

LA BUONA CUCINA RICHIEDE TEMPO

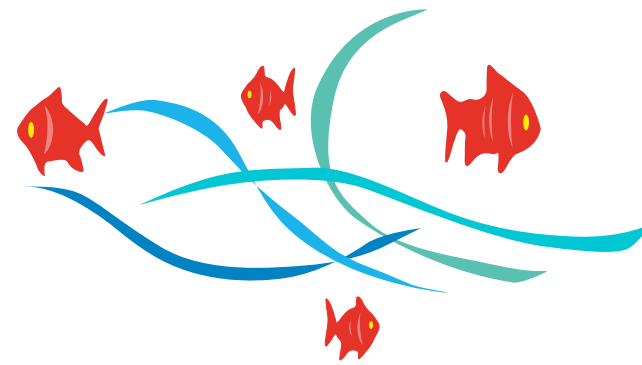
- | | | € |
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| 1 | SEAFOOD PLATTER
<i>Marinated salmon, swordfish, marlin and musciame smoked, octopus and ceviche</i> | 21.00 |
| 2 | SLICED MEAT AND CHEESE PLATTER
<i>ham, salami, mortadella, cheese</i> | 19.00 |
| 3 | PEPERONATA
<i>typical Roman dish</i> | 11.50 |
| 4 | CAPONATA
<i>of Sicilian aubergines</i> | 12.50 |
| 5 | CEVICHE
<i>white fish, onion, red pepper, lemon</i> | 18.00 |
| 6 | MARINATED SALMON
<i>with ginger</i> | 13.50 |
| 7 | SPAGHETTI
<i>garlic, oil and hot pepper</i> | 11.00 |
| 8 | PENNE ALL'ARRABBIATA
<i>garlic, oil, hot pepper and tomato</i> | 12.50 |
| 9 | SPAGHETTI ALLA AMATRICIANA
<i>pork cheek and tomato</i> | 13.00 |
| 10 | SPAGHETTI ALLA CARBONARA
<i>pork cheek, eggs, cheeses and pepper</i> | 14.50 |
| 11 | SPAGHETTI CACIO E PEPE
<i>"pecorino, parmesan and pepper"</i> | 14.00 |
| 00 | BREAD SERVICE | 1.50 € |

UNA BUENA COCINA TOMA TIEMPO

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| 12 | SPAGHETTI WITH CLAMS
<i>or cockles*</i> | 15.50 |
| 13 | TAGLIATELLE WITH NAKED MUSSELS
<i>with shelled mussels</i> | 14.00 |
| 14 | SPAGHETTI BLUE FISH
<i>Blue fish, dried tomatoes, capers, oregano</i> | 15.00 |
| 15 | TAGLIATELLE BOTTARGA
<i>with salted, cured fish roe</i> | 16.00 |
| 16 | TAGLIATELLE WITH PORCINI MUSHROOMS | 16.00 |
| 17 | SEAFOOD SOUP
<i>with beans</i> | 15.50 |
| 18 | SEA BASS FILLET LA BRONTESA
<i>with pistachio sauce</i> | 16.00 |
| 19 | SEA BASS FILLET LAMPEDUSANA
<i>with cherry tomatoes and capers</i> | 15.00 |
| 20 | GRILLED OCTOPUS
<i>with ginger and chives</i> | 17.00 |
| 21 | LANGOSTINE ON CHICKPEAS VELVET
<i>with Canarian saffron and white pepper</i> | 15.50 |
| 22 | SHRIMPS AND SQUIDS SKEWERS
<i>on a bacon crust</i> | 16.50 |
| 23 | SEA BASS CARPACCIO
<i>raw fish with tomato velvety with citrus fruits and burrata</i> | 16.00 |

GOOD COOKING TAKES TIME

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|----|---|-------|
| 24 | WHITE FISH STEAK
<i>in a crust, with cherry tomatoes and beans</i> | 16.00 |
| 25 | SLICED TUNA
<i>in oregano sauce</i> | 16.50 |
| 26 | ICE CREAM DROWNED IN COFFEE | 6.00 |
| 27 | ICE CREAM DROWNED IN WHISKEY | 7.00 |
| 28 | CHOCOLATE SAVARIN
<i>with vanilla ice cream and caramelized banana</i> | 7.00 |
| 29 | LEMON SORBET | 6.00 |
| 30 | TARTE TATIN
<i>with apples, cinnamon and ice cream</i> | 7.00 |
| 31 | TIRAMISU
<i>with mascarpone cream and coffee</i> | 7.50 |
| 32 | SBRISOLONA CAKE
<i>with almonds, peanuts and hazelnut ice cream</i> | 7.00 |



ALL FISH DISHES ARE SERVED BONE LESS * **SEASONAL FISH, SUBJECT TO AVAILABILITY AND SEA CONDITION**
 FISH SERVED RAW IS PREVIOUSLY BLAST CHILLED ACCORDING TO ROYAL DECREE NO. 1420 OF 1 DECEMBER 2008
 ON REQUEST, SPAGHETTI AND PENNE DISHES CAN BE "GLUTEN FREE" (+ 2,50 €)

Vegetarian dish 
 Vegan dish 