



# LUNCH

## SALADS

### Hawaiana

Valeriana, Riso basmati, Salmone marinato agli agrumi, Mango,  
Spolverata di cocco grattugiato e Lime

Valerian Salad, Basmati Rice, Marinated Salmon with Citrus Fruit, Mango,  
sprinkled Coconut and Lime

€ 22,00

### Caprese

Mozzarella di bufala, Pomodoro Fresco e Basilico

Buffalo mozzarella, fresh Tomato and Basil

€ 16.00

### Nizzarda

Insalata Mista, Tonno, Olive, Fagiolini, Uovo sodo, Acciughe e Pomodorini

Mixed Salad, Tuna, Olives, Green been, Boiled egg, Anchovies and Tomatoes

€ 18.00

### Caesar Salad

Insalata Romana, Bacon, pollo grigliato, Crostini di pane e Parmigiano

Caesar Salad with lettuce, Grill Chicken, Parmesan Cheese, Crispy Bread and Dressing

€ 18.00

### Quinoa Salad

Valeriana, Ananas, Gamberi al vapore, Avocado e Quinoa

Valerian Salad, Pineapple, steamed Shrimps, Avocado and Quinoa

€ 22.00



## LUNCH

Spaghetti al pomodoro fresco, Burrata e basilico  
Home-made spaghetti with fresh tomato Sauce, basil and burrata mozzarella  
€ 16,00

Strozzapreti alle vongole Pavarazze, Aglio e Prezzemolo  
Home-made pasta with clams, garlic and parsley  
€ 18,00

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Fish Burger (Burger di Pesce, Radicchio, Maionese al lampone e Cipolla Arrostita)  
Fish Burger with Radicchio, Raspberry Mayonnaise and Roasted Onion  
€ 18,00

Club Sandwich con Patatine fritte  
Club Sandwich with fried Potatoes  
€ 18,00

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Pizza alla Pala Burrata e Prosciutto Crudo

Pizza with Burrata and Ham  
€ 20,00 (8 pezzi/slices)  
€ 12,00 (4 pezzi/slices)

Pizza alla Pala Salmone, Panna Acida e Avocado

Pizza with Salmon, Sour Cream and Avocado  
€ 20,00 (8 pezzi/slices)  
€ 12,00 (4 pezzi/slices)



## *Starters*

Cantabrico sea Anchovies with Burratina cheese	€ 16,00
Prawns wrapped in Kataifi with Sweet and Sour sauce	€ 18,00
Baccalà crunchy Bites served with fresh Corn Cream and Parmesan Wafer	€ 18,00
Red Prawns Carpaccio, Taggiasca Olives and Citrus	€ 20,00
Tartare Trilogy Experience	€ 25,00
Oysters	€ 5,00 each
King Prawns	€ 14,00 per hecto
Red Prawns	€ 16,00 per hecto

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## *First Courses*

Stuffed Burrata and Red Prawns black Ravioli Pasta	
coulis of Roadster Red Pepper	€ 24,00
Seafood Tagliolini Vistamare with Rocket and Basil pesto	€ 20,00
Paccheri with Lobster out of the tortoise shell with cherry Tomatoes	€ 32,00
Spaghetti Cacio (aged cheese) and Pepper from the Sea	€ 24,00
Traditional Pasta with Bolognese sauce	€ 18,00



### *...Going deeper*

Mixed fried Seafood: Squid, Shrimps, and Vegetables with Wasaby Mayonnaise sauce	€ 24,00
Slice of Amberjack low temperature cooked with Creamed fresh Spinach	€ 24,00
Tuna Tataki with Tropea Onion Jam, Orange Wasaby and Candied Ginger	€ 24,00
Octopus Chargrilled with Grilled Tomatoes and Pesto Home-made	€ 22,00
Catch of the Day	
Seabass	€ 8,00 per hecto
Sea Bream	€ 8,00 per hecto
Brill	€ 9,00 per hecto
Crustaceans	€ 14,00 / € 16,00 per hecto
Grilled Beef Fillet with roasted Potatoes	€ 30,00

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### *Side Dish*

Fresh Vegetables cruditées	€ 12,00
Roasted Potatoes	€ 8,00
Mixed Salad	€ 8,00
Side dish of Potatoes, Tomatoes and Olives	€ 8,00



## *From our Pastry Chef*

Mug with grilled caramelized Moscato Wine Peaches, Milk Ice-cream and Hazelnuts Crumble	€ 10,00
Chocolate Brownie with Berries Sauce and Vanilla Ice-cream	€ 10,00
Tropical Dream: Mango and Passion fruit Cheesecake with Coconut and Chocolate	€ 10,00
Tiramisù Parfait	€ 10,00
Creme Brulé and Berries	€ 10,00
Lemon or Coffee Sorbet	€ 5,00
Whipped Ice-cream Royal Sorbet	€ 10,00
Whipped Ice-cream Royal Sorbet With Alcohol	€ 12,00

Services & Co. € 5,00

\* Please ask our restaurant staff for any information regarding allergens

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\* Our dishes are prepared with fresh products, but they could occasionally contain frozen ingredients