

STARTERS

Italian board: choice of Italian sausages, cheeses and other delicacies 257,-

Prosciutto San Francesco, spianata calabrese, ventricina piccante, salame nostrano, coppa di parma, parmigiano reggiano, pecorino al tartuffo, gorgonzola dolce dop, mozzarella di Buffalo, olives, semi-dried tomatoes, artichokes

Shrimps fried in a pan with garlic and parsley, toasted bread	155,-
Octopus carpaccio with roasted pine nuts, marinated zucchini and parmesan shavings	235
Beef carpaccio with extra virgin oil, parmigiano reggiano, arugula	195
Yellowfin tuna tartare with sun-dried tomatoes and orange peel, toasts	215
Grilled calamari on a bed of lettuce, romanesco, tomatoes, garlic dip	195
Grilled octopus with sicilian caponata	235
Beef sirloin tagliata, rucola salad with semi-dried tomatoes and parmesan	195

SALADS

Salad with tuna, grilled asparagus, quail egg, anchovies, tomatoes	224
Caesar salad with tiger prawns and semi-dried tomatoes	215
Salad with goat cheese, roasted beets, blackberries and pear	195,-

SOUPS

Neapolitan fish soup with mussels	85,-
Chicken broth with meat, vegetables and homemade noodles	55,-

Great seafood plate:

Octopus, tiger prawns, langoustines, whole Sea bass, mussels, squids, grilled vegetables, roasted potatoes 999,-

PASTA / RISOTTO

1 serving / 1 pan

Spaghetti Carbonara with pancetta Guanciale	195,-/355,-
Spaghetti with shrimp, zucchini, garlic, cherry tomatoes and basil	195,-/355,-
Spaghetti with beef sirloin, sun-dried tomatoes and pecorino shavings	225,-/419,-
Tagliatelle with seafood (shrimps, squid, octopus, mussels, cockles) and tomatoes	225,-/419,-
Puttanesca-style tagliatelle with fried yellow fin tuna	235,-/439,-
Black risotto with octopus, cherry tomatoes and parmesan shavings	239,-/449,-
Risotto with scallops, prosciutto, artichokes and asparagus	249,-/469,-
Paella Marina (octopus, tiger prawns, crawfish, mussels, calamari, cockles, saffron)	265,-/499,-
Risotto with beetroot, fresh basil and roasted goat cheese	199,-/369,-

MAIN COURSES

Sea bass / Sea bream, grilled vegetables	285,-
Grilled salmon with sun-dried tomato sauce, grilled asparagus, black lentils	289,-
Pork tenderloin medallions wrapped in pancetta with Taleggio cheese sauce and blackberries, roasted potatoes	245,-
Veal schnitzels, potato puree, cucumber relish, lemon	255,-
Beefsteak with mushroom sauce, potato puree with wild garlic	349,-

We always offer homemade fresh desserts, please ask at the staff

BUON APPETITO