

TO START...

*Tuna tartare with mango and ginger (DF) 16

(4)

*Catalan-style prawns (DF) 17

(2)

Warm octopus salad with potatoes and rocket (DF) 15

(4)

Fish balls served with guacamole (DF) 14

(3-4)

Sautéed mussels and clams (DF) 14

(14)

Prosciutto, mozzarella and peaches or melon 17

(7)

Bruschetta with cherry tomatoes and Taggiasca olives (VG) 9

Pea and mint hummus with croutons VG) 9

Curried courgette noodles with tofu, almonds and sun-dried tomatoes (VG) 12

(8)

Tomato affiorato with stracciatella, basil and crispy taralli 12

Vegetarian rolls with a honey, tamari and chilli sauce (DF) 12

(1)

(DF): Dairy free (VG): Vegan, no animal by-products (LF): Lactose-free

MAIN COURSES...

*Valencian paella (DF) 23

(2-14)

*Linguine sottocoperta: fish, shellfish and crustaceans baked in bread dough (DF) 23

Pastificio agr. Mancini (Marche) (1-2-4-14)

Pasta with anchovies (tomato, onion, anchovies, raisins, pine nuts, breadcrumbs) (DF) 15

Pastificio agr. Mancini (Marche) (1-4)

Risotto with scampi, flavoured with lime and wild fennel (DF) 18

(2)

Mezze maniche alla gricia (Guanciale, Pecorino Romano and black pepper) 16

Pastificio agr. Mancini (Marche)

(7)

Wholemeal fusilli with crudaiola sauce, vegetables, pumpkin seeds and salted ricotta 15

Pastificio agr. Mancini (Marche)

(7)

Aubergine parmigiana 15

(7)

Organic quinoa salad with avocado, mango and red Tropea onion (VG) 15

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LET'S MOVE ON...

Sea bream fillet in a courgette crust (SL) 24

(4)

Crispy octopus on a bed of mashed potatoes (SL) 23

(4)

Seared tuna with sesame seeds and mango chutney (SL) 26

(4-11)

*Mixed fried fish with courgette and carrot chips (SL) 23

(2-14)

Sliced beef with chimichurri sauce 26

Roast beef with almond and shallot sauce (SL) 22

(8)

Beef tartare seasoned to taste (DF) 25

Breaded, Milanese-style veal scallop (DF) 25

(1-3)

Breaded, Milanese-style veal scallop with one side dish

(baked potatoes / rocket and tomatoes) (DF) 28

(1-3)

Quinoa and vegetable balls with mint-infused yoghurt cream (LF) 13

Potato, courgette and carrot fritters served with vegan chive mayonnaise (VG) 14

Lemon and sesame seitan strips (VG) 14

(1-11)

SIDE DISH...

Zucchini sautéed with mint (VG) 6

Green beans Genovese style 7

(4)

Grilled vegetables (VG) 6

Baked potatoes (VG) 5

Seasonal salad mix (VG) 5

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