



menu

*Osteria
La Tana
dei
Pescatori*

seafood restaurant



WORKING LUNCH AND DINNER

reservation is welcome

Monday closed

Via Alessandro Volta, 41 - 22100 Como (CO)
info - 031 2073 188

www.tanadeipescatori.it

COLD STARTERS

Seafood plateau	€ 20,00
Seafood and shellfish plateau	€ 30,00
Oysters plateau	€ 20,00
Truffles plateau	€ 18,00
Sea urchins plateau	€ 18,00
Mussels plateau	€ 12,00
Razor clams or smooth clams plateau	€ 12,00
Royal Plateau (min. of 2 people)	
Tartare, Carpaccio, Seafood, Shellfish	€ 75,00
Fresh shrimps from Manfredonia	€ 20,00
Fresh prawns from Sicily	€ 20,00
Spicy anchovies from Manfredonia	€ 12,00

CARPACCIO’S WATERFALL

Sicilian Tuna carpaccio	€ 18,00
Amberjack carpaccio	€ 18,00
Sea bass carpaccio	€ 18,00
Grouper carpaccio	€ 18,00
Red mullet carpaccio	€ 18,00
Sea bream carpaccio	€ 18,00
Grand Royal mix of carpaccio	€ 20,00

HOT STARTERS

Mussels soup / Peppery mussels	€ 12,00
Clam soup / Clams sauteed	€ 18,00
Octopus soup	€ 18,00
Octopus with potatoes *	€ 18,00
Squid and shrimps guazzetto (stew)	€ 15,00
Seafood salad	€ 18,00
Scallops gratin/grilled	€ 20,00
Mixed seafood gratin (min. of 2 people) *	€ 45,00
Shrimp and fresh scampi cocktail *	€ 20,00

CATALAN SPECIALITIES

Sicilian Shrimps a la Catalana	€ 20,00
Fresh shrimp a la Catalana *	€ 20,00
European Lobster a la Catalana	€ 40,00
Mediterranean lobster a la Catalana	€ 55,00
Grand Royal mix a la Catalana (min. of 2 people) *	€ 60,00

CHEESE

Straciatella cheese from Apulia with anchovies	€ 16,00
Straciatella cheese from Apulia with rocket and cherry tomatoes	€ 12,00
Buffalo Mozzarella from Campania	€ 16,00

TARTARE SPECIALITIES

Tuna tartare	€ 20,00
Sea bass tartare	€ 18,00
Amberjack tartare	€ 20,00
Fresh prawns tartare	€ 20,00
Scampi tartare	€ 25,00

FIRST COURSE

Spaghetti with clams	€ 16,00
Fetuccine with redfish	€ 16,00
Linguine with European lobster (min. of 2 people)	€ 40,00
Spaghetti with Mediterranean lobster (min. of 2 people)	€ 55,00
Seafood risotto (min. of 2 people)	€ 36,00
“Spaghetti Chef” (courgette , shrimps and clams) *	€ 20,00
Paccheri with seafood ragout and “spicy pistachios”	€ 18,00
Sea bass ravioli with cherry tomato cream sauce and “toasted pine nuts”	€ 20,00
Fresh Orecchiette with Neapolitan sauce *	
(Mussels, beans and crayfish tails)	€ 18,00
Mixed seafood fettuccine with basil mousse *	€ 18,00
Penne with red mullet	€ 18,00
Frank’s Orecchiette	€ 18,00

MAIN COURSE *grilled fish caught at sea*

Seabream seabass	€ 20,00
Redbanded seabream / White seabream	€ 20,00
Sole / pandora bream	€ 20,00
Red mullet	€ 20,00
Fresh squid / fresh cuttlefish *	€ 18,00
Swordfish / angler	€ 20,00
King prawns / (Caramote Prawns) *	€ 20,00
Fresh scampi *	€ 20,00
Grand Royal Mixed grill	€ 20,00

* Fish prices may vary depending on the ordered quantity.

FRESH FISH SPECIALTIES

Seabass / seabream	€ 20,00
Brill	€ 20,00
Red scorpionfish / tub gurnard	€ 20,00
Grouper / amberjack	€ 20,00
Common pandora fish	€ 20,00
Sea bass in salt crust (min. of 2 people)	€ 50,00
Seared tuna with sesame crust	€ 20,00
Tuna steak with vinegar cream	€ 20,00

OUR SOUPS

Ciambotto “alla barese”	€ 25,00
Monkfish “alla coratina”	€ 20,00
Red mullet “alla livornese”	€ 20,00
Swordfish “alla siciliana”	€ 20,00

DEEP-FRIED FRESH FISH

Imperial Paranza (deep-fried sea fish mix) all fish is strictly fresh	€ 20,00
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SIDE DISHES

Mixed seasonal salad	€ 6,00
Grilled vegetables	€ 7,00
Sardinian tomato salad	€ 7,00

DESSERT

Our homemade dessert	€ 7,00
Lemon Sorbet / green apple sorbet	€ 6,00
Seasonal Fresh fruit	€ 6,00

DRINKS

Still water / sparkling water	€ 3,00
Soft drinks	€ 4,00
Craft Beer	€ 16,00
Beer	€ 8,00
National herbal liqueur (Amaro)	€ 5,00
Grappa	€ 5,00
Aged grappa	€ 10,00
Whiskey	€ 5,00
Aged whiskey	€ 10,00
Rhum	€ 6,00/8,00
Zacapa rhum	€ 12,00
Passito (Straw wine)	€ 6,00

Coffee	€ 2,00
Service charge and bread	€ 3,00

* Depending on the season some products could be frozen.