



## Antipasti

### Bruschette 11.50

Focaccia bread served with 4 toppings: black olive tapenade, cherry tomato and basil, chicken liver pate & ricotta and Parmesan flakes  
(Ideal to share)

### Caprese classica (v) 13.00

Buffalo mozzarella tomatoes, basil, spinach crouton & olive oil dressing

### Beef carpaccio 16.00

Beef Carpaccio with rucola salad and parmesan shavings, dressed with mustard sauce, homemade potato sticks

### Italian antipasto 17.00

Traditional antipasto with variety of cured meats and cheeses, served with homemade pickles  
(Ideal to share)

## Salads

### Quinoa Salad (v) 16.00

With vegetables, melon, peach and dorado

### Panzanella (v) 11.50

Typical panzanella salad with cherry tomatoes, cucumbers, onion, capers, basil leaves, croutons, bocconcini, basil pesto, vinegar

### Rucola salad 13.00

Rucola salad with walnuts, grilled red peppers, Tuscan coppa ham, garlic & basil vinaigrette

### Spinach salad 13.00

Baby spinach salad with raw mushrooms, fried artichokes, speck & apple vinaigrette



COSTA NAVARINO, NAVARINO DUNES, MESSINIA, GREECE

Ο ΚΑΤΑΝΑΛΩΤΗΣ ΔΕΝ ΕΧΕΙ ΥΠΟΧΡΕΩΣΗ ΝΑ ΠΛΗΡΩΣΕΙ ΕΑΝ ΔΕΝ ΛΑΒΕΙ ΤΟ ΝΟΜΙΜΟ ΠΑΡΑΣΤΑΤΙΚΟ ΣΤΟΙΧΕΙΟ (ΑΠΟΔΕΙΞΗ - ΤΙΜΟΛΟΓΙΟ).  
CONSUMER IS NOT OBLIGED TO PAY IF THE NOTICE OF PAYMENT HAS NOT BEEN RECEIVED (RECEIPT - INVOICE).

Vegetarian (V)  
We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients.  
Please inform us of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.  
Prices are in euros € and include all applicable taxes.

## Pasta and Risotto

Spaghetti alla chitarra all' Amatriciana 13.50

With tomato, cured pork cheek & pecorino romano cheese

Linguine con gamberi e pettini (v) 19.50

With shrimps, scallops, tomato, garlic confit, basil, flavored with grappa

Ravioli di ricotta e spinaci (v) 13.50

Ravioli filled with ricotta cheese and spinach, fresh tomato sauce with basil & garlic

Rigatoni alla Carbonara 13.50

Cooked the traditional way with eggs, pecorino romano and parmesan, cured pork cheek and black pepper

Tagliatelle al pomodoro (v) 11.50

Fresh pasta with fresh tomato sauce flavored with basil

Risotto porcini (v) 17.50

Porcini Mushroom risotto scented with truffle oil & parsley

Risotto asparagus (v) 16.50

Risotto with asparagus, shrimp carpaccio served with sweet and sour marinated ginger slices

## Main Dishes

Straccetti di manzo 24.00

Beef fillet 'straccetti' with rucola salad, cherry tomato, Parmigiano

Orata in padella (v) 26.00

Dorado fillet. Served with carrot puree flavored with spearmint, eggplant, cherry tomato confit and gremolata

Pollo con finocchi e arancia 21.00

Chicken breast with roasted peppers, milk sauce served with Sicilian fennel salad and orange fillets

Tagliata di manzo 27.50

Cut of beef rib eye with saute crushed potato flavored with fresh oregano, peas, cherry tomato confit and local sea salt

## Pizze e Focacce

Margherita (v) 11.50

Mozzarella, tomato sauce and basil

Biancaneve (v) 14.00

Mozzarella, cream cheese, porcini mushrooms and garlic drizzled with truffle oil

Scamorza and Salame 13.50

Mozzarella, tomato fillets, smoked scamorza cheese, salami

Peperoni 13.50

Mozzarella, tomato sauce, salami peperoni

Ricotta and pesto sauce (v) 12.50

Mozzarella, tomato, ricotta cheese and basil pesto sauce

Focaccia rucola and prosciutto 14.00

Rucola, Parma prosciutto, cherry tomato, Parmesan shavings

Olives and capers calzone (v) 13.50

Oven baked calzone filled with mozzarella, braised lollo lettuce, olives, capers, artichokes and olive oil

## Dolci

Torta caprese 7.00

Traditional chocolate cake named from the island of Capri accompanied by vanilla ice cream

Tiramisù 7.00

Layers of savoiardi biscuits, flavored of espresso coffee, with mascarpone creamy cheese

Almond pannacota 7.50

Almond pannacota with crispy meringue and forest fruits coulis

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