

**STARTERS**

Buffalo mozzarella with Parma ham (A: 7)	19,50 €
Buffalo mozzarella with tomatoes (A: 7)	12,00 €
Beef Carpaccio with pear, mustard and honey (A: 10, 12)	13,00 €
Goat cheese mousse with beet and crispy quinoa (A: 7)	13,50 €
Topinambur cream, artichoke, anchovy crumble, lemon and mint oil (A: 4, 5, 7, 8, 12)	14,00 €
Octopus with potato cream and dehydrated black olives (A: 9, 12, 14)	18,00 €
Asparagus custard with parmesan cheese fondue (A: 3, 7)	14,00 €
Cuttlefish with fennel bulb and almonds (A: 8, 14)	16,00 €

**PASTA**

Spaghetti with seafood (A: 1, 2, 9, 12, 14)	22,00 €
Spaghetti Neptuno (mussels, clams, squid and half a lobster) (A: 1, 2, 9, 12, 14)	34,00 €
Spaghetti with 3 kinds of tomato and basil (A: 1, 9)	13,00 €
Tagliatelle with bolognese sauce (A: 1, 3, 6, 7, 9, 10, 12)	13,50 €
Lasagne Bolognese (A: 1, 3, 6, 7, 9, 10, 12)	14,00 €
Ravioli stuffed with gorgonzola cheese and walnuts with butter and sage (A: 1, 6, 7, 8, 10)	15,50 €
Rigatoni with cream of asparagus and crispy speck (A: 1)	14,50 €
Spaghetti "alla Chitarra" with cuttlefish and parsley emulsion (A: 1, 3, 4, 6, 7, 9, 10, 12, 14)	16,00 €

**MEAT AND FISH**

Rack of lamb in bread herbs crust, baked potatoes and vegetables (A: 1, 6, 9, 10, 12)	28,00 €
Tenderloin of beef with siphoned Béarnaise sauce, baked potatoes and vegetables (A: 3, 7, 12)	30,50 €
Beef cheek in a port wine sauce, baked potatoes and vegetables (A: 9, 12)	26,50 €
Snapper with dried tomato coolies, pine nuts, baked potatoes and vegetables (A: 4, 8)	26,50 €
Sea bass with celeri mousseline, baked potatoes and vegetables (A: 4, 7)	25,00 €
Turbot with Beurre Blanc sauce, baked potato and vegetables (A: 4, 7, 9, 12)	24,00 €
John Dory with lemon citronette and thyme, baked potato and vegetables (A: 4, 6)	27,00 €

**PIZZAS**

Margherita · (tomato, mozzarella, basil) (A: 1, 6, 7, 10)	10,00 €
Diavola · (tomato, mozzarella, spicy salami) (A: 1, 6, 7, 10)	12,00 €
Vegetariana · (tomato, mozzarella, zucchini, eggplant, bell peppers and mushrooms) (A: 1, 6, 7, 10)	14,00 €
Italia · (mozzarella, Parma ham, cherry tomatoes, rocket, grana cheese, olive oil) (A: 1, 6, 7, 10)	18,00 €
Capricciosa · (tomato, mozzarella, ham, mushrooms, artichoke) (A: 1, 6, 7, 10)	16,00 €
Margherita Bufala · (tomato, Buffalo mozzarella, basil, olive oil) (A: 1, 6, 7, 10)	15,00 €
4 Formaggi · (4 cheeses: mozzarella, gorgonzola, grana, sweet provolone) (A: 1, 6, 7, 10)	16,00 €
Veranda · (mozzarella, ham, potato cream, grana cheese chips, pepper) (A: 1, 6, 7, 10)	18,00 €
Osteria · (mozzarella, smoked scamorza, pork pancetta, yellow tomato) (A: 1, 6, 7, 10)	18,00 €
Primavera · (mozzarella, asparagus cream, speck, caciocavallo silano D.O.P.) (A: 1, 6, 7, 10)	17,00 €
Boscaiola · (mozzarella, oyster mushroom cream, pork pancetta, pecorino romano cheese, walnuts, pepper) (A: 1, 6, 7, 8, 10)	19,00 €

**EXTRA**

Mixed salad	6,00 €
Green salad	6,00 €
French fries (A: 1, 5, 6, 7, 8, 11)	4,00 €
Oven potatoes	5,00 €
Seasonal vegetables (A: 7)	6,00 €
Focaccia (A: 1, 6, 10)	6,00 €
Bread (A: 1, 6, 10)	2,00 €

VAT included

A: Allergens. Check the list.

## Allergeni

Se sei allergico a qualsiasi cibo, controlla questo elenco o consulta il tuo cameriere. Ogni piatto indica se contiene uno di questi alimenti.

## Alérgenos

Si usted es alérgico a algún alimento, por favor revise esta lista o consulte a su camarero. Cada plato indica si contiene alguno de estos alimentos.

## Allergenic products

If you're allergic to any food, please check the following list or consult your waiter. Each dish indicates if it contains any of these ingredients.















## Allergene

Wenn Sie eine Lebensmittel-intoleranz haben, überprüfen Sie bitte diese Liste, oder wenden Sie sich an Ihren Kellner.

Jedes Gericht zeigt an, ob es irgendwelche dieser Nahrungsmittel trägt.

## Allergenerna

Om du är allergic till någon mat, kolla följande lista eller kontakta din servitör. Varje maträtt anger om det innehåller någon av dessa ingredienser.

- 1  Glutine · Gluten · Gluten · Gluten · Gluten
- 2  Crostacei · Crustáceos · Crustaceans · Krebstiere · Kräftdjur
- 3  Uova · Huevos · Eggs · Eier · Ägg
- 4  Pesce · Pescado · Fish · Fisch · Fisk
- 5  Arachidi · Cacahuètes · Peanuts · Erdnüsse · Jordnötter
- 6  Soia · Soja · Soya · Soja · Soja
- 7  Latticini · Lácteos · Milk · Milchprodukte · Mejeriprodukter
- 8  Frutta a guscio · Frutos de cáscara · Tree Nuts · Nüsse · Nötter
- 9  Sedano · Apio · Celery · Sellerie · Selleri
- 10  Senape · Mostaza · Mustard · Senf · Senap
- 11  Sesamo · Sésamo · Sesame · Sesam · Sesam
- 12  Solfiti · Sulfitos · Sulphites · Sulfite · Sulfiter
- 13  Lupini · Altramucos · Lupins · Lupinen · Lupiner
- 14  Molluschi · Moluscos · Mollusks · Mollusken · Blötdjur

# Dolci & Caffè

DOLCI · POSTRES · DESSERTS

Tiramisu



9,00 €

Pan di Spagna al cacao, mousse al cioccolato e salsa ai frutti di bosco



Bizcocho al cacao, mousse de chocolatey salsa de frutas del bosque

Cocoa sponge cake, chocolate mousse and berry sauce

8,50 €

Crostata moderna alle mandorle con crema al limone



Pastel de almendras con crema de limón

Almond cake with lemon cream

8,00 €

Composta di mango, spuma al cocco e gel al lime

Compota de mango, espuma de coco y gel de lima

Mango compote, coconut foam and lime gel

7,00 €

Pera con namelaka al cioccolato bianco



Postre de pera con namelaka de chocolate blanco

Pear dessert with white chocolate namelaka

8,50 €

Gelati e sorbetti



Helados y sorbetes de fabricación local

Locally made Italian Ice creams and sorbets

6,00 €

Affogato al caffè



7,00 €

Espresso - Café Solo 2.00 €

Macchiato - Cortado 2.20 €

Americano - Black Coffee 2.50 €

Café con leche - White Coffee 2.50 €

Latte Macchiato 3.00 €

Cappuccino 2.80 €

Irish Coffee 9.00 €

Calipso (with Tia Maria) 9.00 €

Baileys Coffee 9.00 €