MENU

STARTERS

Roasted octopus* with potatoes puree, olives and basil oil **15€**Taco with shrimps, avocado and chipotle mayo **16€**Kofta, Roti bread and tzatziki sauce **14€**Panissa, taleggio cheese and truffle cream **13€**

PASTA COURSES

Pumpkin gnocchi, speck, brie and leek crumble **14€**Grandma Letizia's Culurgiones with pecorino cheese and tomato coulis **14€**Spaghetti with clams and pistachio pesto **17€**Paella di Fregola **18€**Fish Amok with white rice **16€**

MAIN COURSES

Veal cheek cooked in red wine with fried sweet potatoes 22€
Fried calamari*, anchovies, shrimps and red mullet 18€
Bread cannoli with artichokes and Jerusalem artichokes cream 16€
CBT cuttlefish with dried tomatoes cream 17€

SIDE DISH

Fried vegetables 7€ - French fries* 5€ - Salad 4€ - Vegetables 7€

Water **2.5€** – Service **3€** - Coffee **1.5€**

Fresh pasta and bread are homemade

The dishes with * are prepared with frozen products
Customers must communicate the need to consume food without any allergic substance