 14) Molluscs and products based on molluscs.

Guests with allergies to certain foods items are kindly advised to inform the Maître d'Hotel.

The fish served raw was subjected to rapid slaughter (reg. ce 853/04).

In the absence of fresh product, high quality frozen product could be used.





GROTTA PALAZZESE  
BEACH HOTEL  
★ ★ ★ ★ ★

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