



## MENU

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**APERITIF ?**

GIN TONIC € 12

NEGRONI 12

VODKA SOUR 12

APEROL SPRITZ 8

CALICE DI CHAMPAGNE 20  
(LOUIS ROEDERER)

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## **TASTING MENU**

### **APPETIZER OF YOUR CHOICE BETWEEN:**

**PRECIOUS YELLOWFIN TUNA CARPACCIO**  
**RICE, POTATOES AND MUSSELS**  
**BAKED BABY SQUIDS AU GRATIN**

### **PASTA DISHES OF YOUR CHOICE BETWEEN:**

#### **PORTALGA**

**PACCHERI PASTA MADE WITH TOMATOES AND REDFISH**

#### **FISHING IN THE GARDEN**

**TORCHIETTI PASTA WITH RED PRAWNS AND ZUCCHINI FLOWERS,**  
**(PRAWNS AND ARTICHOKES FROM NOVEMBER TO MAY)**

#### **IN THE WOODS OR BY THE SEA?**

**GNOCCHETTI PASTA WITH CLAMS AND PORCINI MUSHROOMS**

### **FISH CHOICE BETWEEN:**

#### **ANTICHE MURA SPECIALITIES, DON'T MISS IT!**

**BAKED SEA BREAM FILLET**  
**WITH POTATOES, ZUCCHINI AND BITETTO OLIVES**

#### **SELECTION OF SEAFOOD GRILL**

**INCLUDES:**

**OCTOPUS, SQUID, PRAWN AND PRECIOUS YELLOFIN TUNA SLICE**

#### **SORBET**

### **DESSERT**

#### **SPORCAMUSS**

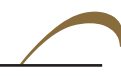
**TYPICAL BARESE SWEET MADE OF PUFF PASTRY**  
**WITH ICING SUGAR AND HOT CREAM**

**PRICE € 55.00**

**(COVERED CHARGE AND DRINKS NOT INCLUDES)**

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## APPETIZERS

**\*ANTIPASTO ANTICHE MURA**  
APPETIZER SERVED AT THE CENTER OF TABLE AND CAN BE PREPARED  
FOR TWO OR MORE PEOPLE, THE COST FOR EACH PORTION IS € 20,00

INCLUDES:

PRECIOUS YELLOWFIN TUNA CARPACCIO  
GRATIN SCALLOPS  
FRIED COD  
OCTOPUS SALAD  
RICE, POTATOES AND MUSSELS

**\*RAW SEAFOOD** 20,00

INCLUDES:

PRAWN  
SHRIMP  
OYSTER  
MUSSEL  
TAGLIATELLA (SQUID)  
SEA TRUFFLE

**\*PRECIOUS YELLOWFIN TUNA CARPACCIO** 15,00

**\*BAKED BABY SQUID AU GRATIN** 16,00

**PEPATA OF MUSSELS** 13,00

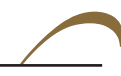
**\*CARPACCIO OF FISH OF THE DAY** € (ACCORDING TO QUOTATION)

**BROAD BEAN PUREÈ WITH CHICORY** 12,00

**\*PECE OF FINE NORWEGIAN SALMON** PER PIECE 7,00

\*THE PRODUCTS CHECKED ARE SHOCK FREEZED (ACCORDING TO EU LAW).  
WE INFORM OUR CUSTOMERS WITH INTOLERANCES OR ALLERGIES  
TO COMMUNICATE THE SAME TO THE STAFF ROOM

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## HOME MADE PASTA DISHES

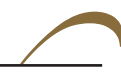
<b>FISHING IN THE GARDEN</b>	<b>€ 16,00</b>
TORCHIETTI PASTA, WITH RED PRAWNS AND ZUCCHINI FLOWERS, (PRAWNS AND ARTICHOKEs FROM NOVEMBER TO MAY)	
<b>PORTALGA</b>	<b>15,00</b>
PACCHERI PASTA, MADE WITH TOMATOES AND REDFISH	
<b>CRUSTACEAN</b>	<b>35,00</b>
TAGLIOLINI PASTA, SERVED WITH HALF LOBSTER	
<b>IN THE WOODS OR BY THE SEA?</b>	<b>16,00</b>
GNOCCHETTI PASTA, WITH CLAMS AND PORCINI MUSHROOMS	
<b>I SHINE OF PUGLIA</b>	<b>16,00</b>
TROCCOLI PASTA, WITH MUSSELS AND LOCAL BROCCOLI	
<b>THE SEA ITSELF</b>	<b>17,00</b>
CALAMARATA PASTA, MADE WITH SEA URCHIN AND COOKED OYSTERS	
<b>SAN GIUANNILL</b>	<b>15,00</b>
FUSILLONI PASTA, MADE WITH TUNA, CHERRY TOMATOES AND CAPERS	
<b>JUNE 1995</b>	<b>15,00</b>
TROFIETTE PASTA, WITH SALMON, PESTO AND WALNUTS	

FOR THE TABLE YOU CAN CHOOSE A MAXIMUM OF THREE DIFFERENT PASTAS

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## FISH COURSES

**“ANTICHE MURA SPECIALITIES” (DON’T MISS IT!)**

**BY WEIGHT, PER 100G € 7,00**

LOCAL WILDE FISH BAKED  
WITH BITETTO OLIVES, POTATOES AND ZUCCHINI

**\*SELECTION OF GRILLED SEAFOOD DELIGHTS** **18,00**

INCLUDES:

OCTOPUS

SQUID

PRAWN

PRECIOUS YELLOW FIN TUNA SLICE

**\*CRISPY FRIED SEAFOOD** **19,00**

INCLUDES:

SQUIDS

ANCHOVIES

PRAWNS

**BOUILLABAISSE OR PUGLIA-BAISSE** **22,00**

PIECES OF FISH AND SEAFOOD WITH RED SAUCE AND TOAST BREAD

**LOCAL LOBSTER** **BY WEIGHT, PER 100G € 15,00**

**FRESH FISH FARMED** **BY WEIGHT, PER 100G € 5.50**

**FRESH FISH WILDE** **BY WEIGHT, PER 100G € 7,00**

**COVERED € 4.00**

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WE INFORM OUR CUSTOMERS WITH INTOLERANCES OR ALLERGIES  
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## USEFUL INFORMATION FOR A GOOD TASTING OF OUR DISHES

- BASED ON SEASONALITY AND AVAILABILITY, THE MARKED PRODUCTS COULD BE DEEP-FROZEN OR FROZEN AT THE ORIGIN.

THE FISH INTENDED TO BE EATEN RAW OR PRACTICALLY RAW HAS UNDERGONE PREVENTIVE RECLAMATION TREATMENT IN COMPLIANCE WITH THE REQUIREMENTS OF REGULATION (EC) 853/2004, ANNEX III, SECTION VIII, CHAPTER 3, LETTER D, POINT 3.

IN CASE OF FOOD INTOLERANCES OR ALLERGIES, ASK THE STAFF FOR INFORMATION ON THE COMPOSITION OF OUR DISHES.

1) CEREALS CONTAINING GLUTEN, I.E.: WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT, THEIR HYBRIDIZED STRAINS AND DERIVATIVE PRODUCTS, EXCEPT:

- WHEAT-BASED GLUCOSE SYRUPS, INCLUDING DEXTROSE
- GRAIN-BASED MALT DEXTRINS
- BARLEY-BASED GLUCOSE SYRUPS
- CEREALS USED FOR THE MANUFACTURE OF ALCOHOLIC DISTILLATES, INCLUDING ETHYL ALCOHOL OF AGRICULTURAL ORIGIN.

2) SHELLFISH AND SHELLFISH PRODUCTS

3) EGGS AND EGG PRODUCTS

4) FISH AND FISH-BASED PRODUCTS, EXCEPT:

A) FISH GELATIN USED AS FINING AGENT IN BEER AND WINE.

5) PEANUTS AND PEANUT PRODUCTS

6) SOY AND SOY PRODUCTS, EXCEPT:

- A) REFINED SOYBEAN OIL AND FAT
- B) NATURAL MIXED TOCOPHEROLS (E306), NATURAL D- ALPHA TOCOPHEROL, NATURAL D- ALPHA TOCOPHEROL ACETATE, NATURAL D- ALPHA TOCOPHEROL SUCCINATE FROM SOY;
- C) VEGETABLE OILS DERIVED FROM PHYTOSTEROLS AND SOY-BASED PHYTOSTEROL ESTERS;
- D) PLANT STANOL ESTER PRODUCED FROM SOYBEAN-BASED VEGETABLE OIL STEROLS.

7) MILK AND MILK-BASED PRODUCTS (INCLUDING LACTOSE), EXCEPT:

A) WHEY USED FOR THE MANUFACTURE OF ALCOHOLIC DISTILLATES, INCLUDING ETHYL ALCOHOL OF AGRICULTURAL ORIGIN;

B) LACTIOL

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