



*We welcome you to  
our family, where  
every guest is special.*

Please inform our staff of any food allergies or dietary restrictions.  
Thank you,  
The Staff



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## *Seafood Appetizers*

*Cold seafood platter € 17*

*Baked seafood platter € 17*

*Mixed seafood platter € 19*

*Mussels in tomato soup or “scottadeo” style € 14*

*Mixed seafood soup € 20*

*Salt-cured salmon € 17*

*Fish carpaccio of the day € 23*

*Seafood crudo (Raw) of the day € 36*

*Oysters € 4/6 each*

*Raw scampi € 6 each*

*Grilled Octopus with Sweet Tropea Onion Marmalade € 22*





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## *Seafood First Courses*

*Spaghetti with clams €15*

*Seafood spaghetti €17*

*Gnocchi with scallops and rose petals €16*

*Paccheri with pistachio pesto & prawn sauce €16*

*Tagliatelle “alla busara” €16*

*Risotto of the day (min. 2 guests) €17 per person*

*Lemon-pesto bavette with red caviar €22*





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## *Seafood Second Courses*

*Fried calamari €14*

*Grilled calamari €14*

*Mixed fried seafood €17*

*Mixed grilled seafood for two €45*

*Fresh farm-raised fish €5 per 100g*

*Fresh wild-caught fish €7 per 100g*

*Seared tuna with arugula & tomatoes €20*





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*Meat Appetizers*

*Charcuterie & Cheese Board*

*For 1 guest €25*

*For 2 guests €45*

*Beef Tartare €20*

*Beef Carpaccio €18*

*Meat First Courses*

*Lasagna Bolognese €13*

*Gnocchi with Goulash €14*

*Tagliatelle with Meat Ragù €13*

*Spaghetti Carbonara €13*

*Meat Second Courses*

*Florentine Steak €5.50 per 100g*

*Sliced Roast Beef with Arugula, Cherry Tomatoes & Grana €20*

*Chicken Cutlet with Potato €14*





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## *Vegetarian Menu*

### *Appetizers*

*Cheese Board €20*

*Caprese with Buffalo Mozzarella €10*

*Eggplant Pâté with Crostini €10*

*Large Mixed Salad €12*

### *First Courses*

*“Princess” Spaghetti (Zucchini Carbonara) €13*

*Seasonal Vegetable Bavette €13*

### *Second Courses*

*Grilled Cheese with Fruit Mustard €12*

*Vegetable Omelette €12*





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*Sides*

*Seasonal Salad €5*

*French Fries €5*

*Grilled Potatoes €5*

*Grilled Vegetables €8*

*Vegetables of the Day €7*

*House-Made Desserts €5 to €8*

*Tiramisu*

*Panna Cotta*

*Deconstructed Mille-Feuille*

*Chocolate Lava Cake*

*Dessert of the Day €5 to €8*

*Service charge €2.5*





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## *Drinks*

*Still or sparkling water €2 per liter*

*House Friulano wine €14 per liter*

*House Cabernet wine €14 per liter*

*House Sparkling wine €16 per liter*

*Draft Forst beer 0.2 L €3 / 0.4 L €5*

*Soft drinks €3*

*Aperitifs €6–€10*

*Premium spirits €5–€8*

*Coffee €2*



## *Allergens*

*Some of the beverages and dishes served in this establishment may contain ingredients or processing aids considered allergens.*

*Below is the complete list of allergenic ingredients used in this restaurant, as referenced in Annex II of EU Regulation No. 1169/2011:*

- 1) Cereals containing gluten wheat, rye, barley, oats, spelt, kamut, and related grains*
- 2) Crustaceans shrimp, crab, lobster, and related products*
- 3) Eggs eggs and egg-based products*
- 4) Fish fish and fish-based products*
- 5) Peanuts peanuts and peanut-based products*
- 6) Soy soy and soy-based products*
- 7) Milk milk and dairy products, including lactose*
- 8) Tree nuts almonds, hazelnuts, walnuts, pistachios, cashews, pecans, Brazil nuts, macadamia*
- 9) Celery celery and celery-based products*
- 10) Mustard mustard and mustard-based products*
- 11) Sesame seeds sesame and sesame-based products*
- 12) Sulfur dioxide and sulfites over 10 mg/kg or 10 mg/L*
- 13) Lupin lupin and lupin-based products*
- 14) Mollusks clams, mussels, oysters, squid, octopus, etc.*

*A responsible member of our staff is available to provide any additional information or documentation you may require.*