

## STARTERS



Seafood bruschetta  
in spicy sauce



Sardines & Shrimps  
"in cartoccio"



Beef chunks with crispy  
raw ham



Carpaccio di bresaola



Mozzarella Caprese



Eggplant Parmigiana

## FIRST COURSES



Octopus, Cherry tomatoes  
& fresh Ricotta



Fish Carbonara



Spaghetti with Sardines



Spaghetti Amatriciana



Homemade Lasagna



Tagliolini  
alla Carbonara



Homemade Gnocchi  
with fresh Pesto



Homemade Ravioli  
with Ricotta & Spinach

## SECOND COURSES



Octopus stewed  
in red wine



Baked stuffed squid



Homemade  
Vitello tonnato



Beef Tagliata  
with Rosemary & Grana



Baked Feta  
in foil



Polenta pie  
with cheese

## SIDE DISHES



“El Greco” Salad



Grilled aubergines &  
courgettes



Roasted potatoes



Grilled peppers



Baked stuffed zucchini

## DESSERT



Diplomat with custard



Tiramisu



Fruit jam tart



Tart with cream



Gelo di mellone



Seasonal fruit skewers

## DRINKS



Upon request wines "à la carte"



Caffè Espresso with Moka



Diktamos Tea