

FARM TO FORK MENU

RAW FISH & CHOICE ON ICE

CLAMS*	1,5 \$
EAST COAST OYSTERS*	2,5 \$
JUMBO SHRIMPS*	2 \$
LOBSTER PICKS*	8 \$

RAW SEAFOOD & PLATTER

2 Oyster*	
Salmon and cod fish Ceviche*	
Sea bass carpaccio*	
Tuna tartare*	
2 Shrimps*	
2 Clams*	
	39 \$

TARTARE &

TARTARE DI TONNO*	16 \$
Tuna tartare style, pistachios and thyme olive oil.	
TARTARE DI SALMONE SELVAGGIO*	16 \$
Wild salmon tartare style, avocado and guacamole.	

CARPACCI &

WILD SMOKED SOCKEYE SALMON*	15 \$
Onion and orange jam, Whipped butter, corn flakes.	
SEABASS*	15 \$
Mint oil, smoked salt, sakura sprouts.	

CEVICHE &

SALMONE E MERLUZZO*	15 \$
Leche de tigre, avocado, tomatoes and onion.	
CEVICHE DI BRANZINO*	15 \$
Sea bass, leche de tigre, avocado, mango, mint.	
POLPO	15 \$
Leche de tigre, avocado, pineapple, mint, raspberries.	

ANTIPASTI &

POLPETTE DI CARNE	12,95 \$
Beef and pork meat served with marinara sauce.	
POLPETTE DI PESCE WITH MAYO WASABI	14,95 \$
Sea bass, salmon, potatoes fishballs.	
CALAMARI FRITTI	13,95 \$
Fried calamari served with traditional marinara sauce or chipotle aioli.	
ANTIPASTO RUSTICO	15,95 \$
Platters of cold cuts and cheeses from Lombardy.	
SAUTÉ DI COZZE E VONGOLE	13,95 \$
Mussels and clams with garlic, olive oil, white wine, parsley served in white or pomodoro broth.	
GAZPACHO E SEA SCALLOPS	16,95 \$
Cold soup made of raw blended vegetables served with grilled sea scallops	
INVOLTINI DI MELANZANE	13,95 \$
Traditional eggplant rollatine in pomodoro sauce.	
OYSTER ROCKFELLER	17,95 \$
Traditional baked Oyster Rockefeller with spinach and cream sauce.	

SALAD &

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

TRADITIONAL CEASAR SALAD	8 \$
Romaine lettuce, croutons, anchovies, Parmigiano.	
MISTA	8 \$
Mix greens, cherry tomatoes, artichokes, olives from gaeta, balsamic vinaigrette.	
CAPRESE	10 \$
Mozzarella, tomatoes, basil.	

ZUPPE &

SOUP OF THE DAY	N.A.
FISHBAR DE MILAN ZUPPA DI PESCE	16 \$
Tomatoes soup, baby squid, cuttefish, baby octopus, musseles, clams, shrimps and crispy bread.	

PASTA &

SPAGHETTO ALLE VONGOLE	17,95 \$
Spaghetti with clams, garlic, olive oil, parsley, served white or pomodoro sauce.	
PACCHERI AI FRUTTI DI MARE	23,95 \$
Shrimps, calamari, mussels, clams, baby squid, baby octopus, cuttlefish and pomodoro sauce.	
RAVIOLI ALL'ASTICE	23,95 \$
Homemade lobster ravioli with lobster cream sauce.	
RIGATONI AL RAGU' BOLOGNESE	16,95 \$
Rigatoni pasta served with traditional bolognese sauce.	
RAVIOLI CON BURRATA	16,95 \$
Burrata, cherry tomatoes and pistachios.	
PENNE ALLA NORMA	15,95 \$
Eggplant, pomodoro sauce and ricotta cheese.	
GNOCCHI GAMBERI E ZUCCHINE	18,95 \$
Homemade gnocchi with zafferano cream, shrimps and zucchini.	

MAIN COURSE &

POLPO CROCCANTE	18,95 \$
Crispy octopus served with roasted potatoes and fried artichokes.	
TONNO SCOTTATO	22,95 \$
Arugula pesto and potatoes with fried onion.	
SALMONE ALLA PIASTRA	22,95 \$
Seared wild salmon with grilled seasonal vegetables and teriyaki sauce.	
BRANZINO ALLA PLANCHA	25,95 \$
Double - cooked potatoes, sauteed pak choi.	
COTOLETTA ALLA MILANESE	17,95 \$
Breaded chicken cutlet with arugula, tomatoes and mozzarella.	
FILETTO DI MANZO	23,95 \$
Grilled angus steak served over rosemary garlic roasted potatoes and seasonal vegetables.	
POLLO AL MARSALA	17,95 \$
Organic breast chicken with Marsala sauce and porcini mushrooms.	
GRIGLIATA MISTA DI CARNE (FOR 2 PEOPLE)	36,00 \$
Pork chop, Angus steak, sausage, filet served with potatoes and seasonal vegetables.	
OVEN ROASTED PORK BELLY WITH APPLE SAUCE AND SEASONAL VEGETABLES	20,95 \$

LOBSTER ROLL

Traditional Connecticut lobster roll.

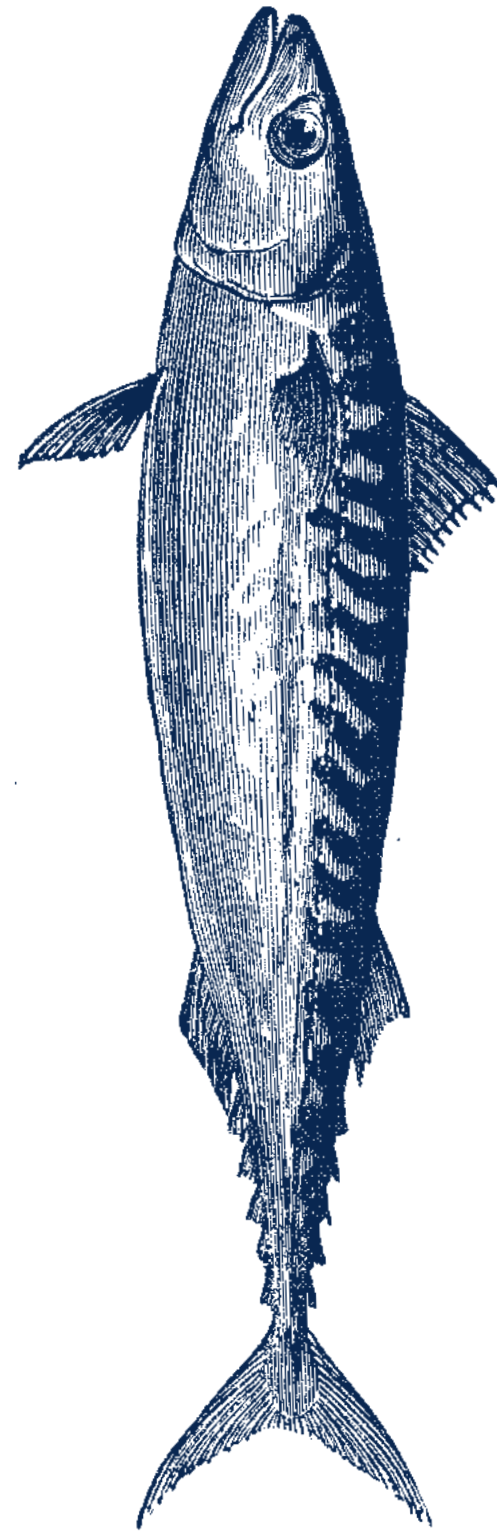
23 \$

FISHBAR & BURGER

TONNO	16 \$
Brioche, seared tuna with sesame seeds, mango sauce, mixed salad and avocado, mayo wasabi.	
SALMONE	16 \$
Brioche, seared salmon, guacamole, red onion marmelade, tomatoes, dill, horseradish mayo.	
OCTOPUS	15 \$
Brioche, crispy octopus with arugula, purple cabbage marmelade, pomodori confit.	
CHEESEBURGER	13 \$
Brioche, Beef, tomatoes, lettuce, bacon, cheddar.	
MEATBURGER DE MILAN	15 \$
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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