

APPETISERS

€ 15

Seafood couscous

Prawn* tails marinated in citrus fruits

Octopus* tentacles seared with its mayonnaise

Cabbage flan and parmesan fondue **veg**

Winter caponata **veg**

Lemon chicken strips

FIRST COURSES

€ 20

Linguine with clams pumpkin cream and pistachio

Csarecce with swordfish dried tomato and mint

Strozzapreti with calamari and taggiasca olives

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 bream filet pizzaiola style and seared spinach

Sea bass roll with fennel and oranges

Squid drowned in sauce

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

Chocolate cake with a soft heart

Lemon millefeuille

Vanilla panna cotta with cocoa crumble

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