



RAW FISH CHOICE ON ICE

- CLAMS*
EAST COAST OYSTERS*
JUMBO SHRIMPS*
LOBSTER PICKS*

RAW SEAFOOD PLATTER

- 2 Oyster*
Salmon and cod fish Ceviche*
Sea bass carpaccio*
Tuna tartare*
2 Shrimps*

TARTARE

- TARTARE DI TONNO*
Tuna tartare style, pistachios and thyme olive oil.
TARTARE DI SALMONE SELVAGGIO*
Wild salmon tartare style, avocado and guacamole.
STEAK TARTARE*
Ground raw beef served with capers, red onion, french pickles, dijon mustard and topped with egg yolk.

CARPACCI

- WILD SMOKED SOCKEYE SALMON*
Onion and orange jam, Whipped butter, corn flakes.
SEABASS*
Mint oil, smoked salt, sakura sprouts.

CEVICHE

- SALMONE E MERLUZZO*
Leche de tigre, avocado, tomatoes and onion.
CEVICHE DI BRANZINO*
Sea bass, leche de tigre, avocado, mango, mint.

ANTIPASTI

- POLPETTE DI CARNE
Beef and pork meat served with marinara sauce.
POLPETTE DI PESCE WITH MAYO WASABI
Sea bass, salmon, potatoes fishballs.
POLENTA E BACCALA' MANTECATO
Creamed filet cod with herbs served with polenta chips.
CALAMARI FRITTI
Fried calamari served with traditional marinara sauce or chipotle aioli.
ANTIPASTO RUSTICO
Platters of cold cuts and cheeses from Lombardy.
SAUTÉ DI COZZE E VONGOLE
Mussels and clams with garlic, olive oil, white wine, parsley served in white or pomodoro broth.
TEMPURA DI GAMBERI
Shrimps tempura julienne carrots and zucchini, Mayo chipotle.

- INVOLTINI DI MELANZANE
Traditional eggplant rollatine in pomodoro sauce.
OYSTER ROCKFELLER
Traditional baked Oyster Rockefeller with spinach and cream sauce.

SALAD

(choice available for topping: shrimps / chicken / salmon/ tuna / steak)

- TRADITIONAL CEASAR SALAD
Romaine lettuce, croutons, anchovies, Parmigiano.
MISTA
Mix greens, cherry tomatoes, artichokes, olives from gaeta, balsamic vinaigrette.
CAPRESE
Mozzarella, tomatoes, basil.

ZUPPE

- SOUP OF THE DAY
N.A.
FISHBAR DE MILAN ZUPPA DI PESCE
Tomatoes soup, baby squid, cuttlefish, baby octopus, mussels, clams, shrimps and crispy bread.

PASTA

- SPAGHETTO ALLE VONGOLE CON ROSMARINO E FUNGHI PORCINI
Spaghetti with clams and porcini mushrooms, rosemary, olive oil, garlic.
PACCHERI AI FRUTTI DI MARE
Shrimps, calamari, mussels, clams, baby squid, baby octopus, cuttlefish and pomodoro sauce.
RAVIOLI ALL'ASTICE
Homemade lobster ravioli with lobster cream sauce.
RISOTTO ALLA MILANESE CON SALSICCIA
Milanese Risotto with sausage.
GNOCCHI ZOLA E NOCI
Homemade gnocchi, gorgonzola and crumbled walnuts.
RIGATONI AL RAGU' BOLOGNESE
Rigatoni pasta served with traditional bolognese sauce.
PENNE ALLA WODKA WITH MEATBALLS
HOMEMADE RAVIOLI WITH FRESH TOMATO AND BASIL

MAIN COURSE

- POLPO CROCCANTE
Crispy octopus served with roasted potatoes and fried artichokes.
TONNO SCOTTATO
Seared tuna, broccoli rabe and Montepulciano grape sauce.
SALMONE ALLA PIASTRA
Seared salmon with sour chestnut cream risotto and butter broccoli.
FILETTO DI MERLUZZO
Fresh Cod filet, lentil cream, confit cherry tomatoes, coffee powder.
BRANZINO ALLA PLANCHA
Seabass a la plancha with porcini mushrooms and potatoes in double cooking.
COTOLETTA ALLA MILANESE
Breaded chicken cutlet with arugula, tomatoes and mozzarella.
FILETTO DI MANZO
Grilled angus steak served over rosemary garlic roasted potatoes and seasonal vegetables.
POLLO AL MARSALA
Organic breast chicken with Marsala sauce and porcini mushrooms.
POLLO ALLA FRANCESE
Traditional chicken francese style.
BRACIOLE DI MAIALE ALL'ACETO BALSAMICO
Grilled pork chops with pearl onion balsamic reduction and cherry peppers.

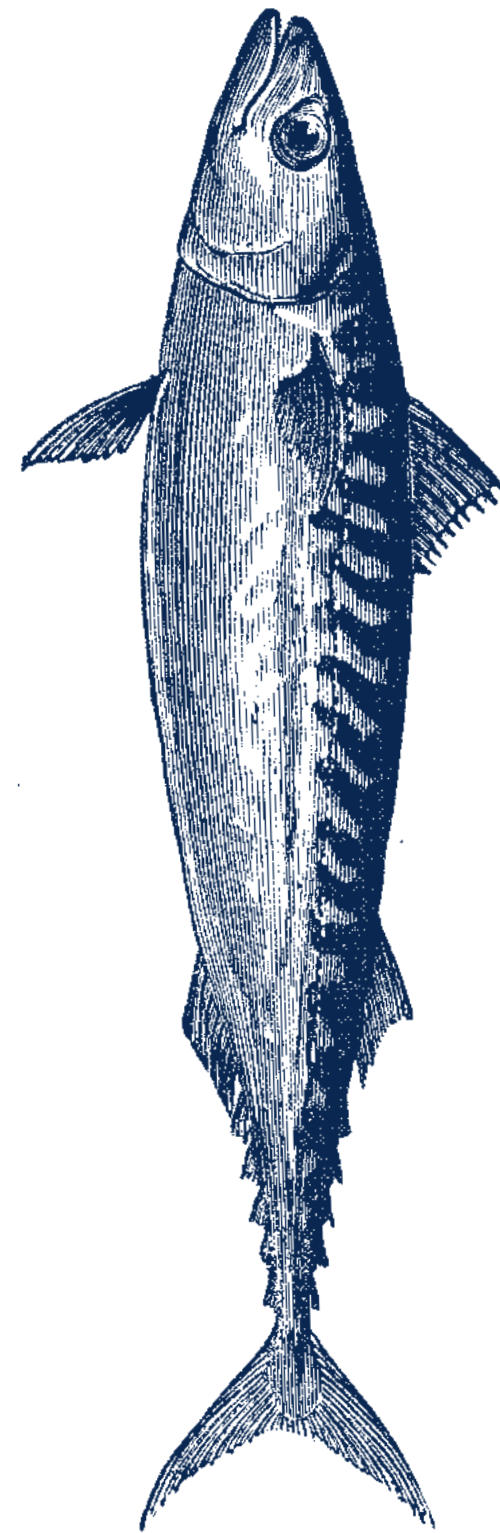
LOBSTER ROLL
Traditional Connecticut lobster roll.
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FISHBAR BURGER

- TONNO
Brioche, seared tuna with sesame seeds, mango sauce, mixed salad and avocado, mayo wasabi.
SALMONE
Brioche, seared salmon, guacamole, red onion marmelade, tomatoes, dill, horseradish mayo.
MERLUZZO
Brioche, batter cod fish fillet, leek marmelade, bacon, tomatoes confit and mango mayo tartare.
CHEESEBURGER
Brioche, Beef, tomatoes, lettuce, bacon, cheddar.
MEATBURGER DE MILAN
Brioche, Black angus, bacon, cheddar, sweet and sour onion, guacamole, lettuce, confit tomatoes, cucumber and maionnaise.

Please speak to a member of staff if you require any information about allergens

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness especially if you have certain medical conditions"



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