

DIFFERENT WINE

wine shop · wine bar · restaurant

Lido di Ostia · Piazza Quarto dei Mille

WINE TASTINGS BY RESERVATION

3 glasses of wine paired with three chef's tasting dishes · €70

APERITIFS

Different Wine Aperitif ^(1,3,7,12)18

1 glass of house wine + Different Wine tapas selection

Raw Seafood Aperitif ^(4,12)25

1 glass of house wine + 3 mini raw fish tartares

Raw Meat Aperitif ^(3,10,12)22

1 glass of house wine + 3 mini raw beef tartares

Aperitif for Two ^(1,2,3,4,12,14)30

2 glasses of house wine + Different Wine fried platter

BOARDS

Different Wine Board ^(1,7,12)30

cured meats, cheeses and mini crostini

Seafood Board ^(1,2,4,14)35

assorted seafood bites

SMALL PLATES

Chef's Tasting Selection ^(1,3,4,7)30

five bites chosen by the kitchen

Italian-Style Fried Platter ^(1,3,7,9)15

1 supplì, 1 croquette, 4 Ascolana olives, battered vegetables

Fried Seafood ^(1,2,14)18

prawns and squid

Zucchini Flowers (2 pcs) ^(1,3,4,7)7

anchovies and mozzarella

Crispy fried moscardini ^(1,14)15

Baby Octopus ^(9,14)15

hunter s-style or Luciana-style · s.d.

Meatballs in Tomato Sauce ^(1,3,7,9)10

Assorted Land & Sea Mini Crostini ^(1,4,7)12

Cured Meats Plate ^(7,12)12

Cheese Plate ⁽⁷⁾12

STARTERS

Pan-Roasted Octopus ^(1,3,7,14)16

Sautéed Mussels ⁽¹⁴⁾14

served with toasted bread

Seafood Salad ^(2,4,9,14)14

Stewed Salt Cod (Baccalà) ^(1,4)18

Cured Ham and Buffalo Mozzarella ⁽⁷⁾12

Crostini with Lardo di Colonnata and Honey ⁽¹⁾10

RAW / CRUDO

Served subject to availability (s.d.), according to the day's catch.

From the Sea

Oysters ⁽¹⁴⁾4

each

Red Prawns (150 g) ^(2,12)20

Langoustines or King Prawns (150 g) ^(2,12)20

Bluefin Tuna Tartare ⁽⁴⁾20

sauce available on request (s.d.): also 6, 11

Amberjack Tartare ⁽⁴⁾20

Salmon Tartare ⁽⁴⁾18

Sea Bass or Amberjack Carpaccio ⁽⁴⁾18

Trio of Carpacci ⁽⁴⁾**20**

Mixed Raw Platter for 2 ^(2,4,14)**50**

mixed shellfish and catch · s.d.

Grand Raw Platter Different Wine for 2 ^(2,4,14)**80**

From the Land

Hand-Chopped Beef (Battuta) ^(3,7,10)**16**

may contain

Beef Tartare ^(3,7,10)**18**

may contain

Beef Carpaccio ^(3,7,10)**18**

may contain

FIRST COURSES

From the Sea

Chef's Pasta with the Catch of the Day ⁽¹⁾**16**

according with the chef's daily fresh fish selection · s.d. — variable allergens (2, 4, 14)

Lobster Linguine ^(1,2)**25**

s.d.

Spaghetti with Clams ^(1,14)**18**

Tonnarelli with Cacio, Pepper, Shellfish and Lime ^(1,2,3,7)**16**

Gnocchetti in scampi cream ^(2,7)**15**

From the Land

Chef's Daily Pasta ⁽¹⁾**14**

of the day · s.d. — variable allergens

Tonnarelli Cacio e Pepe ^(1,3,7)**12**

Rigatoni alla Carbonara ^(1,3,7)**13**

Mezze Maniche all'Amatriciana ^(1,7)**13**

MAIN COURSES

From the Sea

Fish of the Day ⁽⁴⁾**m.p.**

per 100 g · €8.00 / 100 g · market price · s.d.

Mixed Grilled Seafood ^(2,4,14)**28**

shellfish and catch · s.d.

Grilled Squid ⁽¹⁴⁾**18**

Tuna Tataki ^(1,4,6,11)**20**

From the Land

Sliced Beef (Tagliata) ⁽⁷⁾**20**

with grilled vegetables or roast potatoes · may contain

House Burger (180 g) ^(1,3,7,10,11)**12**

with house chips

Beef Strips ^(7,12)**18**

with rocket, cherry tomatoes and Grana Padano shavings, or in wine

Saltimbocca alla Romana ^(1,7)**14**

GREEN · VEGETARIAN & VEGAN

Legume and Vegetable Couscous ⁽¹⁾**12**

Vegetable Parmigiana ^(1,3,7)**10**

Buffalo Mozzarella Caprese ⁽⁷⁾**10**

Chickpea Hummus with Crunchy Vegetables ⁽¹¹⁾**8**

Caponata ^(8,9)**8**

may contain

SIDES

Grilled or Sautéed Vegetables**6**

Roast Potatoes**5**

Chips**4**

Salad**5**

DESSERTS

Chef's Tiramisù ^(1,3,7)**6**

Wine Gelato ^(7,12)**8**

Dessert of the day ^(1,3,7)**6**

DRINKS

Still or Sparkling Mineral Water**3.00**

Coca-Cola**4.50**

Coffee**2.00**

Full coffee menu available on request.

ALLERGEN KEY

EU Reg. 1169/2011

1 Cereals containing gluten · 2 Crustaceans · 3 Eggs · 4 Fish · 5 Peanuts · 6 Soybeans · 7 Milk and lactose · 8 Tree nuts · 9 Celery · 10 Mustard · 11 Sesame · 12 Sulphites · 13 Lupin · 14 Molluscs

s.d. = subject to availability · m.p. = market price. Notice: the allergens listed are indicative and based on the typical preparation of each dish; they must be checked and confirmed by the kitchen according to the actual recipes and suppliers. Fried products may be subject to cross-contamination (same oil/fryer). All wines and wine-based dishes may contain sulphites (12). Please always inform the staff of any allergies or intolerances before ordering.