

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
Friul	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

Parmesan Flan with Porcini Mushrooms cream and Black Truffle

Tortelli filled with piquant Provolone and Sweet Potatoes, served with Butter and Almonds

Warm Tuna tranche with green Bean and Oregano salad, Cherry tomato, Olive and Caper Vinaigrette

or alternatively

Pink roasted Duck Breast with Celery–Apple Purée and lightly spiced Honey Sauce 4Course € 69,00

Semifreddo with Brittle and prickly Pear Jelly 5Course € 79,00

ANTIPASTI / STARTER

Sea Bass fillet in Tempura with marinated Vegetables and Remoulade Sauce € 28,00

Veal fillet Battutina with marinated Chanterelles and Caramelized Figs € 27,00

Parmesan Flan with Porcini Mushrooms cream and Black Truffle € 26,00

PRIMI PIATTI / HOMEMADE PASTA

Tortelli filled with piquant Provolone and Sweet Potatoes, served with Butter and Almonds € 26,50

Fettuccine with fresh Anchovies, Raisins and Pine Nuts on Broccoli Cream, lightly spiced € 26,00

Strozzapreti Pasta with Rabbit Ragout, Artichokes, Olives and Thyme € 25,00

PESCE / FISH

Warm Tuna tranche w/ green Bean & Oregano salad, Cherry tomato, Olive & Caper Vinaigrette € 38,00

Crispy seared Octopus with Potatoes and Red Bell Peppers in Green Sauce € 38,00

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

CARNE / MEAT

Pink roasted Duck Breast with Celery–Apple Purée and lightly spiced Honey Sauce € 36,00

T-bone of Milk-fed Veal with Cardoncelli Mushrooms and Rosemary Sauce € 41,00

Sliced Beef Tagliata with Parmigiana Gratin and Green Pepper Sauce (for 2 People) € 75,00

DESSERT

Chocolate Tartlets with Mascarpone Cream € 11,00

Crispy Filo Pastry with Plums and a wild Berry Coulis € 10,50

Semifreddo with Brittle and prickly Pear Jelly € 10,50

Ice cream with "Italian Cheesecake" and Pears in Red Wine € 10,50

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

DESSERTWEINE

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