

# Taverna del Porto

Flavours of the sea from the heart of Calabria

Via Marina dell'Isola, 12, Tropea | Phone: +39 0963 61234

## STARTERS

### Amberjack Carpaccio R GF

€16.00

Raw amberjack with Calabrian citrus, extra virgin olive oil and Tropea salt  
*Fish, Sulphites*

### Grilled Octopus GF

€18.00

Chargrilled octopus on potato cream with crushed pepper powder  
*Molluscs*

### Raw Seafood Selection R GF

€22.00

Daily selection of raw seafood with oysters, prawns and sea truffles  
*Fish, Crustaceans, Molluscs*

### Nduja & Stracciatella Bruschetta

€12.00

Country bread with Spilinga nduja and Apulian stracciatella  
*Gluten, Milk*

### Marinated Anchovies R GF

€14.00

Fresh anchovies marinated in lemon with Tropea red onion  
*Fish, Sulphites*

## PASTA

### Seafood Spaghetti

€18.00

Spaghetti with mussels, clams, prawns and fresh cherry tomatoes  
*Gluten, Crustaceans, Molluscs*

### Swordfish Ragù Paccheri

€20.00

Gragnano paccheri with swordfish ragù, olives and capers  
*Gluten, Fish, Sulphites*

### Seafood Risotto GF

€22.00

Carnaroli rice with mixed seafood and saffron  
*Crustaceans, Molluscs, Milk*

### Fileja alla Tropeana

€16.00

Fresh Calabrian pasta with Tropea red onion, tuna and cherry tomatoes  
*Gluten, Fish*

### Lobster Linguine

€28.00

Linguine with half lobster, Pachino tomato and fresh basil  
*Gluten, Crustaceans*

## MAINS

### Mixed Grilled Seafood GF €28.00

Selection of fresh grilled fish with seasonal vegetables

*Fish, Crustaceans, Molluscs*

### Grilled Tuna Steak GF €24.00

Seared red tuna steak with red onion reduction

*Fish*

### Mixed Fried Seafood €20.00

Crispy fried mixed fish and calamari with lemon and citrus mayonnaise

*Gluten, Fish, Eggs, Molluscs*

### Baked Sea Bream GF €22.00

Whole baked sea bream with potatoes, Taggiasca olives and cherry tomatoes

*Fish*

### Calabrian-Style Salt Cod GF €18.00

Salt cod stewed with peppers, potatoes and black olives

*Fish*

## SIDES

### Warm Seafood Salad GF €12.00

Octopus, prawns and calamari with celery, olives and lemon

*Molluscs, Crustaceans, Celery*

### Grilled Vegetables V GF €8.00

Courgettes, aubergines and peppers grilled with extra virgin olive oil

### Roast Potatoes V GF €6.00

Oven-roasted potatoes with rosemary and garlic

### Tropea Salad V GF €7.00

Red onion, tomatoes, olives and Calabrian oregano

*Sulphites*

## DESSERTS

### Homemade Tiramisù €8.00

Grandmother's recipe with mascarpone and espresso

*Eggs, Milk, Gluten*

### Pizzo Tartufo GF €7.00

The classic chocolate and hazelnut ice cream from Pizzo Calabro

*Milk, Tree Nuts*

### Bergamot Semifreddo GF €9.00

Creamy semifreddo made with bergamot from Reggio Calabria

*Eggs, Milk*

### Seasonal Fruit V GF €6.00

Selection of fresh local seasonal fruit

## DRINKS

### Mineral Water GF

Still or sparkling (75cl)

€3.00

### House Wine (Glass) GF

White or red, Cirò DOC

*Sulphites*

€5.00

### House Wine (Bottle) GF

White or red, Cirò DOC (75cl)

*Sulphites*

€18.00

### Craft Beer

Local Calabrian craft beer (33cl)

*Gluten*

€5.00

### Homemade Limoncello GF

Handmade with Calabrian lemons

*Sulphites*

€4.00

### Espresso GF

Neapolitan blend

€1.50

GF = Gluten Free | V = Vegetarian | R = Raw

Allergens listed per EU Reg. 1169/2011. Please ask our staff for details.

The menu varies based on the daily catch. Prices include VAT.

Cover charge: €2.50 per person (includes bread, breadsticks and water).