



Il Menu

Antipasti

Swordfish carpaccio with red berries₄
16.

Panzanella di mare_{1,2,4}
Seafood, Tuscan bread (marinated in tomatoes, oil, vinegar, salt and herbs)
16.

Vitello tonnato_{3,7}
Veal with tuna sauce
15.

Prosciutto e melone
Parma ham and melon
16.

Primi Piatti

Risotto with scampi (king prawns) and asparagus_{2,4,7}
16.

Stracciatella ravioli with shellfish_{1,2,3,4,7}
16.

Linguina alla carbonara_{1,3,7}
'Linguine' long pasta with a revisited carbonara sauce
13.

'Paccheri' short pasta with a vegetable pesto₁
13.

Secondi piatti

Golden perch fillet with butter and sage_{4,7}
15.

Variety of fried fish_{2,4}
18.

Grilled seabass with a lemon zest sauce₄
16.

Filet of beef with a variety of sauces₁₀
22.

Insalatone

Fruit and vegetable salad_{2,4}
14.

Mackerel salad_{4,7,8}
14.

Greek salad₇
12.

Contorni

6.

Baked potatoes

French fries₁

Mixed Salad

Grilled vegetables

Dessert

7.

Yogurt mousse with red berries₇

Coconut bounty_{3,7}

Pistachio parfait with a Nutella centre_{3,7,8}

Homemade cake

Menù Bambini

Ham and mozzarella₇
6.

Gnocchi al pesto_{1,7,8}
8.

Pasta with tomato sauce₁
8.

Fried veal steak with french fries_{1,3}
9.

Coperto
2.5