ENTANTES

• Aubergime Parmigiana € 15
• Sicilian Arancini € 9
• Mixed Fried Fish € 18
• Grilled Octopus with Burrata and Home Made Pesto € 19
• Red Tuna Tartare € 21
• Clums and Mussels Soutè € 18
• Sea-Bass Carpaccio with Dry egg Fish and Crispy Vegetables € 18
• Pumkin 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
  withaubergime tomato and ricotta € 18
• Home made tortello stuffed with courgette in red praws souce € 21
• Spaghetti with sea-urchin and praws € 20
• Pappardelle Bolognese € 18

OUR MAIN

• Veal Schnizeil “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 brulè € 8
• Home made chocolate calan with ice cream € 8
• Sicilian Cannolo with ice cream € 8
• Home made ice cream € 8