

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 elegant	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

Burrata with marinated aubergines, Taggiasca olives and toasted bread

Paccheri with octopus ragout, artichokes and fresh mint

Pan-seared meagre fillet with pea purée and lobster sauce

or alternatively

Stuffed guinea fowl breast with porcini mushrooms, baby Swiss chard and black truffle 4Course € 69,00

Coconut and lime semifreddo with apricot compote 5Course € 79,00

ANTIPASTI / STARTERS

Burrata with marinated aubergines, Taggiasca olives and toasted bread € 26,00

Fish crudité with scallops, scampi, salmon and tuna, served with a delicate Swiss chard salad (lightly sautéed) € 28,00

Beef tartare with honeydew melon, quail egg and fine mustard sauce € 27,00

PRIMI PIATTI / HOMEMADE PASTA

Tortelli filled with buffalo mozzarella and sun-dried cherry tomatoes, served with Parmesan cream and béarnaise € 27,00

Paccheri with octopus ragout, artichokes and fresh mint € 28,00

Tagliatelle with veal shoulder ragout and porcini mushrooms € 27,00

PESCE / FISH

Monkfish with fine vegetables, sweet-and-sour marinated € 40,00

Pan-seared meagre fillet with pea purée and lobster sauce € 38,00

Sea Bass "Branzino" in a Salt Crust with Vegetable of the Season (for 2 People) € 75,00

CARNE / MEAT

Stuffed guinea fowl breast with porcini mushrooms, baby Swiss chard and black truffle € 39,00

Gratinated saddle of veal with olives and Parmesan, served with chanterelle mushrooms and Vinsanto sauce € 40,00

Beef Tagliata with Artichokes and Red Wine Sauce (for 2 People) € 75,00

DESSERT

Chocolate Tartlets with Mascarpone Cream € 11,00

Classic tiramisu € 10,50

Fior di Latte and Amarena cherry ice cream with marinated plums € 10,50

Coconut and lime semifreddo with apricot compote € 10,50

Sorbetto "LIMONI" with Prosecco and Vodka € 8,90

DESSERTWEINE

Passito Di Noto	DOC	Planeta	2018	5cl	€ 8,50
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Malvasia Lipari	DOC	Caravaglio	2016	5cl	€ 9,90
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Sagrantino	DOCG	Antonelli	2019	5cl	€ 10,50
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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 tomato 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	Montepulciano	2017	Agriverde	0,75L	45 €