



olio  
fishbar

*menu*

At Olio Fishbar, each course is designed to offer you a unique journey through flavors. We invite you to experience multiple dishes, discovering the appeal of each bite and creating your own gastronomic adventure.

## Starters

Iberian ham, fried dumpling, cheese and pepper (1, 7)	€ 14
Salted "maritozzo", beef tartare, herring caviar and chive (1, 4, 6, 7, 10)	€ 12
"Pala romana" with slipper lobster, lard, tomato and parsley (1, 2, 4)	€ 12
Potato croquette, provola cheese and mussels (3, 7, 10, 14)	€ 10

## Raw fish

Red prawn from Sicily (2, 12)	cad. € 6
Scampi from Adriatic Sea (2, 12)	cad. € 6
Sicilian bluefin tuna tartare (4)	€ 16
Hiramasu amberjack carpaccio (4)	€ 16
Scottish salmon sashimi (14)	€ 16
Oysters Our selection of oysters from Italy, France and Ireland (14)	cad. € 6
Oyster platter Six oysters: two of each type from our selection (14)	€ 30

## From the garden

Chicory sprouts salad With wakame seaweed vinaigrette (12)	€ 8
Turnip greens with garlic, oil and chili pepper	€ 7
Patatas bravas Homemade French fries with smoked paprika sauce (3, 6, 10)	€ 7
Roman style artichokes Cooked in a pan with garlic and mint	€ 9

## Business lunch

Available for lunch during the week. Includes water and cover charge.

Meat proposal	€ 16
Fish proposal	€ 18

## Seafood and more

### SIGNATURE

Lobster roll Brioche bread bun with lobster, cocktail sauce, lettuce and Worcestershire sauce (1, 2, 3, 7, 10)	€ 26
Olio Fish Burger Brioche bread bun with seeds, fish tartare, avocado, pickled cucumber, smoked bacon and French fries (1, 3, 4, 7, 10)	€ 16
Deep-fried chipirones Deep-fried calamari and clumps served with chilli mayo (3, 10, 14)	€ 18
Fish and chips Deep-fried codfish in tempura, tartar sauce and homemade French fries (2, 3, 4, 7, 10, 14)	€ 14

Neapolitan-style escarole pizza With Gaeta olives and Prescinsêua (slightly sour fresh Ligurian cheese) (1, 7, 8)	€ 14
Monkfish "porchetta" With orange-glazed endive (4, 6, 7, 12, 14)	€ 18
Veal tripe parmesan style (7, 9)	€ 16
Shrimp tom yam (thai soup) With noodles, oyster mushrooms and coriander (1, 2, 6)	€ 16
Vicenza-style cod cappuccino (4, 7)	€ 18
Lentil dahal (spicy Indian soup) With naan bread and tamarind shallot (1, 7, 10)	€ 14
Pork belly With spring onions and passion fruit (6, 11)	€ 16
Razor clams with parsley and lemon (4, 12, 14)	€ 16
Kebab of eel, arugula and yogurt (1, 4, 7)	€ 18

## Dessert

Mont Blanc (3, 7, 8)	€ 9
Lemon tart with licorice ice-cream (1, 3, 6, 7)	€ 9
Pears cooked in red wine, chocolate and fiordilatte ice-cream (3, 7, 12)	€ 9
Café gourmand Espresso served with small pastries (1, 3, 7, 8)	€ 5

**Allergens:** 1 gluten - 2 crustaceans - 3 egg - 4 fish - 6 soy - 7 milk - 8 shell fruit - 9 celery - 10 mustard - 11 sesame - 12 sulphites - 14 shellfish

**Customer advice:** bread and cover charge € 2,50. Some products could be blast chilled directly on board of the fishing boats or by us, in accordance with current regulations (EC no. 852/04).