

CHEF MENU

Starters

Amberjack carpaccio with almond
mayonnaise and passion fruit 20

Boiled meat: boiled salami with lentils,
capon with green sauce and boiled beef
with pomegranate salad 18

First Courses

Pasta tricolor:
green with spinach, basil pesto and
scampi tartare
white with burrata cheese and
shrimps tartare from Mazara del Vallo
red with beetroots, tomatoes and
tartare scallops 19

Second Courses

Cod with radicchio from Treviso, artichokes
and chicory 18

Almonds lamb ribs with Jerusalem artichokes
puree, grilled artichokes and Cynar liqueur
sauce 23

Start

Marinated salmon with sweet and sour sauce and fried courgettes € 10

Purée of dried cod with saor, Sponcio polenta and bacon € 12

Buffalo's milk mozzarella with tomato and raw ham € 12

Souté of mussels and clams with cherry tomatoes and bread toast € 12

Tartare of tuna with crunchy vegetables and ginger Stracciatella burrata (very soft & fresh cheese) € 21

Chef's mixed fish appetizer € 19

Assortment of typical meats and cheeses € 15

Assortment of cheeses € 12

Tartar of beef with rösti potato and fresh goat's cheese with thyme € 18

First

Sedanini shrimps amatriciana € 15

Blacks noodles with seafood sauce with basil pesto, tomatoes sauce and almonds € 16

Orange potato gnocchi with duck ragù and spinach smoothie € 10

Fresh home-made lukewarm spaghetti with thyme ricotta cheese on tartar of beef with black olives and tomatoes € 16

Spaghetti seafood carbonara € 15

Ricotta cheese ravioli with basil pesto sauce, nuts, raisins and pine nuts € 12

Barley with cuttlefish, saffron, parmesan sauce and black oil € 12

Spaghetti pasta with clams € 12

Spaghetti carbonara € 10

Seasonal first dishes from € 8 to 12

Second

Marine fish with the vegetables of the day	€ 26
Baked sea bass with potatoes	€ 18
Duck leg with seasonal purée and violet potatoes chips	€ 17
Seabream stew of cherry tomato, capers, olives and potatoes	€ 16
Roast suckling pig with green apple and seasonal purée	€ 15
Larded fillet of beef with seasonal vegetables	€ 20
Sliced beef with rocket and parmesan	€ 16
Sliced grilled chicken breast with seasonal vegetables and mustard sauce	€ 12
Fried squid and shrimp with battered vegetables	€ 18
Chicken cutlet with french fries	€ 12

Sandwich

Classic: White bread, Cheese, bacon,
eggs, tomatoes and salad € 9

Medium: Wholemeal bread, Cheese, courgettes,
eggplant, peppers and tomatoes € 9

Light: Wholemeal bread, Marinated salmon,
rocket and goat cheese € 9

Winter: White bread, leg of pork grilled, mushrooms,
red chicory and parmesan € 9,5

Mediterraneo: Wholemeal bread, chicken
breast, tomatoes, cheese, salad and olives
€ 9,5

Salads

...Who better than you can compose the plate...

Compose yours with the following ingredients

Fresh salad

Rocket
Red chicory
Olives
Carrots
Tomatoes
Potatoes
Grilled vegetables
Boiled vegetables

Fish

Octopus
Shrimps
Marinet thyme tuna
Marinated salmon

Cheeses

Buffalo's milk mozzarella
Parmesan cheese
Goat's cheese
Pecorino di Pienza

Cold cuts

Leg of pork grilled
Raw Ham
Smoked ham
Turkey

A component for the group

€ 9

Addition

€ 1,50

Dessert

Tiramisù with ice cream	€ 7
Hot chocolate cake with baked bananas and ice cream	€ 10
Yogurt, wild berries and egg-nog	€ 8
Cream pudding with wild berries	€ 6
Crepês with fresh fruits flambé with Gran Marnier and ice cream	€ 7
Dessert of the day	da € 5 a € 10
Pineapple carpaccio with ginger sauce	€ 6
Mascarpone cheese custard on meringue waffle with licorice and star anise hot sauce	€ 9
Assortment of cheeses	€ 12