

# THE FISHERMEN OF ORBETELLO







- The fishermen of Orbetello are the heirs of a long tradition in the art of fishing and fish processing.
- Over the years, the methods have remained substantially unchanged. Pescatori di Orbetello is a guarantee of quality for all production in the lagoon - both fresh and processed fish - and has always respected the principles of excellence, sustainability and traceability.

# MENU





- **Menù Luch € 30,00**

- **Starter:**

*Mixed croutons*

- **First course:**

*Gnocchi with mullet and olives*

*Water (1/2 litre per person) wine on tap (1/4 litre per person)*

- **Menù Dinner € 55,00**

- **Starter:**

*Mixed croutons, Chickpeas with smoked mullet,  
Vegetable mousse with bottarga, Marinated eel*

- **First course:**

*Spaghetti alla chitarra with sea bass ragout*

- **Second course:**

*Fillet of Celeta (high quality mullet, caught in the lagoon) with battered vegetables*

*Lemon sorbet*

*Water (1/2 litre per person) wine (1 bottle of local wine for every 2 people)*

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# FISHING IN THE LAGOON

- The Orbetello lagoon is a unique ecosystem where fish species find extraordinary conditions. This "special" environment favors natural reproduction and development. In the lagoon there are sea bass, mullet, eels and gilthead.





- The supply chain of our products is very short and all controlled. Our processing lines start from the fresh product and include smoked, marinated and ready-made sauces.
- Fish preservation techniques and traditional recipes are jealously guarded. Smoking, marinating and salting are carried out using ancient methods.





- We work in an artisanal way, respecting all stages of preparation and packaging to maintain the organoleptic characteristics of the products. Together with the processed products, we also offer the quality of fresh fish from the lagoon.

# ACTIVITIES

- The fishermen own a processing workshop, run a shop and a fish market, raise sea bass and sea bream fry for restocking, produce botargo, smoked mullet and eel fillets and, in the evening, open a small restaurant overlooking the lagoon where they serve the catch of the day cooked "all'orbetellana".