

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

WINES BY THE GLASS

White wines

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

Red wines

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

Buffalo mozzarella roll filled with porcini mushrooms, served with baby Swiss chard

Mixed seafood ravioli with pea cream and lobster sauce

Grilled monkfish with aubergine cream, tomato, and capers

or alternatively

Beef Tagliata with Artichokes and Red Wine Sauce

4Course € 69,00

Piña Colada semifreddo with pineapple salad

5Course € 79,00

ANTIPASTI / STARTERS

Buffalo mozzarella roll filled with porcini mushrooms, served with baby Swiss chard

€ 27,00

Beef "Battutina" with Pane Carasau, marinated chanterelle mushrooms, and fruit mostarda

€ 28,00

Duo of cod croquettes and tempura scampi with green asparagus and a lightly spicy honey sauce

€ 28,00

PRIMI PIATTI / HOMEMADE PASTA

Mixed seafood ravioli with pea cream and lobster sauce

€ 28,00

Tagliatelle with wild mushrooms and black truffle

€ 28,00

Strozzapreti pasta with rabbit ragout, artichokes, and thyme

€ 27,00

PESCE / FISH

Grilled monkfish with aubergine cream, tomato, and capers

€ 39,00

Duo of octopus and scallops with marinated artichokes and orange vinaigrette

€ 39,00

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

€ 75,00

CARNE / MEAT

Pistachio-cruste lamb loin with gratinated white asparagus and rosemary jus

€ 38,00

Herb-cruste sweetbreads with Parmesan risotto and black truffle

€ 39,00

Beef Tagliata with Artichokes and Red Wine Sauce

(for 2 People)

€ 75,00

DESSERT

Chocolate Tartlets with Mascarpone Cream

€ 11,00

Vanilla ice cream with marinated apricots

€ 10,50

Cheesecake with a raspberry heart

€ 10,50

Piña Colada semifreddo with pineapple salad

€ 10,50

Sorbetto "LIMONI" with Prosecco and Vodka

€ 8,90

DESSERTWEINE

Passito Di Noto DOC Planeta 2018

5cl € 8,50

Malvasia Lipari DOC Caravaglio 2016

5cl € 9,90

Sagrantino DOCG Antonelli 2019

5cl € 10,50

CLASSICI

ANTIPASTI / APPETIZERS

Gourmet fish soup with bread crusts	€ 24,00
Filet of beef carpaccio with parmesan shaves and black truffle	€ 26,00
Tuna in a sesame coating with white cabbage salad and ginger mousse	€ 27,00
Buffalo mozzarella with cherry tomatoe and basil	€ 18,00
Duet of buffalo mozzarella with culatello ham	€ 24,00
Vitello Tonnato	€ 24,00

PRIMI PIATTI / PASTA

Spaghetti "Aglio & Olio and chilli peppers" with pine nuts (spicy)	€ 18,50
Linguine with prawns (light spicy)	€ 28,00

PESCE / FISH

Grilled sole fish served with vegetables and mash potatoes	€ 45,00
Squids/Calamari and prawns grilled with seasonal vegetables	€ 38,00

CARNE / MEAT

Straccetti - Beef medallions served with garlic, chilli, rosemary and vegetables	€ 39,00
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FORMAGGI / CHEESES

Pecorino Sardo	DOP	€ 11,00
Taleggio	DOP	€ 11,00
Gorgonzola	DOP	€ 11,00
Parmigiano Reggiano	DOP	€ 11,00
Assortimento di Formaggi misti		€ 15,00

OUR RECOMMENDED WINES BY THE BOTTLE

White wines

Piedmont	DOCG	Gavi di gavi	2021	Guasti	0,75L	39 €
Campania	DOCG	Fiano	2022	Vinosia	0,75L	44 €

Red wines

Apulia	DOC	Primitivo	2018	Vinosia	0,75L	41 €
Abruzzo	DOC	Montepilciano	2017	Agriverde	0,75L	45 €