

## APERITIVI

Various Martinis, Sherrys, Campari*, Cynarsoda*, Punt e Mes,	5 cl	€ 6,50
Aperol-Spritz, Prosecco- Holunder, Bellini (Prosecco, Peach)	0,1L	€ 6,50
Prosecco Holunder	0,1L	€ 6,50
Mirabella Franciacorta Brut Rose	0,1L	€ 8,50
Champagner Ruinart Brut Blanc	0,1L	€ 17,50

## SOFT DRINKS

Acqua Minerale San Pellegrino / Panna	0,75L	€ 6,50
Acqua Minerale Naturale Panna/ San Pellegrino	0,5L	€ 3,90
Fanta, Cola**, Cola Light**,Bitter Lemon,Ginger Ale	0,2L	€ 3,50
Appel Spritzer, Red Currant Spritzer	0,3L	€ 4,80
Fresh pressed Orange Juice	0,2L	€ 5,90

## OPEN WINE BIANCHI

2016 Piemonte	Roero Arneis	DOCG	F.Bianco	dry, fruity	0,2L	€ 7,50
2016 Kampanien	Falanghina	DOCG	Feudi.S.G	fruity, fresh	0,2L	€ 7,50
2013 Friual	Friulano	DOCG	Graunar	aromatic	0,2L	€ 9,50

## OPEN WINE ROSSI

2014 Toskana	Morellino d. Scansano	DOC	Sassero	soft, tasty	0,2L	€ 7,50
2011 Kampanien	Aglianico-Cabernet S.	DOC	Vinosia	elegant, fully	0,2L	€ 7,50
2013 Toskana	Sangiovese-Syrah	DOC	Fossi	full-bodied	0,2L	€ 12,50
2015 Apulien	Primitivo	DOC	Vinosia	light, fruity	0,2L	€ 7,50

## BEER

Fürstenberg Premium Pils, Hacker-Pschorr Münchner Hell	0,33L	€ 4,50
Paulaner Alcohol Free	0,33L	€ 3,70

## WARM DRINKS

Coffee, Espresso Macchiato	€ 2,70
Espresso (Francocaffe, 100% Arabica), Espresso decaffeinated	€ 2,50
Espresso Corretto	€ 3,50
Doppio Espresso	€ 3,90
Cappuccino, Latte Macchiato	€ 2,90
Various Tea	€ 5,80

\*with colourant \*\*with colourant & caffeinated

## PACOS RECOMMENDATION

Artichokes filled with Parmesan on spinach with black truffle

Tortelli filled with green asparagus & Parmesan and black truffle

Cross roasted meagre fillet with vegetables giardiniera and pistachios  
*or alternatively*

Veal back with olive crust, wild mushrooms in Marsala wine sauce

4course € 54,90

Coconut-white chocolate parfait

5course € 65,90

### ANTIPASTI / STARTER

Carrot cream soup with ginger

€ 8,50

Duet of red mullet and scallops with vegetables capponata and basil pesto

€ 19,50

Artichokes filled with Parmesan on spinach with black truffle

€ 19,50

Carne Salata with marinated figs and green asparagus

€ 19,50

### PRIMI PIATTI / HOMEMADE PASTA

Spaghetti chitarra with clams and zucchini flowers

€ 18,50

Tortelli filled with green asparagus & Parmesan and black truffle

€ 18,50

Tagliatelle with salsiccia, pine nuts and artichokes

€ 18,50

### PESCE / FISH

Cross roasted meagre fillet with vegetables giardiniera and pistachios

€ 29,50

Turbot fillet with sesame wrapped in peas and chives in lemongrass sauce

€ 29,50

Sea bass in a salt crust with spinach and vegetable

for 2 People

€ 57,90

### CARNE / MEAT

Crispy poussin with white asparagus and honey sauce slightly spicy

€ 28,50

Veal back with olive crust, wild mushrooms in Marsala wine sauce

€ 29,50

Beef tagliata with eggplant casserole in red wine sauce

for 2 People

€ 59,90

### DESSERT

Chocolate tart on mascarpone

€ 8,50

Gelato al pistacchio with fruits

€ 8,50

Rhubarb yoghurt tart

€ 8,50

Coconut-white chocolate parfait

€ 8,50

Sorbetto "LIMONI" with Prosecco and Vodka

€ 7,50

### DESSERTWINE

Passito Di Noto DOC Planeta 2013

5cl € 7,50

Malvasia Lipari DOC Caravaglio 2012

5cl € 9,50

Sagrantino DOCG Antonelli 2008

5cl € 9,50

Torcolat DOC Maculan 2008

5cl € 10,50

Dear guests, our service staff will inform you about potential allergens and intolerances in our carefully selected range of dishes.

## Classici

### ANTIPASTI / STARTER

Gourmet fish soup with bread crusts	€ 15,50
Filet of beef carpaccio with parmesan shavings and rocket salad	€ 14,50
Tuna in a sesame coating with white cabbage salad and ginger mousse	€ 16,50
Buffalo mozzarella with tomatoes and basil	€ 13,50
Duet of buffalo mozzarella and culatello ham	€ 16,50
Vitello Tonnato	€ 15,50
Rocket salad with tomatoes and parmesan shavings	€ 8,50

### PRIMI PIATTI / PASTA

Spicy Spaghetti "Aglio & Olio " with garlic, chilli, olive oil and pine kernels	€ 13,50
Linguine with 1/2 triggerred lobster	€ 22,50

### PESCE / FISH

Sole fish from grill, vegetable and mash potatoes	€ 27,50
Squids/Calamari grilled on rocket salad	€ 23,00

### CARNE / MEAT

Grilled beef filet medallions with garlic, chilli and rosemary & vegetable	€ 26,50
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### FORMAGGI / CHEESE

Pecorino Sardo	DOP	€ 8,50
Taleggio	DOP	€ 8,50
Gorgonzola	DOP	€ 8,50
Parmigiano Reggiano	DOP	€ 9,50
Assortimento di Formaggi misti		€ 12,50

### Our Wine Recommendations

2014	Piemont	Roero Arneis	DOCG	F.Bianco	0,75L	€ 29,00
2014	Basilikata	Maddalena	IGT	Lagala	0,75L	€ 29,00
2011	Toscana	Sangiovese-Syrah	IGT	Fossi	0,75L	€ 49,00
2007	Basilikata	Masseron	IGT	Lagala	0,75L	€ 49,00