

Traditional menu, the genuineness of our land To start with...and...to whet your appetite!

- Platter of local cold cuts with cheese squacquerone on piadina € 18,00
- "Gnocco Fritto" fried dough, Parma ham, orange and nuts € 18,00
- Aubergine parmigiana € 16,00
- Roastbeef with mustard, parmesan flakes and confit cherry tomatoes € 18,00
- Ham and melon with buffalo mozzarella and lemon oil € 18,00
- Beef tartare with burrata and a selection of sauces € 28,00
- Caprese salad with 3 types of tomatoes with buffalo, gazpacho and basil pesto € 18,00
- "Pinzimonio" of raw vegetable with coarse salt € 16,00

Homemade pasta with a rolling pin



- Spaghetti 'Cacio e Pepe' with pecorino cheese and black pepper (min. 2 persons) € 20,00
- Tortelli with burrata on fresh tomato gazpacho and basil € 17,00
- Tagliatella with 3 tomatoes € 16,00
- Strozzapreti pasticciati (bolognese sauce and cream) € 17,00
- Lasagna with bolognese sauce and mozzarella € 16,00
- Cappelletti with cream and parma ham € 18,00
- Spaghetti Carbonara of "Cavalier Giuseppe Cocco" € 17,00

The goodness and genuineness of our meat

- Beef fillet with bacon and rosemary roasted potato's € 26,00
- "Tagliata" cut of beef with rocket, salt and rosemary € 25,00
- Steak T-bone from Marche (Rib/T-bone) € 7,00/7,50
- "Sburoun" maxi skewer of assorted meat and seasonal vegetables € 26,00
- Chateaubriand of grilled veal (1.2 kg) € 80,00
- Cutlet "alla Milanese" (~500gr) € 26,00

We remind our customers that in the event of low availability, so

From Our Sea

You can think much better on a full stomach!

- Oysters "Huîtres Cadore" of Brittany refined in the Belon River) 6pcs € 30,00
- Mix of raw fish - tuna, scampi, oysters, red shrimp and scallop (products may vary based on market availability) € 42,00
- Tuna degustation : tartare with diced mango, carpaccio with mustard and burrata mozzarella, tatakí with soy sauce € 28,00
- Trip to Japan: tuna marinated with soy and ginger in oil, with its sauces € 20,00
- Seafood salad, with zucchini and mashed potatoes with lemon € 18,00
- Marinated anchovies, fennel salad and sweet Tropea onion € 18,00
- Peppery mussels with tomato sauce, chili pepper and toasted bread € 20,00
- Pan of seafood and shellfish, with toasted bread € 26,00
- Marinated salmon with juniper, buffalo mozzarella and diced mango € 18,00
- Panzanella with barbed and fried anchovies € 18,00

The homemade pasta made with rolling pin e genuine of the past!

- Tagliolini sautéed with sea bass and zucchini flowers € 18,00
- Gnocchi with shrimp and Genoese pesto € 18,00
- Pan of strozzapreti with seafood cherry tomatoes and basil € 22,00
- Saffron paella (min. 2 people, price per person) € 23,00
- Paccheri all'amatriciana with prawns and slightly spicy guanciale € 18,00
- Tagliolini gratin alla parmigiana with shrimp € 18,00

Fish and shellfish, cooked according to ancient sailors traditions

- Grilled assorted fish and shellfish cooked over glowing coals € 26,00
- Grilled calamari and prawns € 20,00
- Fried seafood and fish with fried courgette and potato skins € 25,00
- "Rustida" of grilled sardines with rucola € 20,00
- Norwegian salmon fillet with roasted potatoes and its sauces € 22,00
- Sea bass en papillote with potatoes, tomatoes, and olives € 26,00

Side dishes

- Rosemary roast potatoes € 7,50
- Grilled vegetables € 7,50
- Mix salad € 7,50
- French fries € 7,50
- Vegetables au gratin € 7,50
- Piada € 1,50

