

*Lot*  
RESTAURANT

ZUPPA

Zuppa del giorno (di verdure) .....	350
Zuppa del giorno (di pesche) .....	500

ANTIPASTI FREDDI

Alici marinate .....	350
Ostriche marinato (pezzi) .....	400
Carpaccio di polpo .....	700
Salmone stagionato .....	800
Insalata frutti di mare .....	900
Bresaola .....	1000
Misto di crudo mare .....	1500



## SALADS

Vegetable sauté ..... 400

Grilled vegetables ..... 400

Rukola salad ..... 500

Herb salad with avocado ..... 500

Tomatoes and mozzarella salad ..... 500

*It takes a few seconds to enjoy the lifetime experience  
of a Great Chef!*



## WARM STARTERS

Prepared mushrooms ..... 800

Tagliat vici ..... 900

Mixed sea food on paper ..... 1000

Appetizer with sea food ..... 1200



### FIRST DISH - PASTA

Ravioli with mozzarella, tomatoes and basil .....	550
Spaghetti with chicken fillet .....	600
Penne with speck and broccoli .....	600
Tagliatelle with octopus and cuttlefish .....	750
Paccheri with sea food .....	850
Rigatoni with scampi and ripe almonds .....	900
Linguine with shrimps and dry fruits .....	950

### FIRST DISH-RICE

Rice with mixed vegetables .....	550
Rice with cuttlefish, spinach and peas .....	600
Rice with squid, broccoli and tomatoes .....	650
Rice with porcini mushrooms .....	650
Rice with sea food .....	850
Rice with shrimps and zafferano .....	900



### MAIN COURSE - MEAT

Chicken fillet with carrots, broccoli and Brussels cabbage .....	700
Marinated pork chopped steak .....	900
Veal chopped steak with mixed vegetables .....	1100
Veal fillet with baked vegetables .....	1300

### MAIN COURSE- FISH

Wild Sea Fish .....	6000
(sea bass, sea bream)	
Wild Sea Fish .....	3500
(haddock, mullet)	
Shrimps .....	5000
Scampi .....	6000
Solea .....	4000
Dental .....	6500
Vongole .....	1200



## DESSERT & FRUITS

Soufle with chocolate and ice cream .....	350
Portokalopita .....	250
Cheese cake .....	350
Kapreze .....	350
Cake with strawberries .....	250
Mixed Fruits .....	250