

Our Traditional dishes

Appetizer/Starter

Seafood salad - (A: 2,13,14)	€18,00
Marinara-style mussels, Livorno-style mussels, peppered mussels - (A: 13)	€13,00
Cold cuts platter - (A: 7)	€16,00
Mixed cheeses from the valleys - (A: 7)	€16,00

First Course

Spaghetti Gagnano bronzed drawn with seafood - (A: 1,2,4,9,13)	€17,00
Bolognese-style potato gnocchi - (A: 1,3,9,12)	€10,00
Tagliolini with fresh Porcini mushrooms - (A: 1,3,7)	€16,50

Vegetarian Dishes

Tagliolini with fresh Porcini mushrooms- (A: 1,3,7)	€16,00
Risotto with sage, caprino cheese and apricot - (A: 7,12)	€18,00
Tortelloni stuffed with burrata cheese and anchovy with fava bean and tomato concasse (rough chopped tomato)- (A: 1,3,4,7)	€17,00

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Main Course - meat

Grilled beef fillet with sautéed potatoes - (A: 7)	€21,00
Milanese-style veal cutlet with wild green salad - (A: 1,3)	€17,00
Veal scaloppine in white wine with seasonal vegetables - (A: 1,7,12)	€16,00
Angus steak in rosemary with potatoes in Dijon mustard - (A: 10)	€23,00

Main Course - fish

Grilled calamari with mango and chili sauce served with wild green salad - (A: 3,7,13)	€22,00
Grilled sea bass fillet with grilled vegetables - (A: 4)	€16,00
Mixed grilled fish with grilled vegetables - (A: 2,4,13)	€24,00
Fried calamari and shrimp with wild green salad - (A: 1,2,4,13)	€18,00

Side Dishes

Fries**	€5,00
Seasonal vegetables	€6,00
Grilled vegetables	€6,00

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Salad

Mixed salad	€5,00
Tomatoes salad	€5,00
Cherry with onions	€6,50
Spring onions (Tropea spring onion tomatoes)	€6,50
Caprese di bufala- Tomatoes, buffalo mozzarella, oregano - (A: 7)	€10,00



Desserts















Dessert	€6,50
Ice Cream	€5,50

*cover 2,00€



Allergens

Before ordering, please inform a member of our staff if you have any allergies, or food intolerances to one of the foods listed below or any other food.

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|  (1) Cereals with gluten and derivative |  (8) Nuts |
|  (2) Crustacean and derivatives |  (9) Celery and derivatives |
|  (3) Eggs and derivatives |  (10) Mustard and derivatives |
|  (4) Fish and derivatives |  (11) Sesame and derivatives |
|  (5) Peanuts and derivatives |  (12) Sulfur dioxide and sulphites |
|  (6) Soy and derivatives |  (13) Mollusk and derivatives |
|  (7) Milk and dairy products |  (14) Lupins and derivatives |

* Fresh product which might have been processed by blast cabinet according to the sanitary policy.

** Frozen food.