

APPETIZER

POACHED EGG

With potatoes and spinach flan, rosemary bread croutons

€ 13

PUMPKIN PIE

With potatoes, green apple, carasao bread and 24 months old parmesan fondue

€ 12

CRISPY AUBERGINE

Buffalo ricotta cheese, marinated anchovies, raisin, parsley with saor souce

€ 13

SEASONAL FISH

Warm salad, crispy vegetables, olives, bread chips and lemon zest

€ 16

ROASTED DUCK BREAST

With "concia style" courgettes and avocado dip

€ 15

VANILLA BLACK CHICKPEAS CREAM

With crispy raw ham and pork frays with herbs

€ 15

CHEESE PLATE

Cheese selection and homemade jams

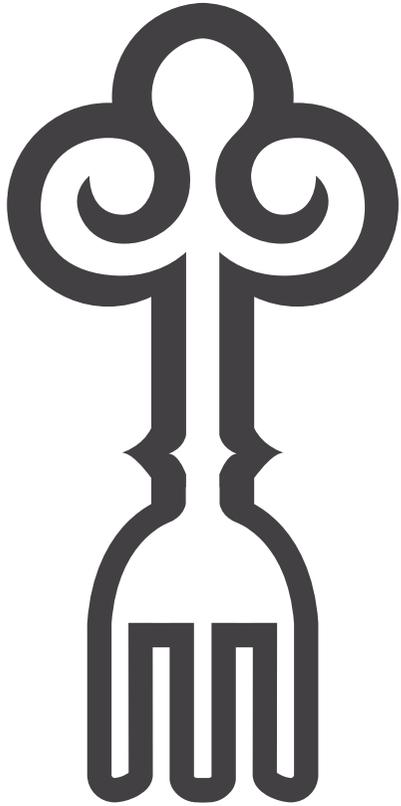
€ 14

S. DANIELE RAW HAM

€ 13

BUFFALO MOZZARELLA CHEESE (250gr)

€ 10



FIRST COURSES

HOMEMADE BURRATA RAVIOLI PASTA

Toasted almonds, confit tomatoes and basil pesto

€ 15

BIG FUSILLI PASTA

Tomatoes souce, basil, crispy aubergine and ricotta cheese

€ 14

REGINELLE PASTA

With couiflower cream, clams and dry apple

€ 16

FRESH FETTUCCINE PASTA

Garlic, oil, fresh tomatoes, cod and fresh pepper

€ 16

“ACQUARELLO” RISOTTO

With porcini mushrooms, normandia butter and black truffle

€ 16

BURNED GRAIN PICI (FRESH PASTA)

With pecorino cheese, black pepper

€ 15

“MEZZEMANICHE” PASTA

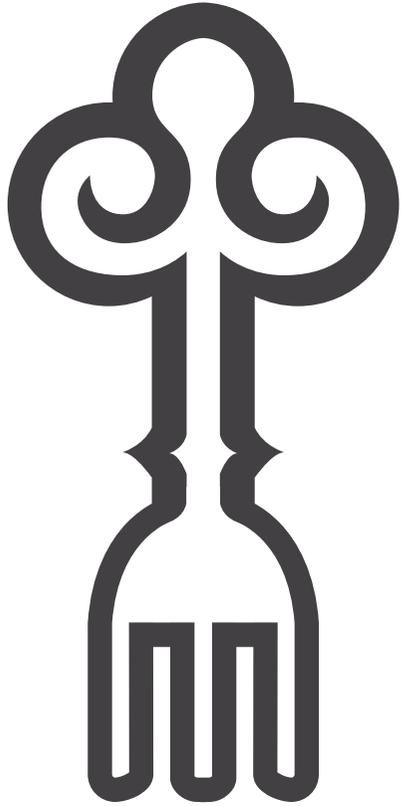
Amatriciana style

€ 14

“SPAGHETTI” PASTA

Carbonara souce

€ 13



SECOND COURSES

SEASONAL VEGETABLES

Herbs and roasted vegetables

€ 13

BEEF FILLET (250g)

Grilled with seasonal vegetables/ roasted potatoes/ mix salad

€ 24

SLICED BEEF (300g)

Grilled with seasonal vegetables/ roasted potatoes/ mix salad

€ 26

LAMB ROLL

With turnip tops, chestnuts and carob mousse

€ 23

SLOW COOKED PORK FILLET

With spinach, toasted almonds and myrtle glazed shallot

€ 23

COD

With smoked potatoes cream and roasted porcini mushrooms

€ 22

TUNA FISH

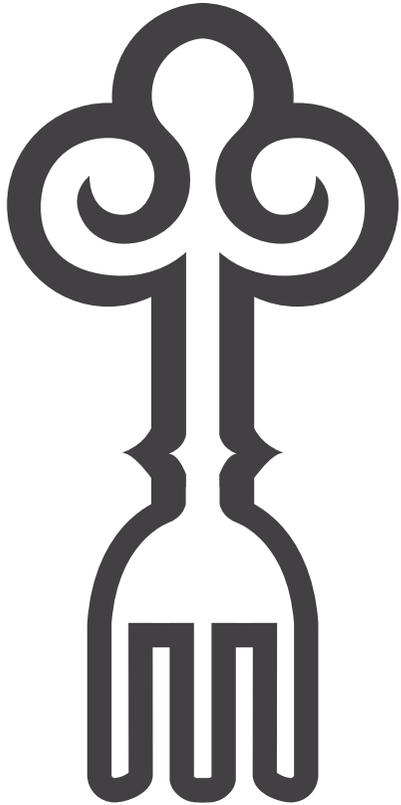
With vanilla tomatoes jam and black cabbage

€ 25

ROASTED CUTTLEFISH

“cacciatora style” bread cream, red sweet onion and aromatic herbs

€ 22



DESSERTS

TIRAMISÙ

Our tiramisu with baileys and homemade biscuits

€ 10

TWO CHOCOLATE CREAMY

With crispy spongecake and jelly tangerine

€ 10

CHEESECAKE

Biscuits crumble and cherries

€ 8

HOMEMADE TART

Custard, caramelized caki and flambé meringue

€ 9

“MARITAZZO”

With ricotta cheese cream, strudel souce, pinenuts and orange zest

€ 10

BREAD PUDDING

Vanilla milky cream, mou souce and toasted peanuts

€ 8

Tasting menu

6 Courses

SEASONAL FISH

Warm salad, crispy vegetables, olives, bread chips and lemon zest

ROASTED DUCK BREAST

With “concia style” courgettes and avocado dip

HOMEMADE BURRATA RAVIOLI PASTA

Toasted almonds, confit tomatoes and basil pesto

FRESH FETTUCCINE PASTA

Garlic, oil, fresh tomatoes, cod and fresh pepper

ROASTED CUTTLEFISH

“cacciatora style” bread cream, red sweet onion and aromatic herbs

HOMEMADE TART

Custard, caramelized caki and flambé meringue

€ 60



Tasting menu

Traditional

**S. DANIELE RAW HAM
BUFFALO MOZZARELLA CHEESE
CHEESE PLATE**

Cheese selection and homemade jams

"MEZZEMANICHE" PASTA

Amatriciana style

BURNED GRAIN PICI (FRESH PASTA)

With pecorino cheese, black pepper

LAMB ROLL

With turnip tops, chestnuts and carob mousse

TIRAMISÙ

Our tiramisu with baileys and homemade biscuits

€ 55

