

FLAVOURS OF THE LAND

Let's start

Special fried flat bread with cured meats, pickles and soft cheese (for 2 people minimum)	13,00 €
Asparagus flan with courgette flowers, smoked provolone with saffron cream and poppy seeds	11,00 €
Fillet of Irish beef with stracciatella, pine nuts and sweet and sour onion with balsamic vinegar	12,00 €
Pinzimonio with squacquerone cheese and white flatbread with 5 cereals	10,00 €
Burratina cheese IGP from Battipaglia with light gazpacho of datterini tomatoes and crunchy vegetable salad	8,00 €
Roast beef salad with homemade pickled vegetables and tarragon mayonnaise	12,00 €

Pasta dishes

Traditional tagliatelle with Bolognese sauce	11,00 €
Tortellini with meat broth or with cream	12,00 €
Passatelli (fresh pasta made of breadcrumbs and parmigiano) with bacon and asparagus	12,00 €
Buffalo mozzarella Tortelloni with porcini mushrooms, courgette flowers and smoked cheese	13,00 €
Balanzoni (fresh pasta) of mortadella and ricotta cheese with sage butter, toasted pistachios and mielaceto	13,00 €
Spaghetti alla chitarra with fresh Piccadilly cherry tomatoes on burrata cheese cream and basil extract	12,00 €
Risotto with fresh spinach, parmesan wafer and crispy raw ham	11,00 €

Main courses

Sliced grilled beef with pink salt and fine herbs oil	20,00 €
Sliced grilled beef with rocket salad, Parmesan cheese and balsamic vinegar	22,00 €
Grilled Angus beef fillet (with porcini mushrooms € 23,00 €)	20,00 €
Grilled Tomahawk with trio of accompanying sauces (BBQ sauce, tarragon sauce, mint and honey yogurt)	36,00 €
Pork tenderloin wrapped in bacon and shaded with beer, with honey and nuts	16,00 €
Veal knot with citrus fruits and toasted sesame	19,00 €

Special menu for children

Baby pizza (Margherita or one flavor pizza)	5,00 €
Tortellini with cream OR with ragù sauce and cream	10,00 €
Milanese cutlet with french fries	10,00 €

FLAVOURS OF THE SEA

Let's start

Valfiore sea food salad with orange mayo	12,00 €
Tuna tartare with mango, sunflower seeds, mint and currant mayonnaise	15,00 €
Spicy red mussels sauté with toasted bruschetta	12,00 €
Carpaccio of marinated salmon, black pepper, dill and sour cream	12,00 €
Roasted octopus tentacles with rosemary chickpea cream with rosemary and confit cherry tomatoes	14,00 €
Sea bream fillet pie with spinach and almonds on its fish stock with saffron	10,00 €

First courses

Spaghetti with seafood	14,00 €
Spaghettoni with clams	13,00 €
Valfiore tortellacci with scorpion fish filling with prawns on blueberry cream	13,00 €
Passatelli (fresh pasta) with scampi and lime on courgette cream	14,00 €
Wholemeal spelt tagliolini with prawns, gorgonzola and pistachios	14,00 €
Fregola with clams, asparagus and tuna bottarga	13,00 €

Main courses

Grilled fish (prawns, scampi, cuttlefish, squid, sea bream)	20,00 €
Mixed fried shrimp, cuttlefish, squid and vegetables	17,00 €
Prawns and squid skewers with scented bread	18,00 €
Sea bass all'isolana (oven baked with cherry tomatoes, potatoes, olives)	17,00 €
Slices of croaker in a hazelnut crust and vegetable noodles	18,00 €
Tuna steak in citrus fruit crust on mixed salad and raspberry vinegar	20,00 €
Oven baked turbot with potatoes and porcini mushrooms per hectogram	3,00 €

Side Dishes

Oven baked potatoes // French fries // Mixed salad	5,00 €
Pinzimonio (raw vegetables)	6,00 €
Grilled vegetables // Spinach AOP	6,50 €
Fried porcini mushrooms	7,00 €

Salads (large, main course size)

Summer salad (mixed salad, tuna, mozzarella, cherry tomatoes, olives)	12,00 €
Fennel salad with oranges, feta cheese, steamed prawns and olives	13,00 €
Chickpea, baby spinach, stracciatella cheese and green apple salad	12,00 €
Cesar salad with chicken with aromatic herbs and flaked parmesan cheese	13,00 €
Caprese with Buffalo milk mozzarella and basil extract	10,00 €
Raw porcini mushrooms, valerian salad and Parmesan flakes (if available, seasonal ingredients)	13,00 €