

# MEDITERRANEAN CUISINE



# MEDITERRANEAN MENU

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## STARTERS

- STUFFED ONION** 🍷 🍷 € 14.00  
with red prawn, mint, stracciatella and cherry tomatoes on yogurt sauce
- CATALAN PRAWNS** 🍷 € 16.00  
with three tomatoes on caramelized Tropea red onion
- SELECTION OF LOCAL COLD CUTS AND CHEESES** 🍷 € 16.00

## FIRST COURSES

- STRONCATURA** 🍷 🍷 € 15.00  
with anchovies, black Taggiasca olives, capers, chilli pepper and breadcrumbs
- PACCHERI** 🍷 🍷 🍷 € 20.00  
with red prawn, cherry tomato, burrata and black truffle from Calabria
- FILLET** 🍷 🍷 € 14.00  
with aubergines, cherry tomatoes, smoked ricotta and basil

## SECOND COURSES

- TUNA FILLET** 🍷 € 22.00  
drunk with magliocco and caramelized Tropea red onion
- CATCH OF THE DAY** 🍷 € 25.00  
with capers, black olives, onion, cherry tomatoes and basil
- BEEF FILLET** 🍷 € 23.00  
with local cheese fondue

## SIDE DISHES

- GRILLED VEGETABLES** € 7.00
- BAKED POTATOES** € 6.00
- PEPPERS AND POTATOES** € 6.00
- MIXED SALAD** € 7.00
- GREEN SALAD** € 6.00



# FOR THE LITTLE ONES

PASTA WITH TOMATO 🌾

€ 8.00

PASTA WITH OIL AND PARMESAN 🌾 🥚

€ 8.00

HAMBURGER ON A PLATE WITH CHIPS

€ 12.00

CHICKEN CUTLET WITH CHIPS 🌾

€ 12.00



# SWEETS

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| TIRAMISU   | € 7.00 |
| NUTELLA CHEESECAKE                          | € 7.00 |
| WILD BERRY CHEESECAKE    | € 7.00 |
| PISTACHIO CHEESECAKE                        | € 7.00 |
| CLASSIC TRUFFLE    | € 7.00 |
| CALABRIA LEMON TRUFFLE   | € 7.00 |
| SICILIAN RICOTTA AND PISTACHIO TRUFFLE   | € 7.00 |
| WHITE TRUFFLE    | € 7.00 |

