

## APERITIFS

Martini, Sherrys, Campari, Cynarsoda, Punt e Mes,	5 cl	€ 8,00
Aperol-Spritz	0,2L	€ 9,50
Prosecco - Elderflower syrup	0,2L	€ 9,50
Bellini	0,1L	€ 9,50
Prosecco Valdobbiadene	0,1L	€ 9,00
Spumante Brut Rose	0,1L	€ 9,50
Negroni- Americano	0,2L	€ 13,00

## ALCOHOL FREE DRINKS

Acqua Minerale San Pellegrino / Panna	0,75L	€ 8,50
Acqua Minerale Naturale Panna/ San Pellegrino	0,5L	€ 5,50
Fanta, Cola, Cola Light, Bitter Lemon, Ginger Ale	0,2L	€ 5,00
Apple juice, blackberries juice	0,3L	€ 6,00
Fresh orange juice	0,2L	€ 8,00

## OFFENE WEINE BIANCHI

Kampanien	DOCG	Falanghina	2023 Vinosia	Dry and minera	0,2L	€ 10,50
Piemont	DOCG	Arneis	2023 Guasti	Dry and elegan	0,2L	€ 10,50

## OFFENE WEINE ROSSI

Abruzzo	DOC	Montepulciano	2019 Agriverde	Elegant - fullbo	0,2L	€ 10,50
Apulien	DOC	Primitivo	2023 Vinosia	Light fruity	0,2L	€ 10,50
Apulien	DOC	Negroamaro	2020 Ercolino	Full body fruity	0,2L	€ 10,50

## BEERS

Chiemseer Hell	0,33L	€ 6,00
Paulaner Alkoholfrei	0,33L	€ 5,50

## HOT DRINKS

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

## PACOS MENU RECOMMENDATION

Caciocavallo Soufflé with sautéed Cardoncelli Mushrooms, Honey Sauce, and Black Truffle  
Tortelli filled with Potatoes and Porcini Mushrooms, served with Pak Choi and a Sage Butter Sauce  
Grilled Pink Tuna Steak (served Lukewarm) with Braised Endive, Olives, and Sun-Dried Tomatoes

*or alternatively*

Sliced grilled Beef served with Artichokes and Red Wine Sauce 4Course € 69,00  
Panna Cotta infused with Tonka Beans, with a Heart of Orange Marmalade 5Course € 79,00

### ANTIPASTI / STARTER

Caciocavallo Soufflé with sautéed Cardoncelli Mushrooms, Honey Sauce, and Black Truffle € 26,00  
Tempura Cod Fillet with marinated Artichokes and Remoulade Sauce € 28,00  
Pan-seared Veal Tongue with Beetroot Carpaccio, Lamb's Lettuce, and Green Sauce € 26,00

### PRIMI PIATTI / HOMEMADE PASTA

Tortelli filled with Potatoes and Porcini Mushrooms, served with Pak Choi & a Sage Butter Sauce € 27,00  
Mezze maniche alla Carbonara with Peas and Black Truffle € 28,00  
Spaghetti alla Chitarra on Wild Broccoli Cream with Fresh Anchovies, Raisins, and Pine Nuts € 27,00

### PESCE / FISH

Grilled Pink Tuna Steak (served Lukewarm) with Braised Endive, Olives, and Sun-Dried Tomatoes € 38,00  
Pan-seared Monkfish with Herbs and Breadcrumbs, served with sautéed Fennel and Saffron Sauce € 39,00  
Sea Bass "Branzino" in a Salt Crust with Vegetable of the Season (for 2 People) € 75,00

### CARNE / MEAT

Rabbit leg filled w/ Porcini Mushrooms, served w/ Celeriac Cream, Port Wine Sauce & Black Truffle € 38,00  
Milk-fed Veal T-Bone with braised Swiss Chard and Green Pepper Sauce € 41,00  
Sliced grilled Beef served with Artichokes and Red Wine Sauce (for 2 People) € 75,00

### DESSERT

Chocolate Tartlets with Mascarpone Cream € 11,00  
Pistachio Ice Cream with fried Semolina Gnocchi € 10,50  
Sesame Cannoli filled with Baileys Mousse € 10,50  
Panna Cotta infused with Tonka Beans, with a Heart of Orange Marmalade € 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	€ 21,50
Tuna in a sesame coating with white cabbage salad and ginger mousse	€ 25,00
Buffalo mozzarella with cherry tomatoe and basil	€ 18,00
Duet of buffalo mozzarella with culatello ham	€ 24,00
Vitello Tonnato	€ 24,00
Arugola salad with parmesan shaves and cherry tomatoes	€ 12,00

### **PRIMI PIATTI / PASTA**

Spaghetti "Aglio & Olio and chilli peppers" with pine nuts (spicy)	€ 16,00
Linguine with prawns (light spicy)	€ 28,00

### **PESCE / FISH**

Grilled sole fish served with vegetables and mash potatoes	€ 43,00
Squids/Calamari and prawns grilled with arugola salad	€ 36,50

### **CARNE / MEAT**

Straccetti - Beef medallions served with garlic, chilli, rosemary and vegetables	€ 38,50
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### **FORMAGGI / CHEESES**

Pecorino Sardo	DOP	€ 11,00
Taleggio	DOP	€ 11,00
Gorgonzola	DOP	€ 11,00
Parmigiano Reggiano	DOP	€ 11,00
Assortment of mixed cheeses		€ 15,00

### **Wine recommendation of the day**

Piedmont	DOCG	Gavi di gavi	2019	Guasti	0,75L	39 €
Kampanien	DOCG	Fiano	2022	Vinosia	0,75L	44 €
Apulien	DOC	Primitivo	2018	Vinosia	0,75L	41 €
Abruzzo	DOC	Montepulciano Riserva	2017	Agriverde	0,75L	45 €