

APPETISERS

€15

Seafood couscous

Prawn* tails marinated in citrus fruits

Warm *octopus salad with potatoes and olives

Champignon mushroom flan with pecorino cheese fondue **veg**

Lentil soup with bruschetta **veg**

Roast beef with rocket and parmesan flakes and balsamic vinegar reduction

FIRST COURSES

€20

Linguine with clams pumpkin cream and pistachio

Trofie with swordfish dried tomato and mint

Casarecce with octopus ragù*

Trofie with broccoli capuliato dried tomato and olives **veg**

Spaghetti with chickpea cream and caper powder **veg**

Casarecce with sausage ragout and ricotta cheese

MAIN COURSES

€24

Sea bass filet pizzaiola style and seared spinach

Grilled sea bream with mixed salad

*Swordfish balls at ghiotta

Medallion of beef with nero d'Avola and chestnuts with acacia honey

Oven-cooked pork belly with chickpea cream and spiced potatoes

DESSERTS

€10

Cannolata with ricotta cheese

Almond parfait

Lemon millefeuille

Vanilla panna cotta with cocoa crumble

*Frozen products. We have gluten-free and vegetarian (**veg**) dishes available.