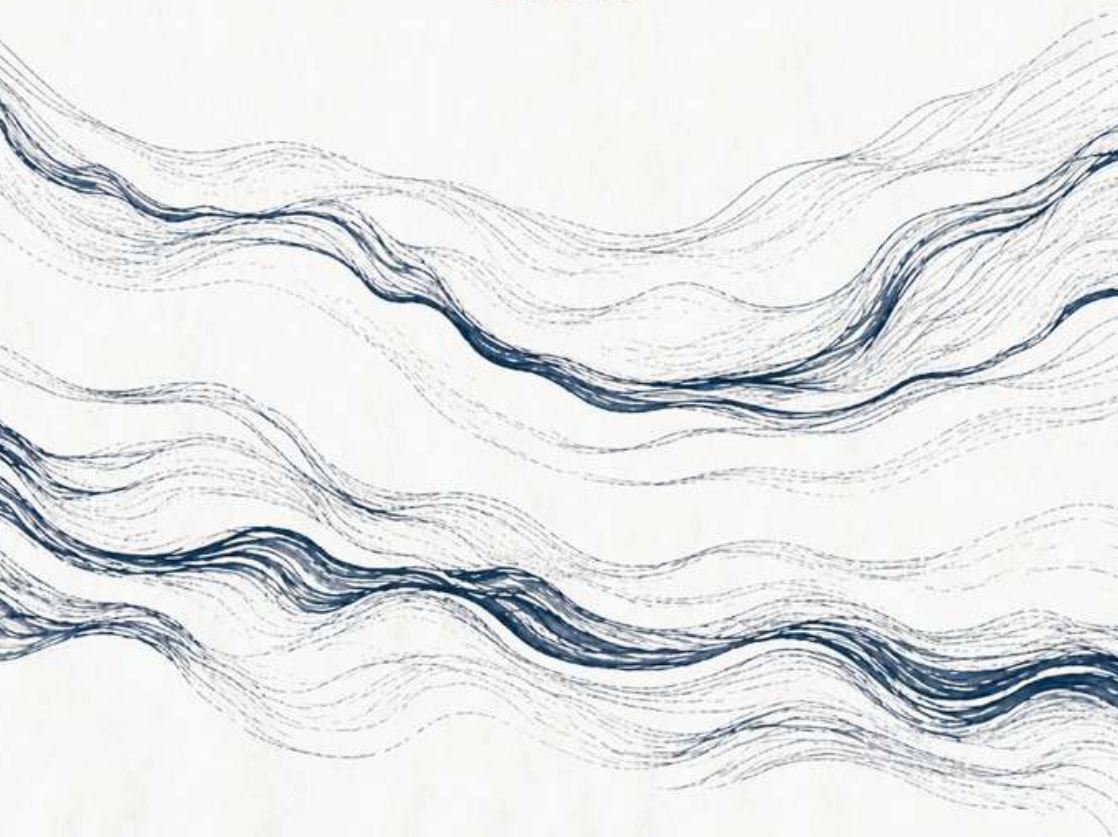




SEAFOOD GRILL

SALERNO



SEA, GRILL & COCKTAILS

OUR LAND SELECTION

APPETIZERS

Our Prosciutto & Melon

12 - 14

12 €



Piedmontese Fassona Beef Tartare

3 - 14

16 €



FIRST COURSES

Fusillo Pasta with Traditional Sunday Ragù

9

15 €



Pasta alla Nerano with courgettes

3 - 9

15 €



Allergen information is available at the restaurant and can be consulted upon request.

RAW BAR

Amalfi-Style Tuna Tartare

5 - 14

16 €



Red Prawn Tartare

5 - 8

25 €



Grand Seafood Crudo Selection

5 - 8

50 €



Gillardeau Oysters

4

8 € / pz.



STARTERS

Salt Cod Croquette with Whipped Salt Cod
3 - 6 - 7

10 €



Salt Cod Parmigiana
3 - 6 - 7 - 14

15 €



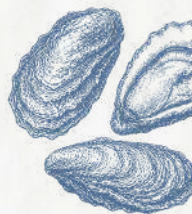
Sautéed Mussels and Clams
14

20 €



Potato Mousse with Octopus Salad and Lemon Zest
4 - 5

16 €



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Our Signature Seared Squid

5 - 6 - 7 - 14



15 €



FIRST COURSES

Scialatielli Amalfi Style

4 - 6 - 8 - 9 - 14



16 €

Controvento Risotto (minimum two servings)

3 - 6 - 8



16 €

Salt Cod Puttanesca

4 - 6 - 8 - 9 - 14



15 €

Allergen information is available at the restaurant and can be consulted upon request.

Ravioli Filled with Ricotta, Shellfish, Burrata and Basil
3 - 6 - 9 - 14

16 €



Spaghetti with Red Prawn (subject to availability)
4 - 6 - 8 - 14

25 €



MAIN COURSES

Tuna in Herb Crust with Courgette
4 - 6 - 8 - 9 - 14

16 €



Controvento Mixed Fried Seafood
Red prawns, anchovies and squid
4 - 6 - 8 - 14

18 €



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Controvento Seafood Grill

Cuttlefish, prawns, scampi, squid and tuna

4 - 5 - 8

30 €



Catch of the Day

8 € / 100g



SIDE DISHES

Grilled Vegetables

5 €

Seasonal Vegetables

5 €

French Fries

6 €

9



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THE SEA FROM A DIFFERENT PERSPECTIVE

Conceived by our Chef, Francesco Esposito.

Six dishes offering a different interpretation of the sea.

Contemporary in presentation, distinctive in flavour and always true to the quality of the ingredients.

STARTERS

Bread sponge, scapece-marinated cuttlefish and courgettes two ways

1, 3, 5

15 €



Salt cod bonbon with an aubergine crust, provola cheese sauce and confit cherry tomatoes

3 - 5 - 9 - 14

16 €



Langoustine Caprese 2.0

3 - 5 - 8

16 €



FIRST COURSES

Carloforte-style paccheri with yellow and red datterini tomatoes, locally caught fish and basil
15 - 8 - 9

17 €



Spaghettoni with anchovy colatura, lemon, tarallo crumble and katsuobushi
5 - 6 - 9

18 €



Gnocchetti with pistachio pesto, bottarga and mint
2 - 5 - 9

16 €



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DESSERTS

Tiramisù

3 - 10 - 14

6 €



Millefeuille with Pastry Cream and Amarena Cherries

3 - 10 - 14

6 €



Slice of Homemade Cake

1 - 3 - 10 - 14

7 €

Our Cannolo

1 - 2 - 3 - 9

7 €

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 [controvento_salerno](https://www.instagram.com/controvento_salerno)
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