



To START

Sformato patate&funghi

potatoes & mushroom layers,
dressed with a light bechamel cream au gratin

Shrimps flambé

sauteed shrimps
served with a zucchini and carrots tartar

Baby octopus

served in a slightly spicy tomato sauce
with olives, capers and potatoes

Soup you never know

daily production

PASTA

Maltagliati alla Norma

homemade pasta, served with eggplant & tomato sauce

Spinach gnocchi

homemade spinach dumplings, served, at your choice,
with butter & sage or blue cheese and walnut sauce

Veggie ravioli

homemade ravioli stuffed with fresh mushroom,
served, at your choice,
with butter & sage or tomato, cream and pesto sauce

Meat ravioli

homemade ravioli stuffed with braised beef and chicken,
served, at your choice,
with butter & sage or bolognese sauce

Fish ravioli

homemade ravioli stuffed with fresh fish,
served, at your choice,
with lime emulsion or fresh tomato zucchini sauce

MAIN COURSE

Roasted Pork loin

with bacon and green apple,
served with
sauteed spinach, potatoes & mushroom sformato

Beef Ribeye steak

grilled,
served with butter & herbs, crunchy potatoes
& grilled-marinated vegetable

Green Peppercorn steak

cooked in cream, mustard & green peppercorn sauce,
served with
sauteed spinach & basmati rice

Catch of the Day

grilled,
served with crunchy potatoes & sauteed spinach

Fish papillot

baked in foil with carrots, zucchini and ginger,
served with
basmati rice & sauteed spinach

DESSERT

BaBa'al Rum

tipical napolitan sponge cake
soaked in a rum syrup served with chantilly cream

Chocolat tart

served with an iced mint cream

Bigné surprise

mini puff stuffed with fresh pear compote
and dressed with dark chocolate