



BARBATOJA

RESTAURANT BISTROT

Service (per person) including bread & focaccia € 3

STARTERS

Vegetable parmigiana € 10
 Elba-style fresh marinated anchovies (Elba delicacy) € 13
 Octopus salad (Elban delicacy) € 13
 Seafood soup (clams, mussels, razor clams subject to availability) € 15
 Seafood salad – served at room-temperature € 15
 (octopus, cuttlefish*, mussels, clams, vegetables)
 Jumbo prawns (x4) *in bianco* with basil mayonnaise (recipe by Manuel Lazzarini) € 18

CRUDITÉ

Seafood

Tuna tartare with marinated vegetables € 17
 Mediterranean Tuna tartare (with burrata cheese) € 18
 The Chef's dry-aged Kingfish (*ricciola*) *prosciutto* € 18
 Sea bass (*branzino*) Carpaccio € 18
 Crudité platter € 28
 (tuna tartare, sea bass carpaccio, 1 oyster, 1 red prawn, 1 scampi)
 Royal Crudité platter € 59
 (tuna tartare, kingfish tartare, sea bass *carpaccio*, kingfish *prosciutto*,
 3 oysters, 2 red prawns, 2 scampi)
 Oysters (each) € 3
 Scampi (each) € 3
 Red prawns (each) € 6

Meat & cold cuts

Culatello from Canossa with melon or figs (subject to availability) € 14
 IGP Tuscan beef (*chianina*) tartare with or without yolk € 17

GOURMET SALADS (lunch-only)

Barbatoja-style Chicken Caesar Salad € 16
 (chicken, mixed veggies, croutons, grilled veggies, potatoes, green beans*, tomatoes, chef's sauce,
 evo oil, salt)
 Barbatoja-style Bufala Caesar Salad € 17
 (DOP Bufala mozzarella from Campania, boiled egg, mixed veggies, grilled veggies, potatoes, green beans*,
 tomatoes, croutons, chef's sauce, evo oil, salt)
 Barbatoja-style Seafood Caesar Salad € 18
 (fresh tataki tuna, octopus, cuttlefish, mixed veggies, grilled veggies, potatoes, tomatoes, croutons, basil mayo, evo oil, salt)

* Frozen item if unavailable fresh

Barbatoja-style Nizzarda Salad	€ 16
(fresh tataki tuna, boiled egg, potatoes, green beans*, tomatoes, mixed veggies, Tropea red onions, capsicum, olives, salted anchovies in oil, evo oil, vinegar, salt)	
DOP Bufala mozzarella caprese	€ 14
(DOP Bufala mozzarella, sliced tomatoes, fresh basil)	

PASTA, RICE, GNOCCHI

At Lunch We Offer...

Gnocchi in tomato sauce	€ 12
Penne in IGP Tuscan beef (<i>chianina</i>) ragout	€ 14
Penne clams & bechamel (recipe by Elbano Benassi)	€ 14
Pasta or gnocchi with fresh fish sauce	€ 15
Spider crab (<i>granseola</i>) gnocchi (Elba delicacy)	€ 15
Seafood gnocchi (clams & mussels)	€ 16
Spaghetti vongole or razor clams (subject to availability)	€ 17

...and At Dinner We Also Offer

Elba-style squid ink rice (Elba delicacy)	€ 16
Seafood risotto	€ 16
Oyster & Prosecco risotto	€ 18
Spider crab spaghetti or gnocchi (1/2 spider crab, Elba delicacy)	€ 25
Linguine with local fresh fish (red mullet, monkfish,... - selection subject to availability)	€ 26
Red lobster spaghetti or gnocchi (half 400/600g lobster – Barbatoja specialty)	€ 29
Blue lobster spaghetti or gnocchi (half 400/600g lobster – Barbatoja specialty)	€ 39

SOUPS (dinner-only)

Mussels soup with grilled croutons	€ 11
Elba Cacciucco (fish & crustaceans in a red tomato soup, Elba delicacy)	€ 29

FRITTURE – FRIED SEAFOOD (in extra-virgin olive oil)

Elba frittura (fried calamari*, octopus*, potatoes, rosemary)	€ 16
Fried ray with vegetables	€ 16
Fried octopus with mashed potatoes	€ 16
Local Rockfish frittura	€ 16
Calamari frittura	€ 17
Sea bass tempura	€ 18
Royal Elba frittura (local fishes, calamari*, octopus*, jumbo prawn*, vegetables)	€ 25

FISH & SEAFOODS

Barbecued ray or <i>in bianco</i> [§] and served with mayonnaise	€ 17
Elba-style barbecued calamari*	€ 18
Barbecued crispy octopus with mashed potatoes	€ 18
Butterflied seabass either marinated and barbecued or baked in salt	€ 18
Barbecued tuna steak with grilled vegetables	€ 18
Jumbo prawns* (x4) either barbecued or <i>in bianco</i> [§] with basil mayonnaise	€ 18

[§] Cooked on the pan in our fish broth

* Frozen item if unavailable fresh

Barbecued kingfish or grouper fillet (subject to availability) with grilled vegetables	€ 21
Chateaubriand of tuna or kingfish x 2 (barbecued coeur de filet 500 g with 3 sauces)	€ 22 x 2
Barbecued fish & Crustaceans platter with grilled veggies (1 pc. local fresh fish, 1 calamari*, 1 jumbo prawn*, 1 scampi*)	€ 28
Local fish either barbecued or <i>in salt</i> (subject to availability: snapper, sea bass, sargo, sea bream, gurnard, tub gurnard, monkfish)	€ 8/hg
Red Lobster either barbecued or <i>in bianco</i> with mayonnaise or Catalan-style	€ 9,0/hg.
Blue Lobster either barbecued or <i>in bianco</i> with mayonnaise or Catalan-style	€ 12,0/hg.
Crawfish (<i>aragosta</i>) (booking required)	€ 18 /hg.

BARBECUED MEAT

Elba-Style barbecued marinated pork ribs (Elba delicacy)	€ 14
Hamburger (200g, IGP Tuscan beef) with French fries or vegetables	€ 16
Elba-style marinated Argentinean beef steak	€ 20
Fiorentina di Chianina IGP (T-bone steak 1.2-1.4 kg)	€ 8,5/hg.
Tuscan beef Chateaubriand (barbecued fillet x 2 gr.500 with sauces)	€ 30x2

SIDES

Rustic fried potatoes	€ 4
Mixed salad	€ 4,50
Rocket and cherry tomatoes salad	€ 5
Grilled veggies (aubergine, courgette, red onion, tomato, capsicum)	€ 12

FRUIT

Seasonal fruit salad	€ 6
Peaches <i>affogate</i> in Aleatico DOCG (Elba delicacy)	€ 8
Pineapple with/without Rum or Vanilla gelato	€ 6/9

DESSERTS

<i>Schiaccia briaca</i> (Elban sweet bread with dried fruit and liquor) and DOCG Aleatico sweet wine	€ 8
Peaches in Aleatico reduction with vanilla gelato and almonds (Barbatoja specialty)	€ 8
Dark Chocolate Lava Cake on Custard, Cocoa Crumble and Gelato	€ 8
Triple chocolate mousse	€ 8
Elba-style Cheesecake with Figs and Almonds	€ 8
Almond Parfait with Pralines and Chestnut Honey sauce	€ 8
Lemon Cake with Lime Crumble and White Chocolate	€ 8
Tiramisù	€ 8
Florence-style Custard gelato (Buontalenti) <i>affogato</i> in Coffee or Rhum	€ 6/9
Lemon Gelato plain or <i>affogato</i> in Vodka	€ 6/9

* Frozen item if unavailable fresh



BARBATOJA

WINE LIST

SPARKLING

Ca' Venanzio

Prosecco DOC Treviso 2020 € 21,00

Ruggeri

Cuvèe "Morbìn" 2020 Metodo Italiano (Chardonnay, Pinot Blanc, Glera) € 23,00

Bortolomiol

Prosecco di Valdobbiadene DOCG Rosè € 24,00

Prosecco di Valdobbiadene DOCG mill. 2020 € 24,00

Prosecco Superiore di "Cartizze" DOCG mill. 2020 € 39,00

Berlucchi metodo classico

Franciacorta brut '61 € 41,50

Franciacorta Rosè brut Cellarius '61 (100% pinot noir) € 49,50

Bellavista metodo classico

Franciacorta Gran Cuveé brut "Alma" (chardonnay, pinot n., pinot b.) € 69,00

Ca' Del Bosco metodo classico

Franciacorta Cuvèe "Prestige" extra brut (chardonnay, pinot n., pinot b.) € 74,00

Veuve Cliquot Champagne

Saint Petersburg € 95,00

Roederer Champagne

Brut Premier € 100,00

Ruinart Champagne

brut (pinot noir 60%, chardonnay 40%) € 97,00

Rosè (pinot noir 55%, chardonnay 45%) € 158,00

Dom Perignon Champagne

Vintage 2009 € 345,00

WINE FROM ELBA

At Barbatoja, we love to match local delicacies with local wines. These wines have a centuries-old history, dating back to Ancient Rome. Pliny the Elder famously called Elba “*insula vini ferax*”, an island fertile with wine. In 16th century Florence, the Medici family introduced them to the Royal French Court and Napoleon himself, on the way back from Elba, stated “the people of Elba are strong and healthy because the wine of their island gives them strength and health”. This is the result of the competence of Elban winemakers, mixed with a pristine natural environment and the geologic, climatic and botanical diversity that characterises the different sides of the island. Such diversity leads to a variety of wine bouquets, notwithstanding the small size of the territory—almost like a miniature Italy!

In this wine list, you can also find some renown national and international wines. Enjoy the wine tasting!

Tenuta Barbatoja (Fetovaia, Campo nell'Elba, South-West Elba)

In 1955, the Martinenghi family bought a farm on the Island, dating back 1890, and started reimplanting the local varieties of Ansonica, Vermentino, Sangiovese, Moscato and Aleatico.

Elba Vermentino doc Barbatoja 2020 (vigna Lacona) € 21,00

Round and fruity, it is a great match to all seafood dishes

Takeaway, 6 bottles € 60,00

Extravirgin olive oil from the oil mill, per bottle (550 ml.) € 10,00

per 5 lt. unit € 75,00

Azienda Agricola Arrighi (loc. Monte, Portoazzurro, Elba sud-orientale)

Antonio Arrighi Elban winegrower in the world. He is renown for the use of techniques dating back to Ancient Greece and Homer. To make his “Nesos” wine, he leaves the Ansonica grapes to rest at the bottom of the sea for 5 days, after which they are sundried and finally aged in clay pots together with their skins. This wine will take you back 2.700 years, to the Greek island of Chios.

Elba Bianco doc “Ilagiu” € 23,00

Traditional blend of *procanico*, *biancone* and *ansonica*, sapid and elegant, recommended with all seafood dishes

Elba Rosso doc “centopercento” € 23,00

Sangiovese, soft tannins, recommended with all meat-based dishes and with the *caciucco* fish soup

Elba Rosato € 26,00

Syrah grapes, vinified in white, fruity and well-structured, ideal with soups and *caciucco*

Elba Ansonica “Valerius” anfora € 40,00

Dry and mineral, perfect with crustaceans and fish *crudité*

Elba Viogner “Hermia” anfora € 40,00

Fruity and harmonious, perfect with all types of seafood

Azienda Agricola Farkas (Valle di Lazzaro, Portoferraio, Central-North Elba)

Stefano Farkas, renown winegrower from the Chianti region, moved to Elba in 2005. Here, he acquired hillside plots, with the aim of rediscovering their ancient terraces. On those terraces, he now produces some of the best wines in Elba

Elba Bianco € 23,00

Traditional blend of *procanico*, *vermentino* and *ansonica* grapes. Structured and harmonious, perfect with all seafood dishes

Ansonica € 26,00

Native vine, 2.500 years old, complex and pervasive bouquet, recommended with grilled fish and with soups

Elba Rosato doc “Lazarus” € 26,00

Aleatico grapes vinified in white. Fruity and bold, recommended with barbecued fish and *caciucco*

Vermentino “Lazarus” € 28,00

Easy-to-drink, fragrant wine, great with all seafood dishes

Elba Sangiovese doc 2018 “Lazarus” € 31,00

Structured and harmonious, reminds of Chianti classico, perfect with a T-bone (*Fiorentina*) steak

Magnum Elba Sangiovese 2018 “Lazarus” € 63,00

Azienda Agricola Acquabona (Acquabona, Portoferraio, Central Elba)

While Acquabona dates back to the beginning of the 18th century, it was revived in the 80ies by three agronomists. They were among the pioneers of the renaissance of wine-making in Elba and are still running it to this date.

Elba Bianco doc “mosso” € 23,00

Sapid and lightly effervescent, it is a perfect match to crudité and fried fish

Elba Rosato doc Tenuta Acquabona € 23,00

Soft and pervasive, it matches well with any seafood dish

Elba Rosso doc “Riserva C. Bianchi” 2017 € 35,00

Aged one year in oak barrels, mildly tannic, recommended with a T-bone (*Fiorentina*) steak

Azienda Agricola La Chiusa (Magazzini, Portoferraio, Central Elba)

La Chiusa started its activity in the 1700s and can pride itself with having hosted Napoleon. The Bertozzi-Corradi family bought it in 2003 and breathed new life into its secular wine-making history.

Elba Vermentino dop € 22,00

Sapid and delicate, recommended with entrees, Elba-style baked fish and *in bianco* fish with mayonnaise

Elba Vermentino dop “Orto delle Fanciulle” € 35,00

Vinous and persistent, thanks to its late harvest and macerations on the skins. Recommended with caciucco

Elba Rosso dop € 23,00

Blend of sangiovese and merlot grapes, round and sapid, recommended with barbecued meats

Azienda Agricola Allori (Lacona, Capoliveri, Central-Shout Elba)

Guido Allori's grapes face the sea on the South coast. They give him full-bodied wines with the traditional Elban bouquet

Elba Ansonica doc € 22,00

Vinified alone, in accordance with tradition. Dry and full-bodied, recommended with grilled fish and caciucco

Aleatico passito (35 ml) € 6,00

One of the best Elba Aleatico. Aromatic and pervasive, perfect with peaches and *schiccia briaca*.

OTHER ITALIAN WINES

Whites

Chardonnay Collio doc Marco Felluga € 24,00

Pinot bianco doc Nals Margreid € 24,00

Muller Thurgau doc Nals Margreid € 24,00

Ribolla Gialla Collio doc Marco Felluga € 27,00

Sauvignon Collio Superiore Russiz € 30,00

Friulano Collio Russiz superiore € 30,00

Gewurztraminer Lyre Nals Margreid € 30,00

Sauvignon Mantele doc Nals Margreid € 35,00

Lunare Gewurztraminer Terlano € 55,00

Quartz Sauvignon Terlano € 60,00

Vintage Tunina Jermann € 75,00

Chardonnay Capo Martino Jermann € 75,00

Reds

Morellino di Scansano Mentore Mantellassi 2020 € 23,00

Chianti Classico Gallo Nero DOCG Famiglia Zingarelli “Rocca delle Macie” € 26,00

Bolgheri DOC Sarni “Tageto” € 26,00

Brunello di Montalcino Mastroianni € 78,00



BARBATOJA

PIZZE

Take-away pizza at the Barbatoja Terrace, few meters away from Fetovaia Beach.
Orders and receipts need to be done at the Barbatoja Restaurant-Bistrot on the beach.

CLASSIC PIZZAS

La Marinara (tomato sauce, garlic, oregano, evo oil)	€ 6,5
Forza Napoli (tomato sauce, fiordilatte mozzarella, anchovies, oregano, evo oil)	€ 7,5
The Queen: Margherita (tomato sauce, fiordilatte mozzarella, basil, evo oil)	€ 7,5
Alla Diavola (tomato sauce, fiordilatte mozzarella, spicy salami, evo oil)	€ 8
Al cotto (fiordilatte mozzarella, ham, cherry tomatoes, evo oil)	€ 8
Ai funghi (fiordilatte mozzarella, sautéed mushrooms, cherry tomatoes, evo oil)	€ 8
Al Crudo (fiordilatte mozzarella, prosciutto, cherry tomatoes, evo oil)	€ 8,5
Prosciutto e funghi (fiordilatte mozzarella, ham, mushrooms, cherry tomatoes, evo oil)	€ 8,5
Viva le Verdure! (tomato sauce, fiordilatte mozzarella, eggplants, zucchini, artichokes, olives, evo oil)	€ 8,5
Bufalina (cherry tomatoes, Mozzarella di Bufala Campana, basil, evo oil)	€ 9
La Capricciosa (tomato sauce, mushrooms, artichokes, ham, olives, fiordilatte mozzarella, basil, evo oil)	€ 9
Viennese (tomato sauce, fiordilatte mozzarella, wurstel, evo oil)	€ 9
Tonno e Cipolla (tomato sauce, fiordilatte mozzarella, tuna, onion, evo oil)	€ 9
Salsiccia (fiordilatte mozzarella, tomato sauce, sausage, evo oil)	€ 9,5

♣The fish intended to be eaten raw or almost raw has been subjected to precautionary remediation treatment in compliance with the requirements of CE Regulation 853/2004, attachment III, section VIII, chapter 3, letter D, point 3.

*Frozen item if unavailable fresh