

**ENTANTES**

- Aubergine Parmigiana € 15
- Sicilian Arancini € 9
- Mixed Fried Fish € 18
- Grilled Octopus with Burrata and Home Made Pesto € 19
- Red Tuna Tartare € 21
- Clams and Mussels Soutè € 18
- Sea-Bass Carpaccio with Dry egg Fish and Crispy Vegetables € 18
- Pumpkin Flower Stuffed with dry egg fish and Crispy Vegetables € 18
- Raw Shrimps and Prawns € 21

**OUR PASTA**

- Fusillone with shrimps, rocket cherry tomatoes and Burrata € 23
- Spaghetti with clams and dry egg fish € 25
- Linguine with Lobster and cherry tomatoes € 28
- Home made raviolo “norma” stuffed  
with aubergine tomato and ricotta € 18
- Home made tortello stuffed with courgette in red prawns sauce € 21
- Spaghetti with sea-urchin and prawns € 20
- Pappardelle Bolognese € 18

**OUR MAIN**

- Veal Schnitzel “Milanese” with rocket cherry tomatoes € 21
- Black Angus Beef filet with porcini mushrooms and truffle € 30
- Beef Steak “300g” with french fried € 27
- Sea bass with cherry tomatoes, olives and cappers € 25
- Wild salt sea bass 1Kg min 2 person € 60
- Shell Fish Catalana Style min 2 person € 80

### **SALADAS**

- Caprese Salads € 14
- Parma Ham and Melon € 16
- Parma Ham and Burrata € 16
- Artichokes Salad with celery and dry egg fish € 16
- Fennel and Orange salad € 9
- Rocket salad with cherry tomatoes and parmesana cheese € 12
- Mix Salad € 8

### **DESSERTS**

- Home made tiramisù € 8
- Home made creme brûlée € 8
- Home made chocolate cula with ice cream € 8
- Sicilian Cannolo with ice cream € 8
- Home made ice cream € 8