



Antipasti Freddi – Cold Starters

- Selection of Fine Italian Olives 8 €
Verdi Dolci Siciliane, Leccine, Nere Taggiasche and Nere Toste
- Selection of Authentic Italian Antipasti . . . 22 €
Cured Meats, Hard Cheese, Mozzarella, Grissini, Bruschetta, Tapenade, Dried Tomatoes, Artichokes and Cipollini
- Crispy Bruschetta 18 €
Tiger Prawns-Avocado, Mozzarella-Tomato, Prosciutto
- Bruschetta Philadelphia 19 €
Salmon, Avocado, Philadelphia Cheese, Cucumbers
- Burrata 25 €
Anchovy, Assorted Tomato Salad

- Lightly Smoked Burrata 22 €
Sicilian Eggplant Caponata, Raisins, Olives, Capers, Tomatoes, Celery, Pine Nuts
- Vitello Tonnato 15 €
Veal with Tuna and Caper Sauce
- Beef Fillet Carpaccio 25 €
Pecorino Tartuffo Cream, Parmesan Cheese, Balsamic Caviar
- Carpaccio Trio 20 €
Tuna, Salmon, Sea Bass
- Tuna Tartare 24 €
Avocado, Quinoa, Cucumber Spaghetti, Gremolata
- Salmon Tartare 19 €
Strawberry-Basil Gazpacho, Served in Avocado



Antipasti Caldi – Hot Starters

- Grilled Octopus on a Skewer 26 €
New Potatoes, Pickled Cippolini, Salsa Verde
- Fish Fritto Misto 17 €
Seafood, Day's Catch, Tempura Vegetables

- Stuffed Mini-Calamari 21 €
Vongole Mussel Sauce
- Sicilian Aubergines Parmigiana 18 €
Tomatoes, Mozzarella, Parmesan, Basil, Pesto

Insalate – Salads

- Salad with Straciatella Cheese 16 €
Pumpkin, Beetroot, Goat Cheese, Hazelnut, Sun-dried Tomatoes
- Mozzarella di Bufala Salad 18 €
Assorted Tomatoes, Rucola
- Warm Chicken Salad 18 €
Porcini, Prosciutto, Parmesan
- Warm Mini Calamari Salad 20 €
Tiger Prawns, Grilled Zucchini
- Salad with Octopus 27 €
Emmer Wheat, Artichokes in Own Juice, Cilantro

Zuppe – Soups

- Yellow Tomato Gazpacho 14 €
Bouquet of Seasonal Vegetables and Herbs
- Cream of Artichoke Soup 14 €
Mushrooms, Goat Cheese
- Porcini Mushroom Soup 15 €
Potatoes, Truffle Oil
- Seafood Soup 25 €
Tomatoes, Herbs



Pasta

- Black Spaghetti 29 €
Seafood in White Cream Sauce
- Linguine 23 €
Seared Tiger Prawns and Tomato Salsa
- Pasta Casareccia 19 €
Salmon, Burrata Cream, Basil, Arugula
- Spaghetti Carbonara 19 €
Smoked Pork Cheeks, Eggs, Parmesan, Black Pepper

- Lamb Ragout Lasagna 19 €
Bechamel Sauce, Parmesan
- Tagliatelle Bolognese 19 €
Bolognese Sauce, Parmesan
- Tagliatelle Al Freddo 19 €
Chicken Fillet, Cream Sauce, Sun-Dried Tomatoes, Spinach





Risoti - Risotto	
• Risotto with Porcini Mushrooms (<i>Parmesan Cheese</i>)	17 €
Prawn Risotto (<i>Asparagus, Spinach</i>)	23 €
Risotto with Tuna Tartare (<i>Straciatella Cheese</i>)	21 €

Pesci - Fish Dishes

Pan-Fried Black Cod Fillet	39 €
<i>Risi All'uovo Pasta</i>	
Oven-Baked Stone-Bass Fillet	31 €
<i>Grilled Chicory, Creamy Caper Sauce and Tomatoes</i>	
Sea Bass Fillet	30 €
<i>Mussels-Vegetable Ragù, Fennel and Orange Salad</i>	
Oven-Baked Flounder	29 €
<i>Capers, Tomatoes, Olives, Fennel, Shallot</i>	
Pomodoro Tiger Prawns	29 €
<i>Cherry Tomatoes, Garlic, Herbs, Crispy</i>	
Black Mediterranean Mussels	24 €
<i>White Wine, Garlic, Herbs Marinara Tomato Sauce</i>	

Burger Italiano

Premium Beef, Pancetta, Mozzarella,
Ridicchio, Tempura Baby Vegetables

28 €

Carni - Meat Dishes

Beef Fillet Steak	49 €
<i>Sicilian Grilled Eggplant, Green Pepper Sauce</i>	
Corn Chicken	28 €
<i>Bergamot, Rosemary, Green Salad, Lemon Sauce</i>	
Veal Cheeks	26 €
<i>Sautéed in Red Wine, Fried Polenta</i>	
Veal Cotoletta	29 €
<i>Fresh Tomato and Red Onion Salad</i>	
Veal on a Bone	39 €
<i>Potato Wedges, Spicy Salsa</i>	
Fried Duck Fillet	30 €
<i>Limoncello Apple, Cherry Sauce</i>	



Contorni - Side Dishes

- Potatoes with Rosemary. 6 €
- Spinach Baked in Butter. 8 €
- Grilled Vegetables (*Aubergines, Zucchini, Paprika*) 6 €
- Seared Green Asparagus. 9 €
- Tempura Baby Vegetables. 6 €



• - Vegetarian