

## PACO'S MENU RECOMMENDATION

Grilled Scamorza cheese topped with mushrooms and black truffles

Tortelli filled with pumpkin and Fontina cheese, on a bed of Bok Choy and topped with black truffles

Crispy pan-fried stone bass fillet on a bed of vegetable Capponata with olive pesto

*and/or*

Grilled beef filet medallions with garlic, chili and rosemary & vegetable 4 Course € 59,90

White chocolate and coconut mousse 5 Course € 69,90

### Starters

Grilled Scamorza cheese topped with mushrooms and black truffles € 19,90

Duet of kabeljau (cod) medallions and shrimp tempura with Remoulade sauce and pickled celery € 21,50

Beef tenderloin tartar with quail egg and Vegetable "Giardiniera" € 21,90

### First Course / Homemade Pastas

Tortelli filled with pumpkin and Fontina cheese on a bed of Bok Choy and topped with black truffles € 19,90

Tagliolini with venus clams and scallops € 22,50

Pappardelle with Salsiccia sausage and artichokes € 19,00

### Fish

Seared swordfish slices on a bed of red beets and pineapple € 29,90

Crispy pan-fried stone bass fillet on a bed of vegetable capponata with olive pesto € 29,50

Branzino (European Bass) baked in a salt crust, seasonal vegetables, spinach and potato pu for 2 People € 59,90

### Meat

Rare rack of lamb on a bed of Savoy cabbage in mustard sauce € 32,50

Roastbeef " Tagliata" and sauteed artichokes with green peppercorn sauce for 2 People € 62,90

Veal chop with sauteed chicory in Tobasco sauce € 32,50

### DESSERT

Chocolate lava cake with Mascarpone crème € 8,90

Homemade Malaga (wine raisin) and cayenne pepper ice cream with marinated plums € 8,90

White chocolate coconut mousse € 8,90

Chestnut-Amaretti croquettes with orange-Grand Marnier sauce € 8,90

Lemon sorbet with Prosecco and vodka € 7,90

### DESSERTWEINE

Passito Di Noto DOC Planeta 2013 5cl € 7,50

Malvasia Lipari DOC Caravaglio 2012 5cl € 9,90

Sagrantino DOCG Antonelli 2011 5cl € 9,90

Torcolato DOC Maculan 2008 5cl € 10,50