

COCCA RESTAURANT

MENÙ A LA CARTE

STARTER

Octopus, cuttlefish, prawn tails cooked at low temperature
with lemon herbs "agretto"²⁻⁴ | 22

Dried Montisola sardines with grilled "polenta" and parsley⁴ | 18

Patanegra iberian ham with warm "pan brioche"
and salt butter¹⁻⁷⁻³ | 20

MAIN COURSE

Casoncelli with bacon, butter and sage¹⁻³⁻⁷ | 18

"Alla chitarra" Spaghetti with clam pulp and diced swordfish and tuna,
Vesuvian cherry tomatoes and basil¹⁻³⁻⁴⁻¹⁴ | 22

Carnaroli risotto with seafood and lime aroma²⁻⁴⁻⁷ | 20

SECOND COURSE

Black Angus tagliata with a side of glazed vegetables | 22

Grilled Orbetello fish fillet with grilled vegetables⁴ | 22

Fried perch fillets in a panko bread crust¹⁻⁴⁻³
with flavored mayonnaise and seasonal vegetables | 24



Treated drinking water

Compliant with Legislative Decrees N°31/2001 and N°181/2003