MENU'

Starter:

A	Insalata di polpo alla genovese	.35 ec\$	
	(Octopus salad with potatoes, green beans, cherry tomatoes anb basil)		
٨	Tortino di melanzana alla parmigiana	.35 ec\$	
	(Baby parmigiana di melanzane pie with parmesan, mozzarella cheese, tomato sauce and basil)		
A	Insalata di mare	38 ec\$	
	(Seafood salad with squids, octopus, mussels, shrimps and fresh fish)		
٨	Carpaccio di Whooo marinato	38 ec\$	
	(Raw marinated paperthin slices of wahoo in citrus sauce)		
٨	Caprese	.35 ec\$	
	(Caprese salad with sliced tomato , mozzarella cheese and basil) * possible add raw parma ham	40 ec\$	
Zuppa:			
A	Pappa al pomodoro	40 ec\$	
	(Tomato soup with bread and basil)		
Pastas:			
A	Spaghetti allo scoglio.	55 ec\$	
	(Spaghetti with mixed seafood in an olivel oil, garlic and parsley sauce)		
٨	Linguine all'amatriciana	.40 ec\$	
	(linguine pasta served with tomato sauce, bacon pecorino cheese, onion and hot pep	per)	

A	Fusilli al tonno fresco	40 ec\$
	(Fusilli pastas with fresh tuna, capers and cherry tomato)	
A	Risotto con medaglioni di aragosta e passatino di spinaci	65 ec\$
	(Rice with spyni lobter medallions and spinach purèe)	
<u>Mai</u>	n course:	
A	Aragosta alla catalana	1100 c\$
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	(Spiny lobster in catalan style served with mixed fresh vegetable and fruit)	
A	Aragosta alla griglia	110 ec\$
	(Spiny lobster grilled)	
A	Frittura di calamari e gamberi	80 ec\$
	(Squids and schrimps deep fried)	
A	Pescato del giorno	70 ec\$
	(Catch of the day grilled or baked)	
A	Tagliata di chianina, rucola e grana	100 ec\$
	(Angus beef grilled served with arrugola and parmesan slivers)	
A	Agnello alla scottadito	100 ec\$
	(Grilled rack of lamb with wild herbs)	
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<u>2106</u>	<u>e dish:</u>	
٨	Purè patate o patate fritte	15 ec\$
	(Mashed potatoes or french fries)	
A	Verdure del giorno	20 ec\$
	(Vegetable of the day)	

Dessert:

<u></u>	Panna cotta	25 ecS
	(Cream pudding)	
<u></u>	Torta di riso	25 ec\$
	(Rice pudding)	
A	Mousse anans e lime	30 ec\$
	(Pineapple and lime mousse)	
A	Tiramisù	25 ec\$
Α.	Gelato	25 ec\$
	UCIAIU	70 600

LUNCH

Pastas:

▲	Spaghetti al pomodoro	38 ec\$
	(Spaghetti with tomato sauce)	
▲	Fusilli al pesto alla genovese	40 ec\$
	(Fusilli with pesto sauce in genoese style)	
▲	Farfalle del giorno	38 ec\$
	(butterfly with souce of the day)	

Salads:

٨	Caprese	40 ec\$
	(Caprese salad with sliced tomato and mozzarella cheese anc basil)	
	* possible add raw parma ham	45 ec\$
▲	Campagnola	35 ec\$
	(fresh salad, tomato, ham, cheese, mushrooms, sweet pepper, basil)	
▲	Rustica	35 ec\$
	(Fresh salad, tomato, grilled chicken, hard-boiled eggs, cheese, croutons toasted bread and pine nuts)	

Sandwiches:

▲	Capri	28 ec\$
	(tomatoes, mozzarella cheese and basil)	
▲	Toscano	28 ec\$
	(Parma ham and tuscany pecorino cheese)	
٨	Club sandwiches	28 ec\$
	(Fresh salads, tomato, maiyonnaise, grilled chicken served with french fries)	
٨	Bruschetta mista	28 ec \$
	(toasted bread served in various topping)	

Main course:

Dessert:

▲	Panna cotta	25 ec\$
	(Cream pudding)	
<u></u>	Gelato	25 ec\$
▲	Macedonia	30 ec\$
	(Fruit salads)	

Breakfast

Breakfast italian:	25 ec\$.
(Hot beverage and a choice between: croissant, cookies , homemac	le cake)
Breakfast continental	32 ec\$
(Hot beverage, juice and a choice between: croissant, homemade c	ake,
cookies, pancakes and toasted bread with jam and butter)	
Breakfast english	55 ec\$
(Hot beverage, juice , yogurt,toasted bread, eggs with bacon or	
sausage and croissant)	
Also available muesly yogurt and fruit salad	15 ec\$