





Starters

MINESTRONE V soup with vegetables and lentils

MELANZANE ALLA PARMIGIANA V layers of sliced and fried aubergine in tomato sauce, parmesan and basil

INSALATA DI MARE marinated seafood salad of octopus, cuttlefish, calamari, mussels, clams, prawns, with fresh pepper, olive oil and lemon juice

ARANCINI sicilian style rice ball with ragù and peas and ham coated in breadcrumbs and deep fried

PESCIOLINI FRITTI golden fried breaded whitebait with salad garnish and garlic mayonnaise

Main Course

TONNO ALLA LIVORNESE tuna steak in wine tomato sauce, anchovies, onions, taggiasche olives, capers

POLLO AI FUNGHI DI NATALE chicken breast in white wine cream and mushroom sauce

MAIALE ALLA PIZZAIOLA tender loin of pork in garlic, olives, capers and oregano in tomato sauce

PENNE ALLA NORMA penne pasta with aubergine, tomato and ricotta salata cheese

RISOTTO AI FUNGHI E ASPARAGI V risotto with mushrooms and asparagus, white wine and cream

Dessert

PANNA COTTA a creamy panna cotta with fruits of the forest

VEGAN CHEESECAKE oaty biscuit base with sweet vegan cheesecake-style topping and fruits of the forest

PROFITEROLES choux pastry filled with fresh cream and covered in a silky chocolate sauce

TARTUFO cream and chocolate ice cream with cocoa powder and crushed almonds

