

Our Traditional dishes

Appetizer/Starter

Marinated trout fillet - (A: 4,9,12)	€22,00
Mussels in marinara sauce, mussels Livorno style, peppered mussels - (A: 13)	€15,00
Slices of cured meats - (A: 7)	€18,00
Mixture of cheese from the Italian valleys - (A: 7)	€18,00

First Course

Spaghetti from the Gentile pasta factory in the southern town of Gragnano - Seafood bronze drowned spaghetti - (A: 1,2,4,9,13)	€18,00
*Gnocchi with Bolognese sauce - (A: 1,3,9,12)	€13,00
*Tagliolini (ribbon pasta) with fresh Porcini mushrooms - (A: 1,3)	€17,00

Vegetarian Dishes

*Tagliolini (ribbon pasta) with fresh Porcini mushrooms - (A: 1,3,7)	€17,00
Porcini mushroom and potato pie with rosemary cream - (A: 6)	€18,00
Pumpkin risotto with cashew and taleggio (cheese) cream - (A: 7,8,12)	€20,00

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Main Course - meat

Grilled beef fillet with stir-fried potatoes with carrots - (A: 7)	€26,00
Veal Milanese-style cutlet with wild salad - (A: 1,3)	€18,00
Veal scaloppine in white wine with seasonal vegetables - (A: 1,7,12)	€16,00
Australian Black Angus steak with rosemary, rocket salad and creamed potatoes (A: 7)	€27,00

Main Course - fish

**Grilled calamari with mango and chili pepper sauce and wild salad - (A: 13)	€22,00
Grilled seabass fillet with seasonal vegetables - (A: 4)	€18,00
**Mixture of grilled fish with a salad - (A: 2,4,13)	€26,00
**Fried calamari and shrimp with wild salad - (A: 1,2,4,13)	€20,00

Side Dishes

**Fried potatoes	€6,00
Seasonal vegetables	€7,00
Grilled vegetables	€7,00

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Salad

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

Dessert	€7,00
Ice Cream	€6,00

*cover 3,00€

 *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.