

STARTERS

- VEAL STEAK TARTARE, TALEGGIO CHEESE FONDUE, GREEN PEPPERS AND CRUMBLED CORN 10,00 €
- VEAL ROAST, 'SALSA TONNATA' (TUNA, CAPERS, ANCHOVIES, MAYO) 9,00 €
- COURGETTES FLAN WITH CHERRY TOMATOES SAUCE 8,00 €
- SWORDFISH CARPACCIO WITH FENNEL AND CITRUS FRUITS 12,00 €
- FRIED DOUGH 'DEL MULINO' (BURRATA CHEESE AND PARMA HAM) 22,00 €

FIRST COURSES

- GARGANELLI EGG PASTA WITH DUCK RAGOUT 12,00 €
- SCRIGNI (RAVIOLI) WITH BURRATA CHEESE, BASIL AND CONFIT TOMATOES SAUCE 10,00 €
- HERBS RISOTTO WITH LOCAL CHEESE FONDUE AND CRUNCHY BACON 10,00 €
- CUTTLFISH INK TAGLIOLINI PASTA WITH SHRIMPS, TAGGIASCHE OLIVES AND FRESH TOMATOES 12,00 €

MAIN COURSES

- KING PRAWN TAIL 'CATALANA STYLE'* (*CHERRY TOMATOES, TROPEA ONION, CELERY, OLIVE OIL, LEMON, BASIL, BREAD CROUTONS) 17,00 €
- WHOLE SQUID SEARED WITH SALMORIGLIO* AND GRILLED VEGETABLES (*OLIVE, OIL, LEMON, PARSLEY, ANCHOVIES AND CAPERS) 16,00 €
- SIRLOIN BEEF STEAK ABOUT 10 OZ 18,00 €
- PICANHA (MEDIUM RARE ONLY) WITH DIPPERS POTATOES 18,00 €

SIDE ORDERS

- DIPPERS POTATOES 5,00 €
- BAKED POTATOES 5,00 €
- GRILLED VEGETABLES 5,00 €
- GREEN SALAD 4,50 €
- MIXED SALAD 5,00 €
- SIDE OF THE DAY 4,50 €

DESSERTS

- CHOCOLATE FONDANT 5,00 €
- PANNA COTTA (CARAMEL, CHOCOLATE OR RED BERRIES) 5,00 €
- CRÈME BRÛLÉE 5,00 €
- SORBET 3,50 €
- TIRAMISÙ 5,00 €
- TARTE TATIN 5,00 €
- PUDDING OF THE DAY 5,00 €

THERE IS NO MORE SINCERE LOVE THAN THE LOVE FOR FOOD.

GEORGE BERNARD SHAW