PESCE PAZZO
Lugano

Menu

FISHMONGER'S WITH A KITCHEN

You choose your fish at the counter, we weigh it, and the kitchen grills it, bakes it, fries it or serves it raw.

The counter, per 100 g

Wild sea fish	13.50 per 100 g
Sea-farmed fish	9.50 per 100 g

Crustaceans

Raw or grilled Catalan-style

Lobster	16.50 per 100 g
Langoustines	16.50 per 100 g
Red prawns	19.50 per 100 g
King prawns	11.50 per 100 g
Carabinero prawns	29.50 per 100 g

Raw seafood, plateau and oysters

Sailor's seafood plateau 150.00

2 Fine de Claire oysters, 2 Gillardeau, 2 red prawns, 2 langoustines, 2 king prawns, tuna and salmon sashimi.

Fine de Claire oysters	4.80 each
Gillardeau oysters	6.50 each

Caviar

Malossol Royal Premium

10 g	32.50
20 g	59.50
30 g	89.50

Fried fish

Fisherman's fried seafood 34.50

Squid, prawns, red mullet and fresh vegetables

Fried lamp-caught anchovies 18.50

When available

Very crisp salt cod and anchovy fritters 23.50

Starters

Citrus-marinated anchovies	19.50
Chef's mixed starter	24.50
Langoustine tartare with foie gras and raspberry	39.50
Salmon tartare with salmon roe and avocado cream	26.50
Tuna tartare with burratina, hazelnuts, truffle shavings and demi-glace	27.00
Tuna sashimi with ponzu sauce	25.50
Warm mixed seafood	28.50
Mussels, peppered or in tomato sauce	19.50
Sautéed mussels and clams	34.50

Pasta

Scialatiello «Pesce Pazzo» Fresh pasta with Gallipoli langoustines, red prawns and selected seafood in San Marzano tomato sauce	36.50
Spaghetti with colatura anchovy sauce, cherry tomatoes and toasted bread	21.50
Linguine with clams and cured mullet roe	28.50
Tortelloni filled with crustaceans, with Livorno-style gurnard ragù	34.50
Risotto with prawn tartare, buffalo stracciatella and caviar	38.50

Mains

Mediterranean-style sea bass steak	32.50
Salmon steak on pea cream with sautéed spinach	32.50
Tuna cube, Rossini style	38.50
Tuna tataki with crustacean jus and Timut pepper	26.50
Roast octopus on crushed potato with myrtle oil	28.50

Stews

Baby octopus in tomato sauce	28.50
Cuttlefish with peas	25.50
Stewed squid	28.50
Brodetto Fish stew	38.50

Sides

Green salad	5.50
Mixed salad	5.50
Grilled vegetables	5.50
Chips	5.50
Sautéed potatoes	5.50

Tasting menu

The tasting menu is 49.50 per person, for at least 2 people.

Starter
Marinated anchovies, very crisp salt cod fritters, peppered mussels and a surprise from the chef

Pasta course
Linguine with clams

Dessert
Our home-made dessert

Bottles on the wine list run from 38 to 195 francs; we'll bring the list to your table.
Prices in CHF, VAT and service included
Allergies or intolerances? Ask our staff: we'll tell you what is in every dish.

Pesce Pazzo
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