

S P I A G G I A 3 0

T H E M E N Û

S E A F O O D A P P E T I Z E R S 1 6

Sautéed local mussels with tomato and basil (slightly spicy)

Crispy fried baby squid

Seafood bruschetta (3 pieces)

Steamed asparagus with squid and shrimp

Fried squid and zucchini flowers

Tuna tartare with Salina capers

S E A F O O D F I R S T C O U R S E S 1 6

Seafood Risotto “Spiaggia 30” (our classic)

Spaghettoni with Mussels (slightly spicy)

Spaghettoni with Clams

Passatelli with Seafood Ragu

Ravioli with Herbs, Asparagus, and Shrimp

Strozzapreti with Mantis Shrimp

S E A F O O D M A I N C O U R S E S 2 4

Seafood Platter (squid and shrimp)

Grilled squid and spring vegetables

Grilled local sole with chicory and Swiss chard

Sliced tuna and two-color savoy cabbage

*Grilled seafood platter SP 30, featuring the best of the local fish market
(specialty)*



S I D E D I S H E S 8

Baked potatoes
Spring salad with two-tone cabbage, arugula, and asparagus
Steamed asparagus with olive oil and lemon

V E G E T A R I A N D I S H E S 1 2

Strozzapreti with tomato and basil

G L U T E N - F R E E D I S H E S 1 6

Sautéed Cervia mussels with tomato and basil (slightly spicy)
Spiaggia 30 Seafood Risotto (Our signature dish)
Gluten-Free Pennette with Seafood Sauce or Homemade Meat Sauce
(Gluten-free dishes may contain traces of gluten due to cross-contamination)

M E A T D I S H E S 1 2

Bruschetta with extra virgin olive oil and prosciutto (3 pieces)
Tagliatelle with Romagna-style meat sauce
Chicken cutlets with potato chips

Bread and cover charge: €3