

## STARTERS AND SOUPS

- Artichokes with serrano ham
  Garlic sauteed artichokes with serrano ham in a creamy cheese sauce
- Arugula and goat cheese salad
  With caramelized walnut and a fig vinaigrette
- Panzanella with gamberi and cream of mandorle
  Fresh salad with shrimp, loaf bread, strawberry, tomato and almond cream
  - Vitel toné
    Slices of veal & creamy sauce with egg, anchovies, capers, tuna and meat juice
    - Carpaccio di manzo\*
      Beef slices with parmesan cheese, white truffle cream, arugula and fresh black pepper
  - Caprese
    Mozzarella, basil and tomato
- - ✓ Arancini di funghi Crunchy rice spheres with tomato sauce, tofu, green and black olives
  - Minestrone di verdure Vegetable soup, pasta and pesto
    - Crema di patate e pesto Potato cream and pesto

## - HOMEMADE DISHES

- Meat ravioli
  Walnut and blue cheese
  - Traditional lasagna
    Bolognese, bechamel, mozzarella and parmesan
- - Risotto with zucca and gamberi
    Creamy risotto with zucchini and shrimp
  - ₩ Your choice of pasta
    Pomodoro, bolognesa, butter, pesto, alfredo or carbonara

## - MAIN DISHES -

- 🍟 💍 購 📮 Polpo alla griglia
  Grilled octopus with gnocchi al pesto and tomato sauce
  - Branzino impanato
    Sicilian breaded grouper with parsley, parmesan and black olives
    - Chicken a la parmigiana
      Breaded chicken breast with parmesan cheese, accompanied with spaghetti in pomodoro sauce
      - Tagliata di filetto di manzo\* Slices of beef fillet on arugula and parmesan cheese

## — DESSERTS =

- 🕴 🇸 💍 Sicilian cannolo / hazelnut cream
- 💍 🏨 🚦 Tiramisú / solettes, espresso, mascarpone
  - 🖥 🎺 🛮 Tortino di cioccolato / creamy chocolate and vanilla ice cream
- 👸 👂 🖪 Strudel di mele / Apple Strudel



Contact concierge for more information



















