

STARTERS

_ THE SHRIMP SKEWER	16€
grilled with corn and corn flakes, parmesan cream sauce	
_ WARM CUTTLEFISH SALAD	15€
with lentils and lemon gel on creamy broccoli dip	
_ STUFFED CALAMARI	17€
with spicy sausage and granny smith apple on hummus and rosemary	
_ ASPARAGUS FLAN	14€
on camembert fondue and crispy chorizo	

PASTA

_ PACCHERI DI GRAGNANO	20€
with octopus, sun-dried tomatoes, olives and liquid basil	
_ SPAGHETTO ALLA CHITARRA	22€
with clams , local artichokes and mullet roe	
_ HOMEMADE TROFFIE	19€
with velvety turnip greens, mullet fillet and toasted almonds	
_ HOMEMADE LASAGNA	18€
with savoy cabbage, bacon and raschera cheese béchamel	

MAIN COURSES

DEEP FRYING FISH	25€
calamari, shrimp and vegetables tempura	
_ CATCH OF THE DAY	25€
clementine's juice, with mango bits and black olive powder	
_ COD IN CORN BREADCRUMBS	20€
on creamed broccoli with anchovies and caramelized tomato	
_ THE BEEF TENDERLOIN	28€
with bordelaise sauce, local artichokes and crunchy polenta	

DESSERTS

_ MOUSSE	10€
with pear, yuzu and green tea and winter fruit salad	
_ BÛCHE	10€
with blueberries and marrons glacés with spicy ice cream	
_ INTENSE CHOCOLATE	10€
dark chocolate mousse on buckwheat and cocoa sablè	
_ MADAGASCAR VANILLA MOUSSE	10€
with exotic fruit confit and rum and honey flavoured biscuit	
_ PASTRY DELIGHT	10€
citrus scented, served with orange blossom mousse and pistachio bits	

Service: 2,5€ each