



Kitchen and wait staff would like to welcome you

LAND AND SEA FLAVORS

■ APPETIZERS

Millefeuille of carasau bread with caponata and almond cream 9 - 2 - 12	€ 14,00
Burrata with San Daniele prosciutto and green salad 3	€ 15,00
Glazed duck breast with caramelized onion and balsamic vinegar reduction 13	€ 15,00
Curry prawns with black rice and vegetables mirepoix 5 - 8 - 12 - 13	€ 15,00
Roasted octopus with aubergine cream, cherry tomatoes and basil flavoured olive oil 5	€ 15,00

■ FIRST COURSES

Buckwheat soup with herb infused olive oil 2 - 9 - 12	€ 13,00
Fresh egg tagliatelle with guinea fowl ragout on peas cream	€ 14,00
Spaghettoni with clams and mullet roe 5 - 9 - 13 - 14	€ 17,00
Scampi risotto with zucchini flower and basil sauce (min 2 pax) 3 - 5 - 8 - 12 - 13	€ 19,00 p.p.
Buranella style seafood lasagna 3 - 4 - 5 - 9 - 12 - 13 - 14	€ 20,00

■ MAIN COURSES

Mixed vegetables with carrots cream 6 - 12	€ 14,00
Lamb scottadito with baked potatoes and grilled tomatoes	€ 25,00
Beef fillet with wine sauce, baked potatoes and sweet and sour baby onions 13	€ 27,00
Mediterranean style swordfish 5	€ 25,00
Grilled tuna with salmoriglio sauce and vegetables 5	€ 26,00

ALLERGENS

1. Peanuts **2.** Nuts **3.** Milk and dairy products **4.** Molluscs **5.** Seafood **6.** Sesame **7.** Soy
8. Crustaceans **9.** Gluten **10.** Lupins **11.** Mustard **12.** Celery **13.** Sulphur dioxide (Sulphites) **14.** Eggs

Some dishes may be prepared using frozen food | Service and cover charge € 4,00 pp