



STARTER

PARMIGIANA DI MELANZANE(V)

AUBERGINE LAYERS WITH TOMATO, MOZZARELLA, BASIL.

CALAMARI FRITTI E GAMBERETTI

SQUID RINGS, PRAWNS AND COURGETTES, BATTERED, DEEP FRIED, SERVED WITH TARTAR SAUCE AND LEMON

BURRATA CON PROSCIUTTO

BURRATA CHEESE SERVED WITH PARMA HAM

POLPETTINE

MEATBALLS WITH GARLIC, PARMESAN AND BASIL IN TOMATO SAUCE

CAPRA IN CARROZZA(V)

GOAT'S CHEESE IN BREADCRUMBS, SERVED WITH CAMELLIZED RED ONION ON SALAD LEAVES.

MAIN COURSE

CARTOCCIO

HAND MADE LEMON ZEST TAGLIOLINI PASTA, BAKED EN-PAPIOTTE WITH SQUID, MUSSELS, MEDITERRANEAN PRAWNS, CLAM AND CHILLI IN CHERRY TOMATO SAUCE.

BISTECCA

CHAR GRILLED ANGUS RIB EYE STEAK, SERVED WITH SAUTEED POTATOES, MIX VEGETABLES AND PEPPERCORN SAUCE.

PAPPARDELLE BOLOGNESE

FRESH PAPPARDELLE PASTA WITH OUR HOME-MADE BEEF BOLOGNESE SAUCE.

POLLO NDUJA

PAN-FRIED BREAST OF CHICKEN WITH SPICY NDUJA PORK, WITH OLIVES AND ONIONS, SERVED WITH SAUTEED POTATOES AND MIX VEGETABLES.

SALMONE

SALMON FILLET WITH SPINACH AND CREAM SAUCE, SERVED WITH MASHED POTATOES.

SEABASS

FILLETS OF SEA BASS, PAN FRIED WITH A LEMON WHITE WINE SAUCE, SERVED WITH MASHED POTATOES AND MIX VEGETABLES.

PIZZA MELANZANE E PROVOLA (V)

MOZZARELLA, TOMATO AND AUBERGINE.

PIZZA DIAVOLA

TOMATO AND MOZZARELLA AND PEPPERONI.

DESSERT

TIRAMISU

CANNOLO SICILIANO

BANOFFIE PIE

