

**Soup of the day**

350 g / 5.80 lv

**SALADS AND STARTERS****Pastorant salad**

280 g / 13.80 lv

iceberg salad, olives, sun-dried tomatoes, roasted pine nuts, cherry tomatoes, Grana Padano flakes, seasoned with homemade dressing, basil and parsley

**Couscous salad**

300 g / 8.80 lv

tomato, roasted courgettes, fresh basil, ev-olive oil and lime dressing

**Fresh greens with tomatoes**

230 g / 8.80 lv

iceberg, green and rocket salad, cucumber and tomatoes sprinkled with finely ground pumpkin seeds

**Bulgur salad**

280 g / 8.80 lv

bulgur, green salad, chopped tomatoes, fresh basil and parsley tossed in homemade mustard dressing

**Rustic salad with olives**

380 g / 8.80 lv

fresh vegetables, red onion rings, olives, white cheese cubes served with marjoram and olive oil

**Goat's cheese and sundried tomatoes salad with praline**

160 g / 13.80 lv

rocket salad, hazelnuts praline, lemon, honey and white balsamic vinegar dressing

**Roast beef salad**

250 g / 13.80 lv

mix green salads, cucumber, carrot, ginger and lemon dressing with herbs

**Caesar**

green and iceberg salad, bits of grilled chicken, dressing with anchovies, lemon, basil and olive oil, croutons and Grana Padano flakes

250 g / 11.80 lv

**Bruscettas**calamon olives, anchovies and fresh herbs pate, fresh tomatoes  
250 g/ 8.80 lv

cold roast beef, cream cheese, green salad and tomatoes

250 g/ 13.80 lv

**Antipasti**

300 g / 10.80 lv

tomatoes, sun-dried tomatoes, mozzarella, roasted pepper, olives, rocket salad

**Salami**parma ham, spianata romana, coppa parma  
130 g / 15.80 lv**Cheese mix**

170 g / 16.80 lv

Grana Padano, Emental  
French Goat's cheese, Gorgonzola**Carpaccio**

130 g / 17.80 lv

thinly sliced pesto "Genovese" rolled raw beef, served with rocket salad and parmesan flakes

**HOT STARTERS****Grilled tomatoes and zucchini**

400 g / 10.80 lv

with herbs oil garnished and grilled feta cheese

**Bulgur (cracked wheat grains)**

300 g / 11.80 lv

with Porcini mushrooms, garlic and parsley

**Baked goat's cheese**

160 g / 13.80 lv

garnished with Balsamic reduction figs sauce, roasted walnuts and honey

**Arugula and green bean risotto**

250 g/ 8.80 lv

selery, carrot, tomato, parmesan and parsley

**Squid risotto**celeriac, onion, garlic, green bell pepper, tomato, parmesan and oregano  
250 g/ 10.80 lv

## **PASTA (DE CECCO)**

### **Spaghetti aglio e olio con peperone verde**

350 g / 9.80 lv

garlic, olive oil, peperoncino,  
green pepper sprinkled with parsley and basil

### **Spaghetti al prosciutto e funghi**

350 g / 15.80 lv

parma ham, button mushrooms, dried  
tomatoes and onion in creamy marsala sauce,  
with sage and thyme

### **Spaghetti con fegato di merluzzo**

350 g / 13.80 lv

cod liver, fennel, dill, lemon and arugula

### **Rigatoni all'Arrabiata**

350 g / 10.80 lv

tomatoes, olives, garlic, basil, parsley and  
peperoncino

### **Rigatoni al Gorgonzola**

350 g / 15.80 lv

gorgonzola, cream cheese, green beans, thyme

### **Rigatoni con polo, pancetta e zafferano**

350 g / 16.80 lv

chicken fillets bites, pancetta, red pepper,  
fennel, garlic, in creamy white wine sauce with  
saffron

### **Rigatoni al ragu**

350 g / 16.80 lv

beef ragout, truffles mushroom salsa, fresh  
tomatoes

### **Fusilli al tonno**

350 g / 13.80 lv

green and red bell pepper, onion, garlic,  
anchovy, tomato, capers and parsley

### **Fusilli al salmone**

350 g / 15.80 lv

smoked salmon, asparagus in creamy white  
wine sauce

### **Tagliatelle con funghi porcini**

350 g / 15.80 lv

porcini mushrooms, garlic, dill, lemon

### **Tagliatelle con zucchine e gamberi**

350 g / 18.80 lv

prawns, courgettes, basil, cherry tomatoes in  
creamy cognac sauce

### **Tagliatelle alla Bolognese**

350 g / 16.80 lv

beef ragout in special tomatoes sauce

## **MAIN DISHES**

### **Pesto chicken breast**

300 g / 15.80 lv

grilled breasts tossed in pesto "Genovese"  
sauce, served with celeriac and carrot risotto

### **Pan seared chicken breast**

350 g / 15.80 lv

with courgettes and red bell pepper, served  
with crûme fraîche tarragon sauce

### **Squid rings**

400 g / 16.80 lv

in fresh tomato and fennel sauce with  
oregano and parsley, served with couscous

### **Veal medallions**

350 g / 26.80 lv

served with red wine sauce with thyme and  
porcini mushrooms

### **Saltimbocca alla Romana**

350 g / 26.80 lv

"Leap in the mouth" - Roman dish of veal  
scallopine layered with sage leaves  
and parma ham sautéed in butter and white  
wine served with verde salad

### **Wholegrain bread**

120 g / 1.50 lv

### **Homemade bread**

120 g / 1.50 lv

## **DESSERT OF THE DAY**

6.80 lv