Est. 1973
ARMATORE

MENU & WINE LIST

ARMATORE,
THE SEA GISPSY,
WELCOMES YOU.

CHOOSE AMONG THE SELECTED
DISHES FOR THE DISPENSA.

MENU

Choose two appetizers
and a main course

23 Eu.

Extra courses

6 Eu. appetizers
8 Eu. main courses

Cover charge is always
included

* CanOWater **2,50 Eu.**

For any doubt about
ingredients and allergens,
it is possible to consult the
specific documentation,
asking to the staff.

FROM
12.00 am > 3.30 pm
7.30 pm > 12.00 pm

APPETIZERS

TRIAD
Tacos with Bluefin Tuna fillets, Anchovies' sauce and pink pepper

"Strega" (fried pasta) with smoked aubergines' cream, Cetara's salted Anchovies and confit tomatoes

Cannolo filled with ricotta di bufala (buffalo cheese) and Bluefin Tuna Roe

TOASTED BREAD
Butter and Cetara's salted Anchovies

FRUIT CUBES
Bluefin Tuna Roe and mint leaves

BREAD SALAD
Bluefin Tuna Fillets, plum tomatoes, onions, mixed salad and sweet and sour peppers

PIEDMONTESE STEAK TARTARE
Cetara's Anchovies' extract and mint leaves

SALAD
Bluefin Tuna fillets, Cetara's Anchovies' extract, courgette, onion, and courgette's flowers

SMOKED POTATOES' CREAM
Bluefin Tuna fillets, fennel and almonds

ARMATORE'S DISPENSA

MAIN COURSES

SPAGHETTI
Cetara's Anchovies' extract, confit tomatoes and aromatized bread crumble

RAVIOLI "HOME MADE"
Filled with ricotta di bufala (buffalo cheese), butter and Bluefin Tuna Roe

LINGUINE
Cetara's salted Anchovies, plum tomatoes, pine nut and raisins

RISOTTO
Cetara's Anchovies' extract, provola cheese fondue and beetroot

Minimum 2 servings| Waiting time 20 minutes

IDEA OF CARBONARA
Dried Bluefin Tuna Roe and Carbonara Sauce

PASTA SALAD
Cetara's Anchovies' extract and aromatized bread crumble

WINE LIST

CAMPANIA WHITE WINES

	GLASS	BOTTLE
FIANO DI AVELLINO 2018 Vadiaperti	5 Eu.	20 Eu.
GRECO DI TUFO 2017 Vadiaperti		25 Eu.
IRPINIA FALANGHINA "HIRPOS" 2017 Petilia		25 Eu.
GRECO DI TUFO "4 20" 2017 Petilia	7 Eu.	30 Eu.
PUNTACROCE 2013-2014 R.Palma	7 Eu.	30 Eu.
DONNALAURA 2017 Masseria Frattasi	8 Eu.	38 Eu.
FIORDUVA 2017 Marisa Cuomo		68 Eu.

ITALIAN WHITE WINES

	GLASS	BOTTLE
CHARDONNAY 2018 Tormaresca	5 Eu.	20 Eu.
VIVIA 2018 Le Mortelle		20 Eu.
VERMENTINO 2018 Tenuta Guado al Tasso	6 Eu.	22 Eu.
ETICHETTA GRIGIA VERMENTINO 2018 Lvnae		24 Eu.
RONCALTO RIBOLLA GIALLA 2018 Livon		26 Eu.
SOLARCO FRIULANO RIBOLLA 2018 Livon		28 Eu.
LIGHEA ZIBIBBO SECCO Donnafugata		28 Eu.
SOLOSOLE VERMENTINO 2018 Corte Giara		30 Eu.
CONTE DELLA VIPERA 2017 Castello della Sala		32 Eu.
FERENTANO 2015 Falesco		35 Eu.

WHITE WINES FROM THE WORLD

	GLASS	BOTTLE
FRANCE		
LES SETILLES BOURGOGNE BLANC 2016 Olivier Leflaive		50 Eu.
POULLY FUMÉ 2017 Domaine Lebrun		52 Eu.
CHABLIS 2017 Domaine D'Elise	10 Eu.	55 Eu.
GERMANY		
RIESLING QBA DRY 2018 Dr. Loosen	7 Eu.	32 Eu.
HAUS KLOSTERBERG QBA 2017 Markus Molitor		38 Eu.

CETARA'S ANCHOVIES EXTRACT

IN CERAMIC BOTTLE

World FOOD Innovation Awards 2019
in association with ife
WINNER



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THE ANCHOVIES' EXTRACT IN CERAMIC BOTTLE HAS CHARMED ENGLISH PEOPLE!

ARMATORE WON THE WORLD FOOD INNOVATION AWARDS IN THE BEST LIMITED EDITION CATEGORY, AT IFE LONDON 2019.

World FOOD Innovation Awards 2019 in association with ife

WINNER



REDS

	GLASS	BOTTLE
CORE ROSSO 2016 Montevetrano	6 Eu.	26 Eu.
GATTINARA SELEZIONE 2015 Travaglini		27 Eu.
MASO MONTALTO PINOT NERO 2015 Tenuta Lunelli		40 Eu.
MONTIANO 2015 Famiglia Cotarella	9 Eu.	45 Eu.
CUVÉE MARGOT BOURGOGNE ROUGE Olivier Leflaive		50 Eu.

ROSÉ

MEA ROSA 2018 Lvnae	6 Eu.	22 Eu.
SCALABRONE 2018 Tenuta Guado al Tasso		25 Eu.
SALICERCHI 2013-2015 R.Palma		30 Eu.

REDS AND ROSÉ WINES

ITALIAN BUBBLY

	GLASS	BOTTLE
CUVÉE ROYAL MARCHESI ANTINORI Tenuta Maggi		30 Eu.
FERRARI PERLÉ 2013 Tenuta Lunelli	8 Eu.	38 Eu.
PIERO COPPO RISERVA ALTA LANGA Coppo		40 Eu.
CLELIA BRUT ROSÉ Coppo		50 Eu.
FERRARI PERLÉ 2013 NERO DOC TRENTO RISERVA Tenuta Lunelli		55 Eu.
GIULIO FERRARI RISERVA DEL FONDATORE 2007 Tenuta Lunelli		85 Eu.

CHAMPAGNE DE VIGNERON

BLANC DE BLANS GRAND CRU Demière Ansiot		50 Eu.
TRADITION BRUT S.A. J. Charpentier	10 Eu.	55 Eu.
50B & 50N BRUT S.A. Sadi Malot		60 Eu.

BLUEFIN TUNA BELLY

IN OLIVE OIL



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MAJESTIC,
IMPRESSIVE SWIMMER,
TIRELESS MIGRANT
WARM-BLOODED PREDATOR.
THE BLUEFIN TUNA
IS THE KING OF THE
MEDITERRANEAN SEA

IN OLIVE OIL

BLUEFIN TUNA



BELLY

THE SEA GIPSY

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CANO WATER


Natural Spring Water
Don't bottle it.
330ml
CANO WATER
Sparkling Spring Water
Don't bottle it.
330ml
CANO WATER

A SOLUTION TO PLASTIC POLLUTION

CanO Water was founded by three friends from London. After a trip in Thailand opened their eyes to the plastic problem, specifically the devastating effect single use plastic has on the worlds oceans; they began to look at more sustainable solutions to single use plastic bottles.

With approximately 8 million tonnes of plastic ending up in the ocean each year, CanO Water offers an infinitely recyclabe alternative to plastic bottles. Recycle your can and it will be back on the shelf in as little as 6 weeks.

The quality of the water is also an important factor, sourcing the finest Spring Water from the Alps.

THE PLASTIC PROBLEM



Plastic pollutes our oceans and landfills.



It takes up to 1,000 years for plastic to degrade.



95% of all plastic ever made still exists.



Plastic enters our food chain and contaminates the food we eat.



The amount of plastic rubbish in the ocean could circle the earth 425 times.



Plastic kills marine life and birds.

THE ALUMINIUM SOLUTION



Cans are among the lightest beverage containers to trasport, reducing their environmental footprint.



Approximately 75% of all aluminium ever produced since 1888 is stillin current use.



The average aluminium can is made from 68% total recycled content, the highest of any drinks container.



The aluminium can is the only package that more than covers its recycling cost, helping to finance the collection of plastic and glass.



Cans go from the recycling bin to store shelves whitin 60 days.



Cans stay colder for longer, keeping the water refreshingly cool.



BIRRE
BEERS

LO ZINGARO DI MARE,
PER LA SUA SELEZIONE DI BIRRE HA SCELTO
IL MIGLIOR BIRRIFICIO D'ITALIA 2019:
LA CR/AK BREWERY
DI CAMPODARSEGO (PD).

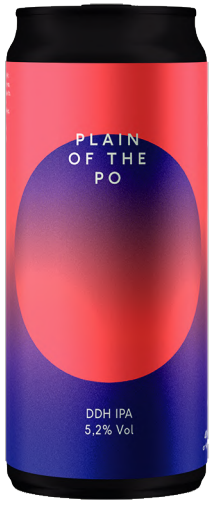
FOR HIS BEER SELECTION, ARMATORE CHOSE
THE BEST ITALIAN BREWERY 2019:
THE CR/AK BEWERY
OF CAMPODARSEGO (PD).

BIRRE / BEERS

PLAIN OF THE PO
DDH IPA | 5,2% vol.

Plain of the PO è una Double Dry Hopped IPA dal grado alcolico contenuto, 5,2% vol., con la luppolatura di una Double IPA e la bevibilità di una Session IPA. Caratterizzata, a livello visivo, da una torbidità marcata data dal lievito utilizzato, Vermont, e dalla diversa tecnica di luppolatura utilizzata che la rende ancora più esplosiva, donandole un mouthfeel tutto nuovo, più cremoso con unamaro impercettibile.

Plain of the PO is a Double Dry Hopped IPA with a low alcohol content, 5.2% vol. Brewed to be hoppy like a Double IPA and easy drinkable like a Session IPA. Visually characterized by a marked haziness given by the yeast, Vermont, and by the different hopping technique used that makes it even more explosive, giving it a new mouthfeel, more creamy with an imperceptible bitterness.



Awards
Birra dell'Anno 2019 / Menzione d'Onore

Beer of the year 2019 / Honorable Mention

9 Eu.

GIANT STEP
IPA | 7,5% vol.

Un'esplosione di frutta esotica e agrume
con note "dank". Il suo corpo morbido
rende facile la bevuta, nonostante
i suoi 7,5 gradi alcolici, accompagnandola
verso un finale amaro importante
che richiama il sorso successivo.

An explosion of exotic fruits and citrus
with "dank" notes. Its rounded body makes
it easy to drink, despite its 7,5 abv,
accompanying it towards an important
bitter end that recalls the next sip.

8,5 Eu.



GUERRILLA

IPA | 5,8 % vol.

Le sue armi sono malto ed un'invasione
di luppoli americani, Simcoe e Mosaic,
e l'australiano Galaxy che le donano uno
spiccato aroma tropicale, mango, ananas
e pompelmo su tutti.
I malti e il lievito americano utilizzati
la rendono molto secca dal finale amaro
piacevole e persistente.

Its weapons are malt and an invasion
of American hops, Simcoe and Mosaic,
and Australian hop Galaxy that give
a strong tropical character, mango,
pineapple and grapefruit.
The malt bill use and the american yeast
makes this beer really dry and a pleasant
persistent bitterness.



Awards
Birra dell'Anno 2017 / Menzione d'Onore
Beer of the year 2017 / Honorable Mention
Birra dell'anno 2016 / 1° Classificata

Beer of the year 2016 / 1st Place
Helsinki Beer Festival 2015 / 2nd Place

8 Eu.

MUNDAKA

Session IPA | 4,6% vol.

Una birra da grande beva. Chiara, molto aromatica e con finale secco e delicatamente amaro.
I luppoli, Simcoe e Citra, riportano un'ondata di profumi che ricordano mandarino, mango, ananas e cedro che ritornano anche al palato su di una leggera base maltata.

It's a very hoppy Session IPA, easy drinkable, with a pleasant dry finish and light bitterness.
Simcoe and Citra hops cause a wave of aromas that recall mandarin, mango, pineapple and cedar that also return the palate on a light malted base.



Awards
Birra dell'anno 2018 / 1° Classificata

Beer of the year 2019 / 1st Place

7,5 Eu.

NEW ZEALAND

Gluten Free IPA | 7,0% vol.

Birra **gluten free** abbondantemente luppolata con i neozelandesi Motueka e Wakatu. Sprigiona tutto il suo aroma tropicale e citrico con la tipica “dolcezza” dei luppoli neozelandesi che, in bocca, le donano una sensazione di morbidezza, nascondendo il grado alcolico importante.

Gluten free beer hoppy with plenty of New Zealand hops Motueka and Wakatu. It releases all its tropical and citric aroma with the typical “sweetness” of New Zealand hops that, in your mouth, give it a feeling of softness hiding the important alcohol content.

Awards
World Gluten Free Beer Award
2° Classificata

World Gluten Free Beer Award / 2nd Place

8,5 Eu.

