

## BREAD&FISH

### \*BREAD&TUNA

RAW TUNA, BURRATA, TOMATO, BASIL PESTO, BREAD (1 2 3 4 5 6 7 9 11 12 13)  
€17.00

### \*BREAD&SHRIMP

BOILED PRAWN, PINK SAUCE, BUFFALO MOZZARELLA, COURGETTES,  
BACON, BREAD (1 2 3 4 5 6 7 8 9 11 12 13)  
€17.00

### \*BREAD AND CALAMARI

FRIED CALAMARI, SMOKED AUBERGINE CREAM, TOMATO, BREAD (1 4 5  
6 7 11 12 13)  
€17.00

## THE FOCACCIA DEL MOLO

### \*CANTABRIAN ANCHOVY FOCACCIA

ANCHOVIES FROM THE CANTABRIAN SEA, MOZZARELLA, BROCCOLI,  
BURRATA AND SALICORNIA (1 2 4 5 6 7 8 9 12 13)  
€16.00

### \*FOCACCIA SEA RAGOUT

SEAFOOD SAUCE, MOZZARELLA AND BURRATA, (1 2 3 4 5 6 11 12 13)  
€16.00

### \*FOCACCIA SAN DANIELE AND BURRATA

SAN DANIELE DOP HAM, MOZZARELLA AND BURRATA (1 6 13)  
€16.00

## NATURAL FISH CRU

### \*TUNA TARTARE

RAW TUNA, CHIVES, EXTRA VIRGIN OLIVE OIL, PEPPER AND SALT (1 4 5  
13)  
€20.00

### \*SHELLFISH TARTAR

TARTAR OF PINK AND RED PRAWNS AND SCAMPI WITH OIL AND LEMON  
(1 3 4 5 13)  
€20.00

### HOME MADE MARINATED SALMON

SALMON MARINATED WITH OIL AND LEMON (1 5 6 11 13)  
€15.00

## SALAD-TUNA

### PRAWN SALAD\*

SHRIMP, MIXED SALAD, CROUTONS, SPRING ONION, BASIL, WHITE  
VINEGAR (1 3 5 12 13)  
€15.00

### FISH CAESAR\*

RAW TUNA, MIXED SALAD, GREEN BEANS, BACON, TOASTED BREAD,  
CAESAR SAUCE (1 4 5 6 13)  
€15.00

#### ALLERGENS

The allergens used in each individual dish present in Annex II of the regulation are indicated with a number on the menu. EU no. 1169/2011  
1. Cereals CONTAINING gluten 2. EGGS 3. Crustaceans 4. Fish 5. Peanuts 6. Milk 7. Nuts 8. Celery 9. Mustard 10. Lupines 11. Molluscs 12.  
Sesame 13. Sulphites 14. Soy

\*Some ingredients of our dishes may be frozen at source or purchased fresh and frozen by us with a blast chiller for correct conservation,  
in compliance with health regulations. Some dishes can be prepared with a mix of fresh ingredients, ingredients purchased fresh and frozen  
by us with a blast chiller temperature, for correct conservation, in compliance with health regulations and ingredients frozen at origin. For any  
further or specific information on food characteristics of the dishes on the menu. The MOLO12 staff. is at your disposal.

## Antipasti Caldi

\* PRAWNS IN BREAD CRUST  
FRIED PRAWN TAILS  
AND GAZPACHO (1 2 3 5 6 9 12 13)  
€12.00

MUSSELS MARINARA STYLE  
SLIGHTLY SPICY MUSSELS IN WHITE,  
CHILLI PEPPER, CROUTONS (1 2 3 4 5 6  
7 9 11 12 13)  
€12.00

\*SCALLOPS AND CANESTRELLI  
IN THE OVENS  
SCALLOPS AND  
SCALLOPS, OIL AND BREAD  
(1 5 6 11 13)  
€17.00

\*CREAMED COD  
STOCKFISH, MILK, GARLIC (1 4 5 6 13)  
€14.00

\*SNAILS  
BOURGUIGNONNE  
SNAILS, BUTTER, SHALLOTS,  
BREAD (1 5 6 11 13)  
€14.00

PRIMBS & BURRATA  
PRAWNS, TOMATO AND BURRATA  
(1 5 6 11 13)  
€16.00

## Pasta & Pesce

SPAGHETTONE WITH CLAMS  
CLAMS, AIO&OIO AND PARSLEY  
(1 5 11 13)  
€17.00

\*LINGUINE WITH BLACK CUTTLEFISH  
BLACK CUTTLEFISH (1 4 5 6 8 11 13)  
€17.00

SPAGHETTONE WITH LOBSTER  
AIO&OIO LOBSTER, CHERRY TOMATO-  
ES (1 3 5 11 13)  
€30.00

\*RAVIOLI WITH SCALLOPS, PRAWNS  
AND ARTICHOKE  
TORTELLONI WITH RICOTTA, SCAL-  
LOPS AND PRAWNS, PAN-FRIED WITH  
ARTICHOKE, CHERRY TOMATOES (1 2  
3 4 5 6 7 11 13)  
€18.00

\*PACCHERI "O BEAUTIFUL SEA"  
PACCHERI WITH SEAFOOD AND SHEL-  
LFISH RAGOUT (1 2 3 4 5 6 11 13)  
€20.00

## Pesci & Pesci

\*FRIED MOLO12  
CALAMARI, PRAWNS, CANESTRELLI AND SMALL VEGETABLES (1 2 3 4 5 11 12)  
€20.00

\*ON SHORT NEEDLES  
MARCHE-STYLE CALAMARI WITH GRILLED VEGETABLES (1 3 4 5 6 11 12)  
€20.00

\*POT COOKING  
SEA BASS, PRAWN, CLAMS AND SQUID COOKED IN THE JAR (3 4 5 11 13)  
€22.00

CATALAN LOBSTER\*  
BOILED LOBSTER, POTATOES, TOMATOES, SPRING ONIONS, E.V.O. OIL. (3 4 5 8  
11 12 13)  
€30.00

\*CUT OF BEEF  
ARGENTINIAN DIAPHRAGM STEAK WITH ROCKET AND PARMESAN WAFERS  
GRILLED VEGETABLES (4 6 13)  
€22.00