



AL TONNO
DI CORSA
Restaurant
Menu

AL TONNO DI CORSA MEANS LITERALLY, “AT THE RUNNING TUNA”. WHY TO CHOOSE SUCH AN UNUSUAL NAME?

Yet the name sounds strange, but every Carloforte’s resident actually knows what it is about: the *Tonno di Corsa* - probably the worldwide top-quality red tuna - is the one captured in particular nets and traps system called *Tonnara*. This fishing technique is ancestral, but yet still used and sustainable. The *Tonno di Corsa* gets caught in the *Tonnara*, during his migratory run in May and June, when his meat expresses the best flavours.

Since we opened the restaurant back in 1980, we chose this name to highlight our intention to preserve and innovate the local culinary tradition, where the red tuna plays a key role. On the other hand, our aim was also to communicate the importance of sustainability and quality of local ingredients, the two pillars of our cuisine.

For us the local cuisine is part of our culture. It has to evolve and improve, but always keeping a strong bond with its territory and cultural roots.



Starters

Fagiolini, tonno e capperi – Salad of French beans, tuna capers
€ 13

Cappunadda - Local style salad with tomatoes, sesame dry bread, tuna
€ 13

Tonno affumicato – Sliced smoked tuna fillet, tomato cream, lemony oil
€ 15

Tonno di Corsa all'olio – Homemade tuna chunks in olive oil
€ 13

Musciamme di tonno - Sliced cured tuna fillet
€ 13

Bottarga di tonno - Tuna roe
€ 22

Insalatina di cuore di tonno - Tuna heart salad
€ 13

Antipasto misto del Tonno di corsa - Mixed tuna starter platter
€ 20

“Primi Piatti” from the Carloforte tradition

Cassulli - Local medium size gnocchi, tuna ragout, basil pesto
€ 13

Cascà - Carloforte style cous-cous. Served with seasonal vegetables
€ 11

La Bobba - Local broad bean and other fresh vegetables soup
€ 9

Other “Primi piatti”

Bucatini with tuna roe
€ 16

Fresh short-size pasta with prawns and seasonal vegs
€ 15

Tagliatelle “marinara” style: with prawns, mussels, squids
€ 16

Our pasta is only homemade. Produced daily in our kitchen using only high-quality durum wheat flour (type “Senatore Cappelli”).



Mains

Tonno alla carlofortina - Stewed tuna in tomato and white wine sauce
€ 18

Ventresca - Grilled tuna underbelly steak (or ask for swordfish steak) – served well done
€ 18

Tuna fillet “Mediterranean style” - served blue
€ 18

Il Bèlu - Stewed tuna tripe
€ 18

Mixed deep-fried fish platter
€ 18

Mediterranean red king prawns - grilled or stewed in “Vernaccia” wine
€ 24

Other wild caught fish of the day - can be prepared on the grill or stewed
€ 6 (100 grams)

Spiny lobster
€ 18 (100 grams)

Side dishes

Grilled vegetables
€ 7

Homemade fries
€ 6

Mixed salad
€ 7

Cheeses and desserts

Mixed cheese platter, bread and honey € 13

Delicious homemade dessert selection - ask the staff! € 6 / € 8

Bread and cover charge € 3, service included

Menù degustazione - set menu € 35

Mixed tuna starter platter

½ Cassulli and ½ Casca

Tuna fillet “Mediterranean style” - served blue
Lemon sorbet

Bread and cover charge included in the set menu, drinks not included

Daily specials available every day.
Our staff will be happy to let you know more.