

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

Artichokes stuffed with Parmesan, served on baby Swiss chard

Potato and porcini tortelli with butter, sage and Parmesan

Warm, pink-seared, tuna steak with pumpkin ragout and lemongrass sauce

or alternatively

Braised beef shoulder with chestnut purée in red wine sauce

4Course € 69,00

Classic tiramisu

5Course € 79,00

ANTIPASTI / STARTERS

Artichokes stuffed with Parmesan, served on baby Swiss chard

€ 26,50

Crispy grilled octopus on potato cream with Livornese sauce

€ 27,50

Poached veal fillet with beetroot and celery tartare, served with delicate salsa verde

€ 27,50

PRIMI PIATTI / HOMEMADE PASTA

Potato and porcini tortelli with butter, sage and Parmesan

€ 27,00

Cavatelli allo Scoglio with calamari, scampi and clams, with pumpkin and lime

€ 28,00

Pappardelle with lamb ragù, artichokes and Pecorino

€ 26,50

PESCE / FISH

Basil-crusted monkfish with celeriac cream and saffron sauce

€ 40,00

Warm, pink-seared, tuna steak with pumpkin ragout and lemongrass sauce

€ 38,00

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

€ 75,00

CARNE / MEAT

Braised beef shoulder with chestnut purée in red wine sauce

€ 39,00

Crispy veal sweetbreads with Parmesan risotto, king oyster mushrooms and Vin Santo sauce

€ 39,00

Beef tagliata with green peppercorn sauce (for 2 People)

€ 75,00

DESSERT

Chocolate Tartlets with Mascarpone Cream

€ 11,00

Classic tiramisu

€ 10,50

Tartlets with nougat mousse and red wine-poached plums

€ 10,50

Vanilla ice cream with persimmon 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
--	---------

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 €