

APERITIFS

Martini, Sherrys, Campari, Cynarsoda, Punt e Mes,	5 cl	€ 7,00
Aperol-Spritz	0,2L	€ 9,00
Prosecco - Elderflower syrup	0,2L	€ 9,00
Bellini	0,1L	€ 9,00
Prosecco Valdobbiadene	0,1L	€ 8,50
Spumante Brut Rose	0,1L	€ 9,00
Negroni- Americano	0,2L	€ 12,00

ALCOHOL FREE DRINKS

Acqua Minerale San Pellegrino / Panna	0,75L	€ 7,50
Acqua Minerale Naturale Panna/ San Pellegrino	0,5L	€ 4,50
Fanta, Cola, Cola Light, Bitter Lemon, Ginger Ale	0,2L	€ 4,00
Apple juice, blackberries juice	0,3L	€ 5,00
Fresh orange juice	0,2L	€ 6,00

OFFENE WEINE BIANCHI

Kampanien	DOCG	Falanghina	2021 Vinosia	Dry and minera	0,2L	€ 8,00
Piemont	DOCG	Arneis	2020 Clemente G	Dry and elegan	0,2L	€ 8,00
Friual	DOCG	Friulano	2018 Graunar	Aromatic	0,2L	€ 8,00

OFFENE WEINE ROSSI

Abruzzo	DOC	Montepulciano	2017 Agriverde	Elegant - fullbo	0,2L	€ 9,50
Kampanien	DOC	Neromora Aglianico	2018 Vinosia	Elegant - fruity	0,2L	€ 9,00
Apulien	DOC	Primitivo	2018 Vinosia	Light fruity	0,2L	€ 9,00
Apulien	DOC	Negroamaro	2016 Ercolino	Full body fruity	0,2L	€ 9,50

BEERS

Chiemseer Hell	0,33L	€ 5,00
Paulaner Alkoholfrei	0,33L	€ 3,70

HOT DRINKS

Coffee, espresso macchiato	€ 3,00
Espresso, Espresso decaf	€ 3,00
Espresso Corretto	€ 4,50
Doppio Espresso	€ 5,00
Cappuccino, Latte Macchiato	€ 3,90
Tee assortment	€ 5,80

PACOS MENU RECOMMENDATION

Aubergine Parmigiana with Burratina & Basil Pesto

Tortelli filled with Buffalo Mozzarella on grilled Aubergines and Tomato Concasse

Pink Swordfish Tranche on Courgette-Mint-Vellutata (lukewarm) and Asparagus

or alternatively

Beef Tagliata, on grilled Vegetables and Green Pepper Sauce

4Course € 69,00

White Chocolate and Raspberry Parfait

5 Course 79.00

ANTIPASTI / STARTER

Fish Variation of marinated raw Fish (Scallops-Scampi-Wild Salmon)

€ 28,50

Aubergine Parmigiana with Burratina & Basil Pesto

€ 25,50

Veal fillet Tartare with Quail Zucchini flowers in Tempura

€ 27,50

PRIMI PIATTI / HOMEMADE PASTA

Tortelli filled with Buffalo Mozzarella on grilled Aubergines and Tomato Concasse

€ 27,50

Tagliatelle with Beef Tenderloin Tips, Porcini Mushrooms and Rosemary

€ 27,00

Paccheri with small Octopuses, Artichokes, Olives and Origano

€ 26,50

PESCE / FISH

Pink Swordfish Tranche on Courgette-Mint-Vellutata (lukewarm)

€ 37,50

Monkfish Medallions on Vegetable Capponata and Olive Pesto

€ 38,50

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

€ 74,00

CARNE / MEAT

Roasted Sweetbreads with Celery Puree in Vin Santo Sauce and Black Truffle

€ 37,00

Veal Cutlet on Chanterelles and Spring Onions, with Lemon Balm Sauce

€ 38,50

Beef Tagliata, on grilled Vegetables and Green Pepper Sauce

(for 2 People)

€ 74,00

DESSERT

Chocolate Tortino on Mascarpone Cream

€ 11,00

Gelato Vanilla and Passion Fruit Ice Cream with Pineapple Compote

€ 10,50

Tiramisu al Caffee with Fresh Strawberries

€ 10,50

White Chocolate and Raspberry Parfait

€ 10,50

Sorbetto "LIMONI" with Prosecco and Vodka

€ 8,90

DESSERTWEINE

Passito Di Noto	DOC	Planeta	2018	5cl	€ 7,50
Malvasia Lipari	DOC	Caravaglio	2016	5cl	€ 9,90
Sagrantino	DOCG	Antonelli	2019	5cl	€ 9,90
Torcolato	DOC	Maculan	2018	5cl	€ 10,50

Classici

ANTIPASTI / APPETIZERS

Gourmet fish soup with bread crusts	€ 21,00
Filet of beef carpaccio with arugola salad and parmesan shaves	€ 18,50
Tuna in a sesame coating with white cabbage salad and ginger mousse	€ 21,50
Buffalo mozzarella with cherry tomatoe and basil	€ 16,50
Duet of buffalo mozzarella with culatello ham	€ 19,50
Vitello Tonnato	€ 19,50
Arugola salad with parmesan shaves and cherry tomatoes	€ 10,50

PRIMI PIATTI / PASTA

Spaghetti "Aglio & Olio and chilli peppers" with pine nuts (spicy)	€ 16,00
Linguine with prawns (light spicy)	€ 23,00

PESCE / FISH

Grilled sole fish served with vegetables and mash potatoes	€ 37,00
Squids/Calamari and prawns grilled with arugola salad	€ 33,00

CARNE / MEAT

Straccetti - Beef medallions served with garlic, chilli, rosemary and vegetables	€ 33,50
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FORMAGGI / CHEESES

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

Wine recommendation of the day

Piedmont	DOCG	Gavi di gavi	2019	Guasti	0,75L	37 €
Friuli	DOCG	Friulano	2018	Gravner	0,75L	29 €
Piedmont	DOC	Dolcetto Passola	2015	Del Tufo	0,75L	39 €
Abruzzo	DOC	Montepilciano	2017	Agri Verde	0,75L	39 €