

## Starters

Toasted bread and butter with  
anchovies of the Cantabrian Sea  
€ 11.00

Fried hartichoke with burrata cheese  
€ 11.00

Grilled eggplant's with goose cheese and confit cherry tomatoes  
€ 11,00

Mix of tuscan Ham and salami with "crostini" and pecorino cheese  
€ 13.00

Special of the house  
Asparagus Soufflè  
Crispy basket with scamorza cheese and porcini  
Robiola in pasta filo with balsamic  
€ 14.00

Cheese selection with fresh fruit  
€ 13.00

Steamed prawn salad with citrus vinaigrette  
€ 14.00

Tuna's tartar with onions and pistachios  
€ 14.00

## First Course

“Gnudi” ricotta and scamorza cheese with black truffle  
€16.00

Pappardelle with rabbit ragù and black olives  
€ 12.00

Fusilli with eggplants ,cherry tomatoes and ricotta cheese  
€ 12,00

Tagliatelle with Duck Ragù  
€ 12.00

Paccheri with tomato N'duja and burrata  
€ 12.00

Risotto with pear's in vin santo , gorgonzola cheese and black pepper  
€ 12.00

Maltagliati with zucchini flowers, shrimp and prawns  
€ 14.00

Spaghetti trabaccolara  
Fish sauce  
€ 13.00

“Calamarata” with Cheese–Pepper , squid and prawns  
14.00

### **Main dish of fish**

Tuna Tataky with tropea sweet onions and cappers  
€ 18.00

Octopuss grilled with fennel and potatoes chips  
€ 17.00

SaltCod "Baccalao" roasted with crispy potatoes  
€ 18.00

Sea bass fillet with cherry tomato , black olive and chips  
€ 16.00

Deep-fried fishes (Calamari , prawns , anchoves and baccalà)  
€ 17.00

Big pan "Padella" with prawns, shimprs, scampi, calamari,mussels and clams  
€ 23.00

### **Main dish of meat**

MeatBall's in tomato sauce with white beans € 15.00

Veal "ossobuco" with green pees €17.00

Duck breast in orange sauce with caramellizet shallots € 17.00

Grilled Lamb "Scottadito" with roast Potatoes  
€ 17.00

Sliced beef steak boneless with oil, green pepper and rosemary with roast potatoes  
€ 17.00

Fillet of beef tartare with quaglia's , vegetables and salad  
€ 20,00

Fillet of beef cooked with Vin santo with lever patè and spinach leaf  
€25.00

Sliced beef steak boneless with arugola, balsamic vinagrette and parmigiano cheese  
€ 18,00

Sliced beef steack boneless with porcini mushrooms  
€ 21.00

Veal chop  
€ 14.00

Beef steak Florentine style for kg € 45.00

## Vegetables

Fried Hartichoke € 7.00      Roast Potatoes € 5.00

Grilled vegetables € 7.00      Mix salad € 6.00

Sauteèd spinach €6.00      Green piselli in oil € 5.00

## Dessert

Vanilia Ice cream with coffèè € 6.00

Crispy basket with chantilly cream, and berries € 7.00

Choccolate cake with Grand Marnier Cream € 7,00

Cup baked with ricotta cream and raspberries € 7.00

Panna cotta with crunchy almonds and caramel € 5,00

Catalan cream € 6.00

Yogurt cream with strawberries € 6.00

Pineapple € 5.00

Lemon sorbet € 5.00

Biscuits and Vin Santo € 7.00