

APETIZERS

TRADITIONAL

Rustic platter of cold cuts, cheese, crispy polenta
and fried dumplings

€ 20,00

Duck specialities with toast

€ 18,00

Chianina bresaola seasoned with oil, pepper
and Parmigiano Reggiano 24 months

€ 13,00

Beef fillet tartare seasoned with olives and capers

€ 13,00

100% VEGETARIAN

Eggplant millefoglie with cherry tomatoes drawstring, basil oil
and vegetable ratatouille

€ 10,00

Potato pie with Parmigiano Reggiano e Balsamic vinegar

€ 10,00

Meditation cheeses with homemade apple mostarda

€ 20,00

FIRST COURSES

Macaroni with duck sauce

€ 12,00

Bigolo al torchio with sausage sauce, flakes of Parmigiano Reggiano
and restricted of Lambrusco

€ 12,00

Homemade potato gnocchi with gorgonzola and walnuts

€ 12,00

Ravioli stuffed with ricotta, tomato, basil and smoked provola
with casting burrata

€ 12,00

Risotto with crispy Parmigiano Reggiano and pistachios

€ 12,00



SECOND COURSES

Duck leg in confit with baked potatoes	€ 15,00
Beef entrecote on a bed of rocket	€ 18,00
Picanha of Chianina of Tuscany	€ 22,00
Fillet in crispy raw crust accompanied by caramelized tropea onion	€ 30,00
Crispy chicken rags with yellow bread and chips with mustard mayonnaise	€ 15,00
Fiorentina di Chianina accompanied with grilled vegetables and baked potatoes	€ 5,00 all'etto

SPECIAL

Roasted pork ribs cooked at low temperature	€ 15,00
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CONTOURS

Roast potatoes	€ 5,00
Ratatouille of vegetables	€ 5,00
Salad, carrots, tomatoes, onion and fennel mystique	€ 5,00
Sauteed fresh spinach with oil and chilli	€ 5,00



SEAFOOD STARTERS

Crispy octopus on cream of potatoes and leek	€ 15,00
Natural sea salad with extra virgin olive oil and citronette	€ 15,00
Smoked mixed with squid ink bread	€ 15,00
Shrimp wrapped with jumping bacon	€ 18,00
Baked scallops au gratin	€ 15,00

SPECIAL

The raw of the inn to the natural: 2 oysters, 2 prawns of Sicily, 2 scampi, fillet of ombrina	€ 40,00
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SEAFOOD FIRST DISHES

Apulian orecchiette with clams, courgettes and bottarga	€ 15,00
Bigoli at the sea rock - reef bigoli	€ 15,00

SEAFOOD SECOND DISHES

Tuna cut with crunchy sesame and ginger gills	€ 25,00
The fried of the inn	€ 25,00
Squid on the plate	€ 25,00



DESSERT

Chocolate cake with dark hot heart accompanied
with mascarpone of the inn and crumble of crunchy
€ 6,00

Greek yogurt with berries
€ 6,00

Apple tart tatin with ice cream cascade
€ 6,00

Ice cream with three chocolates:
hazelnut, gianduia, fuzzy
€ 6,00

Tiramisù
€ 6,00

Mascarpone with strawberries
€ 6,00

Pineapple carpaccio with maraschino drops
€ 6,00

*some products may be frozen
*covered € 3,00

