

APPETIZERS

€ 15

Swordfish caponata

*Octopus salad with celery carrots and smith apples

*Shrimp and courgette pies with shellfish bisque

Courgette and mint flan with pecorino cheese fondue **veg**

Sicilian caponata couscous and chicken curry

Roast beef with rocket and parmesan flakes
and balsamic vinegar reduction

FIRST COURSES

€ 20

Spaghetti with mussel cream and dried tomato

Casarecce with swordfish aubergines and cherry tomatoes

Casarecce with the flavors and aromas of the sea

Penne Norma sauce **veg**

Spaghetti with fresh ricotta date tomato coulis and toasted walnuts **veg**

Penne with pepper cream and speck

MAIN COURSES

€ 24

Grilled squid curls with mixed salad and seasonal fruit

Salmon steak almond crusted with yogurt sauce

Steamed sea bass on lemon potatoes cream sauce and bread croutons

Chicken cacciatora roll

Baked pork belly with aubergine cream and spiced potatoes

DESSERTS

€ 10

Cinnamon jelly

Pistachio parfait

Cannolata with ricotta

Coffee panna cotta with cocoa crumble

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