



STARTERS

Land platter (min 2 people) 1-7			22,00
Selection of Italian cured meats and cheeses served with homemade bread			
Prosciutto e burrata 7			16,90
Selected Italian cured ham served with creamy and delicate burrata			
Meatballs in tomato sauce 1-3-7			12,50
Homemade meatballs slowly cooked in tomato sauce			
Garlic king prawns 2			14,00
Prawns sautéed with garlic, extra virgin olive oil and mediterranean aromas			
Fried Baby squid 1-14			13,00
Grilled Scallops with oil & parsley 14	4 unit 8,00	8 unit	15,00
Marinated Anchovies 4			8,00
Fried squid 1-14			15,50
Classic Bruschetta 1			7,00
Fresh cherry tomatoes, basil and extra virgin olive oil on crispy homemade bread			
Mixed salad			10,00

FRESH PASTA

Arrabbiata 1			15,00
Rigatoni with tomato sauce, garlic and chili, with a strong and spicy taste			
Carbonara 1-3-7			16,00
Spaghetti with eggs, guanciale, black pepper and pecorino cheese for a rich, enveloping cream			
Amatriciana 1-7			16,00
Rigatoni with tomato sauce, guanciale, black pepper and pecorino cheese: a classic Italian dish			
Tagliatelle bolognese 1-3-7-9			15,50
Braised meat Ravioli with mushrooms & truffle 1-3-7-9			18,00
Lasagna bolognese 1-3-7-9			16,00
4 Cheese Gnocchi 1-7			16,50
Green Tortellone 1-3-7			16,50
Spinach pasta filled with goat cheese, butter and parmesan			
Tagliatelle with king prawns & pistachio 1-2-3-8			18,50
Paccheri with seafood 1-2-1			18,00
With king prawns, mussels, clams and cuttlefish			
Seafood Paella (min 2 people) 2-14			38,00

IGIC included



FISH

Tuna with pistachio & passion fruit 4-8 Seared tuna with pistachio crust and passion fruit sauce	22,00
Grilled tuna 4	18,00
Grilled king prawns 2	16,90
Mixed seafood in marinera sauce 2-14 King prawns, cuttlefish, mussels and clams in tomato sauce	20,00
Grilled sea bass 4	19,00
Marinera style sea bass 2-4-14 With garlic, king prawn, mussels, clams and cherry tomatoes	22,00

MEAT / LAND

BBQ ribs Slow-cooked pork ribs with barbecue sauce	18,50
Grilled entrecot 7 Beef cut served with rocket and parmesan shavings	19,50
Bull's rabo 9 Slow-cooked oxtail stew, rich and intense flavour	17,50
Gerard style chicken breast 7 Chicken cooked in butter with Amaretto Disaronno reduction	14,00
Chicken cotoletta 1-3 Breaded and fried chicken breast	13,00
Aubergine Parmigiana 1-7 Layered aubergines with homemade tomato sauce, mozzarella and parmesan	14,00

CONTORNI

Roasted potatoes	4,00
French fries	3,50
Canarian potatoes	3,50
Mushrooms with garlic & parsley	4,00

IGIC incluido

PIZZAS

Pistacchiella 1-7-8	15,90
Mozzarella, mortadella, pistachio cream, crushed pistachios and stracciatella	
Bolognesa 1-7-9	14,00
Homemade ragù, mozzarella and basil	
La polpetta 1-3-7	15,50
Mozzarella, meatballs, mushrooms, gorgonzola and basil	
Diavola 1-7	13,50
Tomato sauce, mozzarella, salami, spicy 'nduja and basil	
Italiana 1-7-8	14,00
Pesto, mozzarella, dried tomatoes and basil	
Primavera 1-7	15,00
Mozzarella, cherry tomatoes, Italian cured ham, rocket, parmesan shavings and balsamic reduction	
Parmigiana 1-7	16,00
Tomato sauce, mozzarella, aubergine parmigiana and basil	
La monzù 1-7-8	16,00
Mozzarella, semi-cured cheese, stracciatella, nuts and honey reduction	
6 Cheeses 1-7	14,50
Mozzarella, mix of Italian and local cheeses and basil	
Tartufata 1-7	15,50
Mozzarella, mushrooms and truffle cream	
Vegetariana 1-7	13,50
Tomato sauce, mozzarella, aubergine, zucchini, peppers and mushrooms	
Margherita 1-7	12,00
Tomato sauce, mozzarella, olive oil and basil	

DESSERTS

Tiramisù 1-3-7	6,00
Panna cotta al mango 7	6,00
Apple pie 1-3-7	6,50
Chocolate soufflé 1-3-7	6,50
Berry cheesecake 1-3-7	6,90
Nutella & pistachio half moon (min 2 people) 1-7-8	15,00

REGULATION (EU) No. 1169/2011 – THIS ESTABLISHMENT PROVIDES INFORMATION REGARDING FOOD ALLERGIES AND INTOLERANCES. PLEASE ASK OUR STAFF FOR DETAILS.

Allergen information is based on data provided by our suppliers.

Due to food preparation processes, the accidental presence of allergens cannot be completely excluded.

