



## **ANTIPASTI/STARTER**

<i>Zuppa di Cavolo Viola</i> (purple cabbage soup, with bread croutons)	8.90€
<i>Zuppa di Pomodoro</i> (tomato soup, with bread croutons)	8.90€
<i>Zuppa di Pesce</i> (Fish Soup, with bread croutons)	15.90€
<i>Sarde in Saor, antica ricetta siciliana</i> (sardi in saor, ancient sicilian recipe)	10.90€
<i>Bruschetta Classica (4 pieces)</i>	12.90€
<i>Bruschetta Vegetariana (4 pieces)</i> (classic, burrata and anchovies, black olive pate, courgettes)	14.90€
<i>Bruschetta Mista (4 pieces)</i> (classic, chicken liver pate, burrata and anchovies, black olive pate)	15.90€
<i>Burrata</i> (with cream of peas and schirmps)	15.90€
<i>Il Vitello Tonnato</i> (fillet of veal cooked at low temperature, accompanied by a mayonnaise of tuna, anchovies and capers)	16.90€
<i>Il Carpaccio dello Chef</i>	16.90€
<i>Tonno fresco</i> (Cooked-Raw fresh tuna with sesame and "misticanza" of salads)	17.90€

## **SALADS**

<i>Insalata Stromboli</i> (French beans, potatoes, tomatoes, capers, olives, red onion)	14.90€
<i>Insalata Olanda</i> (Herrings, mixed salad, cucumbers, tomatoes, parmesan cheese, onion)	14.90€



## **PASTA**

<i>Lasagna Classica</i>	14.90€
<i>Rigatoni alla Carbonara</i>	16.90€
<i>Linguine alla Amatriciana</i>	16.90€
<i>Spaghetti Cacio e Pepe</i>	16.90€
<i>Spaghetti alla Bolognese</i>	16.90€
<i>Gli Gnocchi al Ragù d'Agnello</i> (Purple potato gnocchi with white lamb ragout and parmesan cream sauce)	19.90€
<i>Tagliatelle ai funghi Porcini e Guancia di maiale</i> (Tagliatelle with porcini mushrooms and pork leaves)	21.90€
<i>Spaghetti allo Scoglio</i> (Spaghetti with Seafood)	23.90€

## **RISOTTO**

<i>Risotto alla Zucca e Crema di Burrata</i> (Risotto with pumpkin and burrata cheese cream)	22.60€
<i>Risotto alla Crema di Scampi</i> (Risotto with langoustine cream)	23.60€

## **MEAT**

<i>Puro Filetto alla salsa di Gorgonzola</i> (Pure organic filet mignon accompanied by a Gorgonzola cream, served with baked potatoes and seasonal vegetables)	29.80€
<i>Puro Filetto alla salsa al Pepe Rosa</i> (Pure Organic filet mignon accompanied by pink pepper cream, served with baked potatoes and seasonal vegetables)	29.80€
<i>La Bavette</i> (Bavette served with asparagus, parmesan cream and purple mashed potatoes)	27.80€



## **FISH**

*Il nostro Branzino* 26.90€  
(grilled Sea Bass by the Chef, accompanied with seasonal vegetables)

*Il Nostro Polipo alla griglia* 27.90€  
(Grilled octopus with Chef's special vegetables)

*Il nostro piatto Vegetariano* 17.90€

## **SANDWICHES**

*Panino con Polpette al sugo* 14.90€  
(Handmade pure beef meatballs with Napoli tomato sauce, served with fried potatoes and salad)

*Panino con Hamburger* 15.90€  
(Handmade pure beef burgers, cheese, parmesan cheese, tomatoes and cucumbers, served with fried potatoes and salad)

*Focaccia ai Gamberi* 16.90€  
(Prawns in pink sauce, served with Russian salad)

*Panino al Salmone* 16.90€  
(Smoked salmon with Mielizia sauce, served with fried potatoes and salad)

## **DESSERTS**

*Tiramisu* 8.90€

*Panna Cotta* 8.90€

*Tortino Caldo di Cioccolato* 8.90€  
(warm chocolate cake)

*Crème Brulee* 8.90€

*All items are subject to availability. Dishes may contain nut/nut derivatives. Fish dishes may contain small bones. Olives may contain stones. All of our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used. (G) = Gluten Free (N) = Nut Free (V) = Vegetarian*