

## Starters

Mixed salad <i>v</i>	
<i>croutons, sprouts</i> .....	8
+ 4 pcs. Shrimp.....	18
+ Fillet.....	22
Buffalo Mozzarella <i>v</i>	
<i>rocket, dried tomatoes</i> .....	12
Beef tartar	
<i>prepared at the table</i> .....	21

## Soups

Herb cream soup	
<i>with pancetta, croutons, pesto</i> .....	8
Tomato cream soup <i>v</i>	
<i>with cheese ravioli, cherry tomatoes</i> .....	9

## Pasta

Homemade Tagliatelle <i>v</i>	
<i>parmesan, truffle</i> .....	18
+ Salsiccia ( <i>Italian sausage</i> ).....	22
Homemade Spaghetti Chitarra	
<i>garlic, leek, shrimp, tomato, herbs</i> .....	20
Homemade cavatelli	
<i>ragout, mushrooms, parsley, parmesan cheese</i> .....	24

## Steak

Tagliata 220g	
<i>Pepper sauce, jus, herb butter, oil, salt</i> .....	24
Filet Steak 220g	
<i>Pepper sauce, jus, herb butter, oil, salt</i> .....	30
T-Bone Steak	
<i>Pepper sauce, jus, herb butter, oil, salt (between 550gr.-1000gr.) per 100gr.</i> .....	8

## Fish

Whole dorado	
<i>Herb butter, oil, salt</i> .....	26

## Side Dish

Small mixed salad.....	5
Mixed vegetables.....	4
Fried mushrooms.....	5
Young potato.....	5
French fries with truffle.....	8

## Dessert

Homemade Sorbet Variation <i>v</i> .....	8
Homemade Chocolate Tart <i>v</i>	
<i>Chocolate sauce, vanilla ice cream</i> .....	9
Olive oil panna cotta <i>v</i>	
<i>Seasonal berries, almond</i> .....	12

*v* ~ vegetarian

Please ask our service team for information about  
allergenic ingredients