



À La Carte Menu

MEAT MENU

STARTERS

- Starter Palazzo Catalani € 12
- Sliced cold cuts with bruschetta € 7
- Caprese and fior di latte (tomato, mozzarella fior di latte, olive oil, oregano) € 7
- Ham and melon € 7
- Tray of cheese and honey € 9
- Beef carpaccio with rocket lettuce and Parmesan cheese € 10
- Simply tartare € 10

FIRST COURSES

- Bucatini pasta amatriciana style € 8
- Spaghetti carbonara style € 8
- Cheese and black pepper linguine Roman style € 8
- Fettuccine egg pasta with porcini mushrooms € 10
- Tortelloni egg pasta stuffed with ricotta cheese, aromatic herbs and duck € 12
- Polenta with tomato, porcini mushrooms, truffles and cream cheese € 15

SECOND COURSES

- Grilled beef steak € 15
- Florentina steak served on lava stone € 4.50 per hg
- Beef cutlet with rocket lettuce and Parmesan cheese € 14
- Beef cutlet with rosemary € 14
- Beef cutlet with porcini mushrooms € 15
- Grilled beef cutlet with grilled pineapple € 14
- Beef cutlet with Gorgonzola cheese and truffle € 16
- Beef cutlet with Colonnata lard and hazelnuts € 16
- Fillet mignon green pepper sauce or grilled € 17
- Duck leg with in balsamic vinegar (depending on availability) € 15
- Pork tournedos with porcini mushrooms € 12
- Chicken breast green pepper sauce € 10

SEAFOOD MENU

STARTERS

- Octopus with potatoes, polenta with wild berries and tentacle caramelized with balsamic vinegar € 12
- Seafood sauté € 8
- Pineapple with marinated salmon with tea and citrus fruit € 8
- Mussel soup with shrimp € 10
- Shrimp crudité with yogurt and dust of licorice € 10
- Shrimp cocktail € 8

FIRST COURSES

- Spaghetti with clams € 12
- Spaghetti from Gragnano with Porro crab (at least 2 servings per portion) € 15
- Linguine with crab € 12
- Gnocchi with fresh tomato, mussels and clams € 10
- Risotto pescatora style € 13
- Tagliolini egg pasta with lobster € 15
- Tortelloni egg pasta stuffed with ricotta cheese and aromatic herbs, prawns, cherry tomato and licorice € 14
- Tortelloni egg pasta stuffed with ricotta cheese and aromatic herbs, porcini mushrooms and clams € 14
- Black cuttlefish Tortelloni egg pasta stuffed with salmon, scampi and julien capocollo € 14
- Spaghetti saffron and clams with shrimps crudité € 13
- Linguine cheese and pepper and marinated shrimps with lime € 12

SECOND COURSES

- Sea Bass in a potato crust € 15
- Grilled seafood mix (salmon, squid, scampi and prawns) € 15
- Salmon steak in zucchini crust or with polenta flour € 15
- Baked monk fish with potatoes or guazzetto style € 13
- Fillet sea bass al cartoccio with mussels, clams, cherry tomato and prawn € 12
- Prawns with cognac € 14
- Grilled prawns and scampi € 14
- Fish catch of the day (subject to availability) € 4.50 per hg

SIDE DISHES

- Mixed salad € 3
- Potatoes with rosemary € 3
- Grilled vegetables € 3
- Grilled red chicory € 3
- Chicory vinaigrette or pan € 3

DESSERT

- Puff pastry with Chantilly cream, chocolate chips and wild berry € 5
- Tiramisù € 5
- Stracciatella parfait with chocolate hazelnut center € 5
- Ricotta cheese and cinnamon with Savoirdi biscuit € 5
- Pannacotta (caramel, chocolate, wild berries) € 5
- Profitterol € 5