

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 elegant	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

Salmon tartare with marinated artichokes and orange vinaigrette with pink pepper

Tortelli filled with aubergine Parmigiana, with basil pesto and pine nuts

Pink seared tuna tranche (served lukewarm)

or alternatively

Veal loin "alla Parigina" with baby Swiss chard and green pepper sauce

4Course € 69,00

Almond semifreddo with salted caramel

5Course € 79,00

ANTIPASTI / STARTER

Salmon tartare with marinated artichokes and orange vinaigrette with pink pepper

€ 28,00

Gratinated white asparagus with carne salada and Dijon mustard

€ 27,00

Zucchini flowers stuffed with buffalo mozzarella, served with baby spinach salad and black truffle

€ 27,00

PRIMI PIATTI / HOMEMADE PASTA

Tortelli filled with aubergine Parmigiana, with basil pesto and pine nuts

€ 27,00

Tagliatelle with Salsiccia ragù, cardoncelli mushrooms and wild fennel

€ 27,00

Black squid-ink tagliolini with scallops, green asparagus and lime

€ 28,00

PESCE / FISH

Pink seared tuna tranche (served lukewarm)

€ 39,00

Crispy pan-seared ombrina fillet

€ 38,00

Sea Bass "Branzino" in a Salt Crust with Vegetable of the Season (for 2 People)

€ 75,00

CARNE / MEAT

Rabbit leg stuffed with porcini mushrooms, served with celery root purée and Marsala sauce and black truffle € 38,00

Veal loin "alla Parigina" with baby Swiss chard and green pepper sauce

€ 39,00

Beef Tagliata with Artichokes and Red Wine Sauce

(for 2 People)

€ 75,00

DESSERT

Chocolate Tartlets with Mascarpone Cream

€ 11,00

Yogurt and ginger ice cream with marinated rhubarb

€ 10,50

Black & White mousse with strawberry salad

€ 10,50

Almond semifreddo with salted caramel

€ 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 €