



TASTING Menu



STARTERS



Fried anchovies



Caponata di melanzane aubergines, olives, capers, vinegar, sugar



Tuna crostini with mushrooms & chilli



Homemade focaccia onions & rosemary



Pizza rolls



Oysters



Appetizer board raw ham & Gorgonzola



Cold cut board



Baked pumpkin with garlic & rosemary



Pumpkin Sweet & Sour with garlic & mint

FIRST COURSES



Porcini Mushroom Risotto



Asparagus & Strawberry Risotto



Saffron Risotto asparagus & fresh ricotta



Venere rice with prawns & porcini mushrooms



Vegetable Couscous & Baked Potatoes



Couscous with fish & cherry tomatoes



TASTING Menu



FIRST COURSES (continues)



Tagliatelle with shrimp, ginger & lime



Spaghetti with clams



Homemade Tagliatelle prawns & Gorgonzola



Linguine small octopus & prawns



Shrimp Tagliatelle & artichoke heart



Square spaghetti with mullet ragout, courgettes, cherry tomatoes & mint



Linguine with octopus, olives & cherry tomatoes



Spaghetti with anchovies, olives, cherry tomatoes & breadcrumbs



Homemade crepes with ragù, Camembert, ham & chillies



Sicilian baked pasta with ragù, hard-boiled eggs, cheese & eggplant



Straw & Hay Tagliatelle with pork ragout



Cold fusilli with olives, cherry tomatoes, red onion & basil



Rigatoni with broccoli & smoked pancetta



Penne di Gragnano with saffron & salted ricotta



Penne with homemade pesto with olives & salted ricotta



TASTING Menu



SECOND COURSES - MEAT



Braised beef in Barolo wine with polenta



Polenta taragna with gorgonzola & mushrooms



Sicilian Falsomagro (stuffed roast beef)



Milanese cutlet



Grilled Fiorentina gr. 400 with wild baby spinach in lemon & oil emulsion



Beef tartare with truffles



Raw minced beef fillet 200 gr., Capers, olives, onion, lemon zest



Beef tartare 300 gr., olives, salt capers, onion



Roast beef in lemon, thyme & rosemary emulsion with saffron mushroom pie



Beef Fillet with polenta, raw ham flower, onions in wine must



Grilled luganighetta with roasted potatoes with rosemary



Grilled beef medallions with vegetables



Sicilian rice arancine with meat sauce or béchamel & ham



Stuffed tomatoes & peppers



TASTING Menu



SECOND COURSES – FISH



Prawns & Cuttlefish
grilled with cherry
tomatoes



Mixed grill
with red mullet,
cuttlefish & prawns



Baked amberjack fillet
with broccoli & new
potatoes in garlic sauce



Crispy octopus
with boiled potatoes
with lemon emulsion



Grilled octopus in fresh
tomato & basil sauce



Polenta pie with grilled
octopus, crispy bacon,
orange zest & cherry
tomatoes



Small calamari in beer
tempura with grilled
courgettes & aubergines



Grilled wild salmon fillet
with thyme & sauteed
vegetables in oil and
lemon emulsion



Salmon fillet with butter
cream & sage with grilled
potato, sliced raw
mushrooms and parmesan
flakes with balsamic
vinegar cream



Grilled salmon fillet
with lemon salad, fresh
chilli, onion, garlic and
mint



Smoked swordfish
& burrata with tomatoes
in balsamic vinegar cream



Basmati rice pie with
black olives with anchovy
and orange
& polenta medallions
on a bed of bresaola



TASTING Menu



SIDE DISHES



Grilled red pepper
flavored with garlic
& mint



Grilled peppers



Grilled aubergines
and courgettes



Baked vegetables
with mixed herbs



Caponata di melanzane
aubergines, olives, capers,
vinegar, sugar



Roast potatoes
with rosemary



“El Greco” Salad



Gorgonzola, walnuts
and almonds, raisins
in pepper sauce



Stuffed courgettes in the
oven with tuna, courgette,
olives, capers, onion,
breadcrumbs



Zucchini au gratin
with minced beef
and vegetables

DESSERT



Diplomatico



Tiramisu



Cannoli with ricotta



Gelo di mellone



Bignè with cream



Torta tenerina



TASTING Menu



DESSERT (continues)



Apple crostata



Crostata with cream



Fruit jam tart



Seasonal fruit skewers

DRINKS



Upon request wines "à la carte"



Caffè espresso with Moka



Diktamos Tea



TASTING Menu



BK67 FOOD LAB - FRESH PASTA



Ravioli with seafood



Ricotta & spinach ravioli



Stuffed ravioli



Potato Gnocchi



Tagliatelle



Garganelli

