

Cucina

SOUPS

SOUP OF THE DAY

6,00

APPETIZERS

POTATOES "E FUNGHI GRATINATI"

Potatoes braised in a clay pot with cream cheese & mushrooms

12,00

BRUSCHETTA AL POMODORO

With fresh cherry tomatoes, garlic, fresh basil & prosciutto

10,00

SALMON CARPACCIO

With Philadelphia cream cheese & rocket

12,00

PARMESAN CHEESE EGGPLANT

Prosciutto, parmesan cheese, mozzarella cheese with pesto sauce

12,00

"AGLIO OLIO" SQUID

Fried squid with Aaglio Olio sauce

12,00

SALADS

"CAESAR" SALAD

Chicken, bacon, anchovies and spicy dressing

12,00

"CAPRESE" SALAD

Mozzarella cheese, tomato, rocket, nuts & pesto sauce

10,00

"INSALATONA" Salad

Rocket, cherry tomatoes, prosciutto, parmesan, mozzarella, avocado and nuts

12,00

"VERA ITALIANA" SALAD

Lettuce, iceberg, radicchio, spring onions, peppers, tuna fish, lemon zest

12,00

PIZZAS

MARGHERITA

Tomato sauce, basil, oregano, tomato slices, mozzarella cheese

12,00

CARNE PESTO

Tomato sauce, basil, oregano, cherry tomatoes, rocket, mozzarella cheese, prosciutto

14,00

SCAMORZA

Tomato sauce, basil, chicken, mushrooms, artichokes, capers & mozzarella cheese

12,00

PALERMO

White sauce, basil, oregano, ham, bacon, peppers, tomato slices, salami, mozzarella cheese

14,00

PASTA /RISOTTO

PENNE WITH SALMON

Fresh & marinated salmon, fennel cream and Sambouca

14,00

PAPPARDELLE "DI POLLO"

Pappardelle, chicken, garlic, peppers, mushrooms, cherry tomatoes & spinach

16,00

LINGUINE "AI FRUTTI DI MARE"

Linguine with shrimps, spring onions, cherry tomatoes, spearmint, finocchio, garlic and cream

18,00

*LOBSTER PASTA

Pasta with lobster, tomatoes, olive oil, onions, garlic, oregano, thyme and basil

30,00

SEAFOOD RISOTTO

Flavoured with lime and coriander

17,00

MUSHROOMS RISOTTO

Risotto with mushrooms, parmesan cheese and truffle

16,00

MAIN

SALTIBOCA CHICKEN

Chicken, prosciutto, sage, sauteed spinach and cherry tomato comfit

18,00

*BLACK ANGUS RIBEYE STEAK

Ribeye steak in chimichurri and mushrooms sauce

28,00

PORK SCHNITZEL

In crispy parmesan cheese crust with baby potatoes à la crème

18,00

DESSERTS

PANNA COTTA TRICOLORE WITH
KIWI & CARAMEL COULIS

6,00

TIRAMISOU

with grated dark chocolate

6,00

PEELED IN-SEASON FRUITS

6,00

ICE CREAM OF YOUR CHOICE

6,00

VANILLA SEMIFREDDO

with fruits of the forest gel

7,00

*Not included in the all-inclusive package