

## *Our Traditional dishes*

### *Appetizer/Starters*

Marinated trout fillet - (A: 4,9,12)	€22,00
Mussels in marinara sauce, mussels Livorno style, peppered mussels - (A: 13)	€13,00
Slices of cured meats - (A: 7)	€16,00
Mixture of cheese from the Italian valleys - (A: 7)	€16,00

### *First Course*

Spaghetti from the Gentile pasta factory in the southern town of Gragnano - Seafood bronze drowned spaghetti - (A: 1,2,4,9,13)	€17,00
Gnocchi with Bolognese sauce - (A: 1,3,9,12)	€10,00
Tagliolini (ribbon pasta) with fresh Porcini mushrooms - (A: 1,3)	€16,50

### *Vegetarian Dishes*

Tagliolini (ribbon pasta) with fresh Porcini mushrooms - (A: 1,3,7)	€16,50
Plum risotto with almond pesto and goat cheese fondue - (A: 7,8)	€18,00
Eggplant and pine nuts ravioli with pecorino cheese and Sicilian tomatoes cream - (A: 1,3,7,8)	€18,00
[VEGAN] Vegetable savoury pie with soybean sprout and arugula pesto - (A: 6,8)	€15,00

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### *Main Course - meat*

Grilled beef fillet with stir-fried potatoes with sage - (A: 7)	€23,00
Veal Milanese-style cutlet with wild salad - (A: 1,3)	€17,00
Veal scaloppine in white wine with seasonal vegetables - (A: 1,7,12)	€16,00
Australian Black Angus steak with arugula and slices of Grana cheese- (A: 7)	€25,00

### *Main Course - fish*

Grilled calamari with mango and chili pepper sauce and wild salad - (A: 13)	€22,00
Grilled seabass fillet with a small bean salad - (A: 4)	€16,00
Mixture of grilled fish with a salad - (A: 2,4,13)	€24,00
Fried calamari and shrimp with wild salad - (A: 1,2,4,13)	€18,00

### *Side Dishes*

Fried potatoes**	€5,00
Seasonal vegetables	€6,00
Grilled vegetables	€6,00

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### *Salad*

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Mixed salad	€5,00
Tomatoes salad	€5,00
Cherry tomato with onions	€6,50
Tomatoes, arugula, red Tropea onions	€6,50
Tomatoes, buffalo mozzarella, oregano - (A: 7)	€10,00

### *Desserts*

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Dessert	€6,50
Ice Cream	€5,50

\*cover 2,00€



*Allergens*

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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.



(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.