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

Parmesan Soufflé with Grilled Treviso Radicchio and Honey Sauce
Spaghettini with Baby Cuttlefish Ragù, Venus Clams and White Cannellini Beans
Meagre Fillet with Gently Spiced Cime di Rapa and Dijon Mustard
or alternatively
Braised Ox Cheeks with Parmesan Risotto and Red Wine Sauce — 4Course € 69,00
Crème Brûlée with Nougat — 5Course € 79,00

ANTIPASTI / STARTERS

Duet of Sea Bass and Scallop Tartare with Fennel Salad	€ 28,00
Parmesan Soufflé with Grilled Treviso Radicchio and Honey Sauce	€ 26,50
Quail Bites Stuffed with Pine Nuts and Dried Figs, Served with Sautéed King Oyster Mushrooms	€ 27,50

PRIMI PIATTI / HOMEMADE PASTA

Tortelli Filled with Mildly Spiced Provolone, Served with Pumpkin Ratatouille and Mostarda Fruits	€ 27,00
Spaghettini with Baby Cuttlefish Ragù, Venus Clams and White Cannellini Beans	€ 28,00
Fettuccine with Beef Tenderloin Ragù, Porcini Mushrooms and Rosemary	€ 27,50

PESCE / FISH

Crispy Pan-Fried Cod with Aubergine Cream and Lobster Sauce		€ 40,00
Meagre Fillet with Gently Spiced Cime di Rapa and Dijon Mustard		€ 38,00
Sea Bass "Branzino" in a Salt Crust with Vegetable of the Season	(for 2 People)	€ 75,00

CARNE / MEAT

Braised Ox Cheeks with Parmesan Risotto and Red Wine Sauce		€ 39,00
Venison Loin in a Wild Herb Crust, Served with Chestnut Purée and Cranberry Sauce		€ 41,00
Beef tagliata with green peppercorn sauce	(for 2 People)	€ 75,00

DESSERT

Chocolate Tartlets with Mascarpone Cream	€ 11,00
Classic tiramisu	€ 10,50
Pistachio Ice Cream with a Delicate Kumquat Salad	€ 10,50
Crème Brûlée with Nougat	€ 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 seasame coating with white cabbege salad and gignger mousse	€ 27,00
Buffalo mozzarella with charry 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 vegatables	€ 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 €