

APERITIFS

Martini, Sherrys, Campari, Cynarsoda, Punt e Mes,	5 cl	€ 7,00
Aperol-Spritz	0,2L	€ 9,00
Prosecco - Elderflower syrup	0,2L	€ 9,00
Bellini	0,1L	€ 9,00
Prosecco Valdobbiadene	0,1L	€ 8,50
Spumante Brut Rose	0,1L	€ 9,00
Negroni- Americano	0,2L	€ 12,00

ALCOHOL FREE DRINKS

Acqua Minerale San Pellegrino / Panna	0,75L	€ 7,50
Acqua Minerale Naturale Panna/ San Pellegrino	0,5L	€ 4,50
Fanta, Cola, Cola Light, Bitter Lemon, Ginger Ale	0,2L	€ 4,00
Apple juice, blackberries juice	0,3L	€ 5,00
Fresh orange juice	0,2L	€ 6,00

OFFENE WEINE BIANCHI

Kampanien	DOCG	Falanghina	2021 Vinosia	Dry and minera	0,2L	€ 8,00
Piemont	DOCG	Arneis	2020 Clemente G	Dry and elegan	0,2L	€ 8,00
Friul	DOCG	Friulano	2018 Graunar	Aromatic	0,2L	€ 8,00

OFFENE WEINE ROSSI

Abruzzo	DOC	Montepulciano	2017 Agriverde	Elegant - fullbo	0,2L	€ 9,50
Kampanien	DOC	Neromora Aglianico	2018 Vinosia	Elegant - fruity	0,2L	€ 9,00
Apulien	DOC	Primitivo	2018 Vinosia	Light fruity	0,2L	€ 9,00
Apulien	DOC	Negroamaro	2016 Ercolino	Full body fruity	0,2L	€ 9,50

BEERS

Chiemseer Hell	0,33L	€ 5,00
Paulaner Alkoholfrei	0,33L	€ 3,70

HOT DRINKS

Coffee, espresso macchiato	€ 3,00
Espresso, Espresso decaf	€ 3,00
Espresso Corretto	€ 4,50
Doppio Espresso	€ 5,00
Cappuccino, Latte Macchiato	€ 3,90
Tee assortment	€ 5,80

PACOS MENU RECOMMENDATION

Parmesan-Filled Artichokes with Pak Choi and a Mostarda Fruit Vinaigrette
Spicy Provolone-Filled Tortelli with Pumpkin Cream and Buttered Almond Sauce
Grilled Skrei Served with Wild Broccoli Purée and Lemongrass Sauce

or alternatively

Sliced Beef Tagliata with Artichokes and Red Wine Jus	4Course	€ 69,00
Cocoa-Amaretti Bonnet Served with Caramelized Pineapple	5Course	€ 79,00

ANTIPASTI / STARTER

Parmesan-Filled Artichokes with Pak Choi and a Mostarda Fruit Vinaigrette	€ 26,00
Grilled Scallops Served with Braised Fennel and a Light Citrus Sauce	€ 28,00
Marinated Duck Breast Served with Seasonal Vegetables in Tempura and Dried Figs	€ 26,00

PRIMI PIATTI / HOMEMADE PASTA

Spicy Provolone-Filled Tortelli with Pumpkin Cream and Buttered Almond Sauce	€ 27,00
Saffron Risotto with Ossobuco Ragout and Cardoncelli Mushrooms	€ 28,00
Black Tagliatelle with Monkfish Ragout, Artichokes, and Marjoram	€ 27,00

PESCE / FISH

Grilled Skrei Served with Wild Broccoli Purée and Lemongrass Sauce	€ 39,00
Pan-Seared Ombrina Fillet Served with Vegetable Ratatouille and Saffron Sauce	€ 38,00
Sea Bass "Branzino" in a Salt Crust with Vegetable of the Season (for 2 People)	€ 75,00

CARNE / MEAT

Braised Lamb Shank with Carrot-Horseradish Purée in Its Own Jus	€ 38,00
Roasted Venison Loin with Wild Herbs, Chestnut Polenta, and Lingonberry Compote	€ 39,00
Beef Tagliata with Artichokes and Red Wine Sauce (for 2 People)	€ 75,00

DESSERT

Chocolate Tartlets with Mascarpone Cream	€ 11,00
Pistachio Gelato Served with Crispy Semolina Gnocchi	€ 10,50
Cocoa-Amaretti Bonnet Served with Caramelized Pineapple	€ 10,50
Ricotta-Pear Millefoglie Served with Star Anise Foam	€ 10,50
Sorbetto "LIMONI" with Prosecco and Vodka	€ 8,90

DESSERTWEINE

Passito Di Noto	DOC	Planeta	2018	5cl	€ 7,50
Malvasia Lipari	DOC	Caravaglio	2016	5cl	€ 9,90
Sagrantino	DOCG	Antonelli	2019	5cl	€ 9,90
Torcolato	DOC	Maculan	2018	5cl	€ 10,50

Classici

ANTIPASTI / APPETIZERS

Gourmet fish soup with bread crusts	€ 21,00
Filet of beef carpaccio with arugola salad and parmesan shaves	€ 18,50
Tuna in a sesame coating with white cabbage salad and ginger mousse	€ 21,50
Buffalo mozzarella with cherry tomatoe and basil	€ 16,50
Duet of buffalo mozzarella with culatello ham	€ 19,50
Vitello Tonnato	€ 19,50
Arugola salad with parmesan shaves and cherry tomatoes	€ 10,50

PRIMI PIATTI / PASTA

Spaghetti "Aglio & Olio and chilli peppers" with pine nuts (spicy)	€ 16,00
Linguine with prawns (light spicy)	€ 23,00

PESCE / FISH

Grilled sole fish served with vegetables and mash potatoes	€ 37,00
Squids/Calamari and prawns grilled with arugola salad	€ 33,00

CARNE / MEAT

Straccetti - Beef medallions served with garlic, chilli, rosemary and vegetables	€ 33,50
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FORMAGGI / CHEESES

Pecorino Sardo	DOP	€ 9,50
Taleggio	DOP	€ 9,50
Gorgonzola	DOP	€ 9,50
Parmigiano Reggiano	DOP	€ 9,50
Assortimento di Formaggi misti		€ 12,50

Wine recommendation of the day

Piedmont	DOCG	Gavi di gavi	2019	Guasti	0,75L	37 €
Friuli	DOCG	Friulano	2018	Gravner	0,75L	29 €
Piedmont	DOC	Dolcetto Passola	2015	Del Tufo	0,75L	39 €
Abruzzo	DOC	Montepilciano	2017	Agri Verde	0,75L	39 €