

IL NUOVO MENU

THE NEW MENU

STARTERS

- Samosa with creamed cod and spicy burnt pachino tomato sauce 9€
- Summery eggplant with parmesan, with olive oil and peppermint flavoured buffalo mozzarella cheese 7€
- Chopped beef with nectarine, crusty capers and mashed turmeric flavoured carrots 10€
- Tuna carpaccio in its sauce and red fruits reduction 9€
- Citrus fruits flavoured fried bollito beef, served on carrots salad and tzatziki sauce 7€
- Ham and mozzarella cheese served with dried figs home made focaccia 9€

FIRST COURSE

- Pasta stuffed with sheep ricotta, lemon peel, fondue and basil sauce 13€
- Pasta with tomatoes and select mozzarella cheese sauce 11€
- Pasta with tomatoes and herbs flavoured raw tuna 13€
- Pasta with saltwort and squid ink bread 12€
- Purple gnocchi, coconut flavoured fennels, turmeric and poppy seeds 14€

MAIN COURSE

- Monkfish and tempura vegetables with aperol marinated onion and wine vinegar 14€
- Smoked tuna in bbq sauce, anchovies, semi dried tomatoes and glazed shallot 18€
- Grilled squid with bittersweet vegetables, teriaki sauce and almonds gazpacho 14€
- Ginger beef tartare with beer cream served with fried cereals baguette 16€
- Tataki sirloin with citrus fruits mayo, olives, fennels and leek tempura 18€
- Vegan chevice served in banana leaf (mango, cucumber, marinated onion, coriander, avocado, corn on the cob, lime) 16€

BURGERS

- Cod burger with courgettes, mozzarella cheese and mayo 14€
- Chipote chicken burger with purple cabbage, cheddar, avocado and chipote sauce 13€
- Beef burger with leerdammer smoked ham and taleggio cheese 13€
- Homemade pork burger, onions confit, and bbq sauce 13€
- Vegan burger of black beans with salad, tomatoes and lime flavoured corn sauce 13€
- Classic beef burger served with mozzarella, salad and tomatoes 12€