



Molo Santi' Erasmo

À LA CARTE
MENU

APPETIZERS & RAW FISH

APPETIZERS

GRILLED OCTOPUS SALAD WITH BOILED POTATOES AND BASIL SAUCE	16€
SARDINE MEATBALLS <i>Best Seller</i> WITH "ANCIOVA" SAUCE	13€
WHITE CAPONATA WITH TUNA AND CONFIT CHERRY TOMATOES	15€
SAUTÉ OF MUSSELS AND CLAMS WITH TOASTED BREAD CROUTONS	16€
OCTOPUS AND GUANCIALE SKEWERS GLAZED WITH BBQ SAUCE	15€
CREAMED COD BON BON <i>Best Seller</i> WITH SEA URCHIN MAYONNAISE	12€
CRISPY PRAWN TAILS WITH CEREAL COATING AND LIME MAYONNAISE	14€
SEAFOOD SALAD (ACCORDING TO FRESH CATCH AVAILABILITY)	18€
LOBSTER SANDWICH WITH SHELLFISH MAYONNAISE, BRAISED ONION AND SUMMER SALAD	25€
CHICKPEA STICKS AND AVOCADO CREAM	10€
 EGGPLANT PARMIGIANA WITH SMOKED PROVOLA FONDUE	11€

OUR RAW FISH

	3€ / PZ
OYSTER	2€ / PZ
SMOOTH CLAM (subject to availability)	54€
SPECIAL PLATEAU WITH SHELLFISH, MOLLUSKS AND DAILY TARTARE	90€
GRAND SANT'ERASMO PLATEAU WITH SHELLFISH, MOLLUSKS AND DAILY TARTARE	28€
MIXED FISH SASHIMI WITH OYSTER SAUCE AND SOY	19€
DAILY TARTARE ASK OUR STAFF ABOUT TODAY'S FRESH CATCH	24€
MARINATED PRAWNS	



Molo Sant'Erasmus

FIRST COURSES

CHEF'S DAILY SPECIAL FIRST COURSE

from 18€ to 28€

FIRST COURSES

SPAGHETTI WITH CLAMS

WITH NUBIA RED GARLIC, EXTRA VIRGIN OLIVE OIL AND CHILI 

*TUNA BOTTARGA (AVAILABLE ON REQUEST)

20€

+3€

POTATO GNOCCHI CACIO E PEPE AND PRAWNS

WITH THEIR BISQUE

19€

BUSIATE WITH PRAWNS AND CLAMS

WITH CHERRY TOMATOES AND TOASTED BREADCRUMBS

22€

MEZZE MANICHE WITH SWORDFISH *Best Seller*

EGGPLANT, CHERRY TOMATOES AND MINT

18€

SEAFOOD RISOTTO

25€

LOBSTER AND SHELLFISH SOUP

30€

BUSIATE ALLA NORMA

WITH SALTED RICOTTA

16€



Molo Sant'Erasmus

FROM THE GRILL

**COOKED IN A KAMADO WITH CUBAN
VEGETABLE CHARCOAL, SERVED WITH A
SIDE OF POTATOES OR GRILLED VEGETABLES**

CROAKER FILLET	20€
AMBERJACK FILLET	20€
MAZARA RED PRAWNS	KG / 120€
CUTTLEFISH	22€
GRILLED OCTOPUS (FOR 2 PEOPLE)	48€
SQUID	26€
TUNA FILLET	22€
SWORDFISH FILLET	20€
WHOLE LOBSTER (SUBJECT TO AVAILABILITY)	36€



Molo Sant'Erasmus

MAIN COURSES & SIDES

MAIN COURSES

MIXED FRIED SEAFOOD	24€
SWORDFISH ROLLS WITH SAUTÉED VEGETABLES	18€
TUNA WELLINGTON	26€
COD IN LIGHT STEW WITH POTATO GRATIN	19€
 GRILLED REALE STEAK WITH RED WINE REDUCTION, PECORINO SHAVINGS AND BARBECUE POTATOES	20€

SIDES

FRESH POTATOES, FRIED OR BAKED	5€
SAUTÉED VEGETABLES WITH GARLIC, OLIVE OIL AND CHILI	6,5€
ZUCCHINI ALLA SCAPECE	6,5€
GRILLED VEGETABLES	6€
TOMATO SALAD WITH RED ONION AND SALTED RICOTTA SHAVINGS	6€



Molo Sant'Erasmus

FINISH SWEETLY

DESSERTS

CLASSIC SICILIAN CANNOLO	4,5€
CHOCOLATE TARTLET WITH SALTED CARAMEL AND MALDON SALT	6,5€
TIRAMISÙ	5,5€
PISTACHIO CREME BRÛLÉ TARTLET	6,5€
CHEESECAKE NUTELLA - FRESH STRAWBERRIES - SALTED CARAMEL	6€
COFFEE BEAN - CHOCOLATE AND DECA COFFEE MOUSSE WITH CRISPY AND COCOA BISCUIT	5,5€
LEMON SORBET	4,5€
 SEASONAL FRUIT JELLY	5,5€
 SEASONAL FRESH FRUIT	5€

BEVERAGE

MICROFILTERED WATER 0,75 L (NATURAL / SPARKLING) (purified by reverse osmosis through active carbon filtering and ultraviolet sterilization)	2,5€
SOFT DRINKS	3€
SEE ALSO OUR WINE LIST	
COVER CHARGE	3€
CAKE SERVICE	2€



Molo Sant'Erasmus