

**Purobeach**

ENJOY YOUR EXPERIENCE

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# Starters



















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Sauteed Trieste mussels	16	 
Fish cheviche	18	  
Fried calamari and crispy vegetables	22	    
Piedmontese with beef tartare	20	  
Vegan or vegetarian summer parmigiana	16	 

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# Pasta & risotto

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Ravioli stuffed with local scallops, red prawns, salted butter and basil	24	    
Tagliolini alla busera with scampi and lime stracciatella	26	   
Spaghetti with mussels and clams and muggine bottarga	22	  
Carbonara maccheroncini	16	  
Buttons stuffed with aubergines and smoked scamorza	20	  

For those  
lively souls  
who eat well  
and travel often



Albert Amer  
Chef

# Main courses

Baked catch of the day fish, potatoes, tomatoes and Taggìa olives

8,5 €/h



Low temperature octopus, garden vegetables and watermelon

30



Mediterranean-style Adriatic fish fillet

26



Beef fillet with green pepper sauce

28



Grilled tofu marinated in citrus fruits and wild herbs

24



# Dolci

Lemon Pie

8



Cheesecake with wild berries

8



Tiramisu

7



Pistachio Semifreddo

10



 Vegan

 Vegetarian

 Gluten

 Crustaceans

 Eggs

 Fish

 Peanuts

 Soy bean

 Milk

 Nuts

 Celery

 Mustard

 Sesame

 Sulphites

 Lupin

 Molluscs

## Allergen information

Purobeach has implemented an Allergen Control Plan with allergen information on their products following the implementation of the 1169/2011 Regulation (EU) on "food information for consumers".