

English Menù

Appetizer

Beef carpaccio, its gravy, nuts	16.00
Smoked burrata, Martina Franca Capocollo from “salumificio santoro”, olives	14.00
Chicken roll, squash, mushroom and gorgonzola cheese	15.00
Tasted bread with sautéed squid and herb mayo	12.00
Scallop,bacon, barbecue sauce “home made”	16.00
Octopus salad with citrus	16.00

MAIN COURSE

Risotto alla Parmigiana , row scampi, teryaki sauce	20.00
Tagliolino with anchovies cream, squid, breadcrumbs and lemon	18.00
Mezza manica with octopus ragù sauce, stracciatella cheese, basil sauce	18.00
Tortellini with saffron and parmesan cheese cream	14.00
Fusillone with squash chips, gorgonzola cheese and mushroom	13.00
Linguina di Gragnano with garlic, olive oil and chili pepper, walnuts cream and escarole	13.00

SECOND COURSE

Anglerfish cheek, parsley sauce	20.00
Stuffed cuttlefish, cherry tomato sauce	20.00
Tuna, zucchini velouté, herb mayo, shrimps bisque	20.00
Cotoletta alla bolognese	15.00
Coarse salt Sliced beef	22.00
Beef meatballs, burrata cheese, basil sauce	16.00

SIDES

Sautéed escarole, raisins and pine nuts	6.00
Curly lettuce, Citrus and balsamic vinegar	6.00
Baked potatoes	5.00
Seasonal vegetables	5.00