



LA SPEZIA

ARTISAN PIZZA | ITALIAN CUISINE | SUSHI BAR

ENTRIES

GARLIC BREAD CAPRESE 12

MIXTURE OF TOMATO AND
MOZZARELLA CHEESE IN CUBES
SERVED WITH PESTO

BRUSCHETTA DI TOMATI 10

TOMATO SLICES IN HOUSE
SEASONING SERVED ON TOAST

FUNGHI STUFATI 12

PORTOBELLO MUSHROOMS STUFFED
WITH PARMESAN AND MOZZARELLA

FRIED MOZZARELLA 9

UNDERCOVER MOZZARELLA CHEESE
CUBES

CROQUETTES 12

SPHERES OF MATURE BANANA FILLED
WITH FETA AND MOZZARELLA

BASKETS 12

CRISPY PATACON STUFFED WITH
PICO DE GALLO AND SOURCREAM

GARLIC MUSHROOMS 12

SAUTEED MUSHROOMS PREPARED
WITH GARLIC

EGGPLANT AS A BASKET 13

WITH BABAGANUSH BASE AND
ZALZIKI TOP

AREPITAS 12

WITH TOP OF DRIED TOMATO
AVOCADO AND FETA

CRISPY FRIED EGGPLANT 13

ACCOMPANIED BY ZALZIKI

CAULIFLOWER TEMPURA 12

WITH KUSHIAGE SAUCE

MADURO & CHESSE 12

BANANA WITH FIREWOOD TOP WITH
CHEESE MIXTURE AND A TOUCH OF
HONEY

CEVICHE LA SPEZIA 13

ACCOMPANIED BY SWEET POTATO
CHIPS

GRILLED TUNA WRAP BITES 18

MARINATED COOKED TUNA
MIXTURE IN CHIPOTLE SAUCE

TUNA SQUARES 12

FRIED RICE SQUARES WITH SPICY
TUNA TOPS

KRISPY RICE BALLS 11

CRISPY BREADED RICE BALLS FILLED
WITH CREAM CHEESE

CEVICHE ROCA 13

TEMPURIZED CORVINA
ESFERCEVICHE DIPPED IN CHIPOTLE
SAUCE

SALMON & TUNA PIZZA 13

TUNA AND FRESH SALMON IN A
CRISPY BASE TOPPED WITH KANI
AND SWEET SAUCES AND CHIPOTLE

FRIED CEVICHE 12

FRESH CORVINA CEVICHE COVERED
IN CRISPY BREADING

GARLIC BREAD CAPRESE 12

BREAD WITH GARLIC BUTTER AND
CAPRESE TOP

TUNA TARTARE 15

FRESH TUNA TARTARE IN SPECIAL
MARINADE

PLANTAIN TEMPURA 9

SLICES OF RIPE BANANA COVERED IN
TEMPURA

TABLES

PALM HEARTS 13

BROCCOLI AND MUSHROOMS 14

FRENCH FRIES 13

PLANTAIN 13

GYOZAS

CHEESE 10

VEGETABLES 8

BROCHETTES

CHEESE 8.50

PLANTAIN AND CHEESE 9

KANI AND CREAM CHEESE 10

CREAM CHEESE 10

CARPACCIOS

ZUCHINNI 11

SALMON 13

BEET 12

NIGUIRI

TUNA 8

SALMON 8

CORVINA 7

SASHIMI

TUNA 10

SALMON 10

CORVINA 10

MIXED 18

SALADS

STRAWBERRY AND GREEN 12.50

LETTUCE, STRAWBERRIES, ROASTED ALMONDS AND SPEZIAL BALSAMIC DRESSING

THAI FRESH 12.50

LETTUCE, RED CABBAGE, CARROT, CHOWMEIN AND PEANUT BUTTER DRESSING

GREEN GOAT 12.50

LETTUCE, CHERRY TOMATO, MAIZE, CARROT CRUNCHY, ROLLED GOAT CHEESE AND HONEY MUSTAR DRESSING

BLUEBERRY AND FETA 12.50

ARUGULA, CRANBERRY, FETA CHEESE AND BALSAMIC DRESSING

BANZO 12.50

LETTUCE, SWEET POTATO, ONION, CHICKPEA CRUNCHY, FETA CHEESE AND BALSAMIC DRESSING

AYALA PESTO 12.50

LECHUGA, AGUACATE, PALMITO FRESCO, QUESO AL GRILL, PAPA DULCE CHIPS Y ADEREZO PESTO

AVOCAMI 12.50

AVOCADO, FETA CHEESE, TOMATO, BASIL AND SWEET BALSAMIC DRESSING

CESSARE 12.50

LETTUCE, CROUTONS, PARMESAN AND DRESSING

GREEK 12.50

CUCUMBER, TOMATO, KALAMATAS, RED ONION, FETA CHEESE AND OREGANO LEMON DRESSING

SEARED TUNA SALAD 14.50

SEALED TUNA COVERED IN SESAME, LETTUCE, PURPLE CABBAGE, GRATED CARROT, EDAMAME AND ORIENTAL DRESSING

FROM THE WOK

YAKIMESHI & FISH 18

DELICIOUS JAPANESE-STYLE SAUTÉED RICE WITH VEGETABLES AND MUSHROOMS, ACCOMPANIED BY PIECES OF SWEET CORVINA

PAD THAI CURRY AND COCONUT 12

DELICIOUS ASIAN-STYLE PASTA, SAUTÉED WITH VEGETABLES, CHINESE COB AND SEASONED WITH A CURRY AND COCONUT BASED SAUCE

SPICY UDON 14

DELICIOUS RICE PASTE SAUTÉED WITH WOK BROCCOLI, GRATED CARROT AND SALMON TOGETHER WITH OUR SPECIAL SPICY SAUCE

SESAME FISH 14

PIECES OF CORVINA TEMPURIZED WITH VEGETABLES SAUTÉED IN SWEET CHILI SAUCE, SERVED ON JAPANESE RICE

TEPANYAKI FISH 14

DELICIOUS MIX OF SAUTÉED VEGETABLES SUCH AS BORN BEAN, ZUCCHINI, ONION, PEPPERS AND BROCCOLI IN CHINESE SAUCE WITH FRESH PIECES OF GRILLED CORVINA

PASTAS

SPAGHETTI WITH PESTO AND FETA 14

SPAGHETTI POMODORO 14

SPAGHETTI CACIO PEPE 15

SPAGHETTI IN ZUCHINNI SAUCE 14

FETUCCINI WITH SALMON 17 *
IN WHITE SAUCE

FETUCCINI FUNGHI TO OIL 15

FETTUCINE BUTTER AND LEMON 15

WHITE FETTUCCINE 14

RIGATONI ROSÉ 14

RIGATONI SPINACH & MUSHROOMS 15

RIGATONI TO THE ABODE 16
IN CREAMY BEET SAUCE

GREEK PENNE 15
KALAMATA AND FETA DRIED TOMATO

PENNE IN MUSHROOM SAUCE 15

PENNE IN GARLIC CREAM 15

LASAGNA

CLASSIC LASAGNA 15

MUSHROOM LASAGNA 16

RISOTTO

MUSHROOM RISOTTO 15

PUMPKIN RISOTTO 15

GNOCCHI

GNOCCHI IN PUMPKIN AND SWEET POTATO SAUCE 15

GNOCCHI IN A CHESTNUT SAUCE 16

BANANA GNOCCHI IN CREAMY CHEESE SAUCE 16

RAVIOLI

CHEESE RAVIOLI IN MUSHROOM SAUCE 15

SPINACH RAVIOLI IN ARTICHOKE SAUCE 15

MUSHROOM RAVIOLI 16
TO GARLIC AND DRIED TOMATO

CONTAINS FISH WITH MILK *

SEA FOOD

CORVINA

FIREWOOD 19.50

BUTTER AND ALMONDS 23 *

TO GARLIC WITH MUSHROOMS 22

MEDITERRANEA 22
WITH TAPENADE AND ARTICHOKE

CURRY AND COCONUT 21

CREAMY ONION 23 *

TRUFFLE AND WHITE WINE 23

SALMON

FIREWOOD 21

PESTO CREAM 23 *

BUTTER AND LEMON 23 *

TO THE MARACUYA 22

TERIYAKI 22

ORANGE AND LEMON 22

TUNA STEAK

FIREWOOD 24

IN PEPPER CREAM 23 *

CREAMY PESTO 23 *

CHIMICHURRI 23

SIDE DISHES

- GRILLED VEGETABLES
- ROASTED POTATOES
 - HOUSE SALAD
- MASHED POTATOS
 - RICE

FOCACCIAS

MODENA 13

DRIED TOMATO, CARAMELIZED ONION, FETA CHEESE, BALSAMIC

FLORENCIA 12

ZAATAR AND FETA CHEESE

MILAN 13

MOZARELLA CHEESE

LA SPEZIA 13

ARUGULA, RED ONION, CHERRY TOMATO, OLIVE OIL AND PARMIGIANO

NAPOLES 13

MOZZARELLA, CHERRY TOMATO AND JALAPENO

PISA 13

EGGPLANT, PAPRIKA AND FETA CHEESE

ROMA 13

OLIVE OIL, ROSEMARY AND SALT

TURIN 13

ARTICHOKE, PARMESAN AND TAPENADE

CONTAINS FISH WITH MILK *

PIZZAS & CALZONE

THE CLASSIC 13.50
MOZZARELLA CHEESE

MARGARITA 14
MOZZARELLA, TOMATO SLICES AND BASIL LEAVES

FIRENZE 14
CHERRY TOMATO, PESTO AND RICOTTA

TARTUFO BLANCO 15
WHITE SAUCE, FRESH MUSHROOMS, ARUGULA AND TRUFFLE OIL

TEMPTATION 14
SLICES OF RIPE BANANA AND MOZZARELLA

ANCHOVETTA 14 *
TOMATO SLICES, ANCHOVIES AND MOZZARELLA

MIXED OLIVES 14
GREEN OLIVES, KALAMATAS AND MOZZARELLA

CAPRICHOSA 15
PALM HEARTS, HYDRATED DRIED TOMATO, BLACK OLIVES AND MOZZARELLA

JALAPENO 14
POMODORO, MOZZARELLA AND FRESH JALAPENO

FUNGI 15
MOZZARELLA, PORTOBELLO MUSHROOMS AND ROASTED MUSHROOMS

MARINARA 15 *
MOZZARELLA, SALMON, TOMATOES, OLIVES, ONIONS AND OREGANO

PALM HEARTS 15 *
WHITE SAUCE, MOZZARELLA, ROASTED PALMITOS, SALMON AND OREGANO

SPRING 15
MOZZARELLA, CORVINA, ROASTED ASPARAGUS, PAPRIKA, MUSHROOMS AND
CORIANDER FLAVOUR

3 CHEESE 14
MOZZARELLA, FETA AND PARMESAN

THE FUGAZZETTA 15
WHITE ONION

SPICY AVOCADO PIZZA 15
WHITE SALSA, JALAPENO, AVOCADO AND RED ONION

PIZZA DRY TOMATOS & EGG 15
MOZZARELLA, POMODORO, DRIED TOMATO AND EGG

SUSHI ROLLS

SPICY TUNA 12

SEAWEED ON THE OUTSIDE, SPICY TUNA, CRISPY RICE AND AVOCADO

MOZZARELLA CRUNCH 12 *

CARROT CRUNCHY, BANANA, SALMON, MOZZARELLA GRATIN WITH FIREWOOD

PLATANITO 13 *

BREADED SALMON, CREAM CHEESE, AVOCADO, TOPPING OF RIPE BANANA, DIPPED IN SWEET SAUCE

EXPLOSIVE 16 *

KANI, AVOCADO, CREAM CHEESE, COVERED IN SLICES OF SALMON, GRATED IN SPECIAL SAUCE

POTATO 12 *

AVOCADO, CREAM CHEESE, TEMPURA SALMON, COVERED WITH POTATO CRUNCHY THREADS, SWEET SAUCE BATH

SHIFU 14

FRESH TUNA, FRESH SALMON, COVERED IN CHIVES, SESAME AND TARTARE SAUCE

DRAGON 13 *

CRUNCH POTATOES, AVOCADO, CREAM CHEESE, TOPPED WITH AVOCADO AND BREADED SALMON AND CHIPOTLE TOPPING

BREADED 14 *

COATED COVER, BANANA, SMOKED SALMON, CREAM CHEESE, AVOCADO, DYNAMITE TOPPING AND SWEET SAUCE

MAKO 13

SPICY TUNA, AVOCADO, RIPE BANANA TOPPING AND SWEET SAUCE

CRAZY 14 *

CARROT CRUNCHY, CREAM CHEESE, AVOCADO, FRESH SALMON TOPPING AND CROWN OF SPICY TUNA

RAINBOW 14 *

KANI, AVOCADO, SALMON, TUNA, AVOCADO TOPPING AND DYNAMITE CROWN

CEVICHE 13

GROUND BASS, AVOCADO, TOPPED WITH CORVINA CEVICHE

MIYAGUI 14 *

KANI, SMOKED SALMON, CREAM CHEESE, A GRATIN BATH OF SALMON AND SWEET MUSTARD

CALIFORNIA 12

CUCUMBER, CREAM CHEESE, AVOCADO AND KANI

MANGO 12 *

SLICED SALMON, CREAM CHEESE, TOPPED WITH MANGO AND CHIPOTLE SAUCE

VEGETARIAN 12

AVOCADO, CREAM CHEESE, ONION, CARROT, PEPPER TOP AND SWEET SAUCE

SPICY SALMON 12

SEAWEED ON THE OUTSIDE, AVOCADO, SPICY SALMON AND CRISPY RICE

PEPPER TUNA TRUFFLE 14

FRESH TUNA, TRUFFLE OIL, CHIVES, FRESH TUNA TOPPING AND BLACK PEPPER FLAKES

PHILADELPHIA 12 *

FRESH SALMON, CREAM CHEESE, AVOCADO TOPPING AND SESAME SEEDS

KING KONG 16 *

SALMON, TUNA, DYNAMITE, AVOCADO, CREAM CHEESE, TOPPED WITH PLATANITE AND CRUNCHY

SPECIAL DYNAMITE 13 *

KANI DYNAMITE, AVOCADO AND TOPPING