



TO START

Price in Euros

Couvert (focaccia, grissinis and kalamata olive tapenade) V	4
Tomato, feta cheese and coriander cold soup V	6
Caponata bruschetta V	8
Charcuterie board (Bresaola, spicy salami and coppa di Parma)	15
Fried cuttlefish with basil mayonnaise	14
Sautéed shimp with pesto	18

MAIN COURSES

Truffle carbonara, crispy pancetta, pecorino and lemon zest V	19
Shrimp spaghetti, garlic and chilli	21
Wild mushroom risotto V	21
Poached codfish al acqua pazza, gnocchi and crispy bread	24
Milanese breaded veal escalope with polenta and roasted potatoes	24

PIZZERIA

Spinach & Egg (tomato, mozzarella, spinach, egg) V	12
Salami (tomato, mozzarella, spicy salami)	14
Prosciutto (tomato, mozzarella, prosciutto di Parma, arugula)	14
Bacon & Mushroom (tomato, mozzarella, bacon, mushrooms, oregano)	14
4 Cheeses (tomato, mozzarella, gorgonzola, pecorino, parmesan) V	15

SANDWICHES

Chicken hamburger with piri piri sauce, served with French fries	14
Caprese cereal baguette, served with French fries V	14
Smoked salmon baguette with crème fraîche and capers, served with French fries	16

SALADS

Baby vegetables, basil cream and crispy parmesan V	15
Burrata, cherry tomato and pine nuts V	15
Local prawns, green salad, beetroot cream, fennel and balsamic	20

DESSERTS

Ice cream (chocolate, vanilla, stracciatella, pistachio, mango, passion fruit)	<i>per scoop</i> 3
Rosemary panacotta	7
Chocolate mousse with caramelized pistachio	9

V – Vegetarian Dishes | All dishes available for Half Board and Take-Away
*No dish, food or drink, including the couvert, may be charged if not requested by the customer
If you need information about allergens please consult our team before placing your order*

VAT INCLUDED