

MENU



... an oasis of tranquility for your summer break since 1951 ...

APPETIZERS

Cervia mussels with fresh tomatoes and bread bruschetta - 12

Warm courgette and aubergine parmigianina with fiordilatte mozzarella - 14

Millefeuille of scottadito anchovies with seasonal mixed salad and squacquerone sauce -14

FIRST COURSE

Artisan tagliolini with Adriatic clams - 13

Strozzapreti with red tuna, caramelized tropea onion, olives, capers and tomato - 15

Homemade lasagna au gratin with vegetables - 15

Agnolotti with ricotta and rocket with Mazara red prawns and scallops - 18

Spaghettoni alla carbonara with swordfish, bottarga and lime - 18

MAIN COURSE

Baked soaso with green beans and carrot pie, curry room and lemongrass - 22

Fried calamari, prawns and vegetables - 18

Our seafood salad with steamed fish, creamed potatoes and vegetables - 18

Cesar salad with golden chicken and mustard mayonnaise - 15

DESSERT

Apple strudel and custard - 7

Parfait Milan - 6

Mascarpone and chocolate flakes - 5

Our staff is available for any information.

In the matter of allergies, the summary tables of our dishes are available, prepared according to EU Reg. 1169/2011.

According to market trends, in very rare cases, some products may be frozen.



Piadina 1,00
Service 2,50 - Extra beach service 0,50/1,00