



Salvatore Stefano and Zoe
welcomes you
Riccardo and Simone
in the kitchen propose you:

If you have food intolerances or allergies please inform us
In brackets you have the allergens and the list is in the last page

Breads fresh pastas and desserts are prepared by us daily

Cover charge € 3,00

RAW FISH

The fish served raw is subjected to a reduction in temperature as well as by the
EC Regulation n. 853/04

Sicilian prawn (allergens 8)	€ 5,50
Red prawn (allergens 8)	€ 6,50
Scampo (allergens 8)	€ 6,50
Oyster kys marine (Normandy) (allergens 7)	€ 5,00
Sea scallops (allergens 7)	€ 3,00
Fish tartare of the day with kiwi valeriana lettuce and toasted almonds (allergens 1 2 6)	€ 15,00
Raw fish plate (one of each fish above)	€ 32,00

STARTERS

Flan of canocchia-shrimp with dried tomatoes and sultana raisin in marsala wine (allergens 3 4 8)	€ 12,00
Parmigiana of anchovies and eggplant with stracciatella and basil oil (allergens 3 5 6)	€ 12,00
Sea scallops with zucchini cream and mortadella mousse (allergens 3 7)	€ 14,00
Octopus with gazpacho celery and candied carrot (allergens 7 9)	€ 14,00
Prosciutto di Parma aged 30 months and mortadella Simoni with friggione and crescentine (allergens 2 3 4 5)	€ 12,00
Parmigiano reggiano flan with Pignoletto wine zabaione and rocket salad cream (allergens 3 4 5)	€ 12,00

PASTA

Scialatielli (home made pasta) with clams saffron sea asparagus and mango (allergeni 5 7 9)	€ 13,00
Passatelli (parmigiano and bread home made pasta) with fish broth and scampi (allergens 3 4 5 6 8 9)	€ 14,00
Halibut ravioli with tomatoes olives capers sauce and raw spinach (allergens 4 5 6 9)	€ 13,00
Risotto with garlic, olive oil and chilli with cuttlefish and its black (allergens 7 9)	€ 13,00
Tortellini in brodo (meat broth) (allergens 3 4 5 9)	€ 13,00
Tortelloni of squacquerone cheese with parmigiano cream and balsamic vinegar (allergens 3 4 5 9)	€ 12,00
Tagliatelle al ragù bolognese (allergens 3 4 5 9)	€ 12,00

MAIN COURSES

Sea bream with braised escarole raisins toasted pistachios and sweet sour sauce (allergens 6)	€ 23,00
Salt cod fillet with peaches and green tomatoes salad (allergens 6)	€ 23,00
Mixed fried fish with green apple and ginger mayonnaise (allergens 2 4 5 7 8)	€ 20,00
Turbot with panzanella(bread tomatoes and onion) potetoes lemon marmalade and mushrooms powder (allergens 3456)	€ 25,00
Cotoletta alla Bolognese <i>breaded pork loin with prosciutto and parmigiano reggiano</i> (allergens 2 3 4 5 9)	€ 20,00
Vitello tonnato (veal and tuna sauce) (allergens 4 6 9)	€ 20,00

List of allergens

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|------------------------------|--------------------|
| 1) tree nuts | 6) fish |
| 2) peanuts | 7) shellfish |
| 3) dairy product | 8) crustaceans |
| 4) eggs | 9) celery |
| 5) cereals containing gluten | 10) mustard/sesame |

Dear customer, we inform you that some products can be frozen at origin or frozen on site (by rapid blast chilling) respecting the self-control procedures pursuant to reg. CE 852/04. We therefore invite you to contact the room manager for all the information relating to the product you want