COLD STARTERS

GRISSINI WITH OLIVE OIL
FOKOCHA BREAD WITH OLIVES
VEGETABLE GRILL
ITALIAN STYLE BRUSCHETTA
OLIVES WITH ALMONDS AND ORANGE
OLIVE OIL WITH FRESH SPICY
MONZERALLA CAPRIS
SMOKED

HOT STARTERS

LASAGNE-BOLONESE

Slices of lasagna prepared with Bolognese sauce and withconkese sous

FRIED CALAMARI

Fried calamari rings with arugula leaves and with sauce tartar

RAVIOLI

Homemade Italian ravioli filled with fresh spinach and Ricotto Cheese With Roasted Roquefort sauce, truffle oil and Permazan cheese

SALADS

CAESAR SALAD

Aysberg Lettuce ,Smoked Turkey Breast,Classic Caesar Sauce,Cherry Tomatoes,Crispy Bread With Garlic, Anchovies And Extra Virgin Olive Oil

TOMATO SALAD WITH BASIL

Diced tomatoes basil fresh spices olive oil with lemon and fresh cheese cubes

MAIN COURSES

OSCAR DMANZO

Beef Medallions Marinated With Fresh Rozmari, Grilled Mushrooms, Mashed Potatoes And Porchini Mushrooms With Rizzota And Madagascar Sauce

ROMA DI POLO

Chicken Pieces Marinated In Lime, Fresh Spinach Sautéed Potato Paste With Picante Sauce

GRILLED GRANYOZ FILLET

Grilled Granyöz Fillet Flavored With Fresh Sage, Potato Paste With Grilled Mushrooms And Anchovies With Konkase Sauce

DESSERTS

TRAMISU

Mascarpone Cheese, Cream, Saviordi, Amarotti And Coffee Grains

PANNA COTTA

Crocant and forest fruit sauce