

Antipasti - Appetizers

Insalata di Mare alla Griglia <i>Grilled mixed seafood salad</i>	21,00 €
Gamberi e Rucola <i>Rocket salad topped with fresh shrimps and light lemon dressing</i>	19,00 €
Polpo alla Griglia <i>Fresh local octopus grilled with baby leaves and lightly dressed</i>	19,00 €
Marinato Misto di Mare <i>Mix marinated Anchovies, Salmon and Swordfish</i>	21,00 €
Tartare di Salmone <i>Salmon Tartare</i>	22,00 €
Prosciutto e Melone <i>Exclusive cured Parma ham "Doppia Corona" served with fresh melon or figs</i>	15,00 €
Prosciutto di Parma <i>Exclusive cured Parma ham "Doppia Corona"</i>	13,00 €
Burrata di Bufala al Tris di Pomodori <i>Burrataa Bufala whit tris tomatoes</i>	15,00 €
Insalata Caprese <i>Famous Capri salad, Buffalo Mozzarella cheese, Sliced Tomato and Basil</i>	15,00 €
Insalata Caesar con Gamberi <i>Classic dressed leaves topped with fresh baby shrimps and croutons</i>	21,00 €
Insalata Cesar con Pollo <i>Classic dressed leaves topped with chicken and croutons</i>	19,00 €
Rucola, Pomodorini e Scaglie <i>Rocket and cherry tomato salad topped with parmesan shavings</i>	12,00 €
Frittura alla Giorgio <i>Tipical fried delicacies like rice ball, croquets, etc.</i>	17,00 €
Parmigiana di Melenzane <i>A twist on famous eggplant parmesan, slide eggplant banred and fried then layered with tomato, mozzarellaand pamesav cheese.</i>	17,00 €

Coperto - Covercharge 4,00 €

Primi Piatti- Starters

Spaghetti Sciuè' Sciuè' <i>Spaghetti tossed in a fresh cherry tomato , garlic and olive oil sauce</i>	15,00 €
Spaghettoni ai tre pomodori con con scaglie Provolone del Monaco <i>homemade "Spaghettoni" with three tomatos sauce, shaving "Provolone del Monaco" cheese</i>	17,00 €
Gnocchi alla Sorrentina <i>Home made gnocchi (potato dumplings)served in a rich tomato and fresh basil sauce with melted mozzarella</i>	15,00 €
Ravioli alla Moda Caprese <i>Famous ravioli caprese. Fresh pasta parcels, stuffed with local cheese and marjoram topped with a rich tomato sauce</i>	16,00 €
Pennette Aumm Aumm <i>Penne tossed wit eggplan, cherry tomatoes, mozzarella and fresh basil</i>	16,00 €
Spaghetti alle Vongole <i>Spaghetti with local clams, garlic and olive oil, optional "macchiati" a light cherry tomatoes sauce</i>	20,00 €
Spaghetti alla Giorgio <i>Giorgio's famous spaghetti with fresh mixed seafood</i>	22,00 €
Linguine alla Puttanesca di Polipo <i>Linguini with octopus, tomato sauce with black olives and capers</i>	20,00 €
Scialatielli ai Frutti di Mare <i>Home made green pasta with mixed seafood "macchiati" with a light cherry tomato, garlic and olive oil sauce</i>	22,00 €
Risotto alla Pescatora <i>Risotto with mixed seafood, local squid and shrimps, cherry tomatoes, garlic and parsley</i>	23,00 €
Paccheri, Broccoli, Cozze e Pecorino <i>Homemade "Paccheri" with broccoli, mussels and pecorino cheese.</i>	20,00 €
Paella alla Valenciana (2 persone solo su prenotazione) <i>Mamma Elvira's famous Paella alla Valenciana. An italian twist on our spanish neighbours paella Please ask to consul the recipe book</i>	80,00 €

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Secondi di Mare – Fish

Zuppa di Cozze <i>Fresh mussels soup with cherry tomatoes and garlic served with “crostini”</i>	19,00 €
Soutè di Vongole <i>Fresh clams sautéed in white wine and garlic sauce</i>	23,00 €
Soutè Misto <i>Mixed seafood sautéed in white wine and garlic sauce</i>	24,00 €
Frittura Gamberi e Calamari <i>Deep fried fresh shrimps and squid</i>	21,00 €
Frittura Calamaretti Spillo <i>Deep fried baby squid</i>	21,00 €
Calamari alla Griglia <i>Plain grilled squids</i>	24,00 €
Cassuola Mista <i>Squid, shrimps and mussel soup “macchiato” with cherry tomatos</i>	25,00 €
Grigliata Mista di Pesce <i>Mixed grilled fish - Please ask (selected daily due to availability)</i>	35,00 €
Filetto di Pesce Maison <i>Baked filet fish, cherry tomatoes and potatoes</i>	30,00 €
Pesce al Forno, alla Griglia o Acqua Pazza <i>Whole fish baked, Grilled whole fish, Whole fish cooking in “Crazy water” a deleicate tomate ed garlic sauce</i>	s.p.q.

s.p.q. prezzo secondo peso e qualità - Price according to weight and quality.
Coperto - Covercharge 4,00 €

Secondi di Carne – Meat

Filetto ai ferri <i>Grilled Filett Steak</i>	30,00 €
Filetto al Pepe Verde o al Vino Rosso <i>Filett Steak served in a creamy green peppercorn sauce, Filett Steak served a velvety red wine sauce</i>	33,00 €
Tagliata di Manzo con Rucola e Scaglie di Grana <i>Sliced grilled entrecote with rocket and parmesan shaving</i>	30,00 €
Paillard di Vitello <i>Grilled veal paillard</i>	24,00 €
Piccata al Limone <i>Veal escalope served in a light lemon sauce</i>	22,00 €
Scaloppina ai Funghi <i>Veal escalope with fresh champignon mushrooms and white wine sauce</i>	23,00 €
Cotoletta alla Milanese <i>Veal escalope in bread crumbs</i>	20,00 €
Petto di Pollo alla Caprese <i>Grilled chicken breast Capri style</i>	20,00 €

Contorni – Side Dishes

Rucola e Pomodorini <i>Cherry tomatoes and rocket salad</i>	8,00 €
Insalata Mista <i>Mixed salad</i>	8,00 €
Insalata di Pomodori <i>Sliced tomato and basil salad dressed with olive oil</i>	8,00 €
Patate Fritte <i>Handcut Fries</i>	8,00 €
Verdura Cotta del Giorno <i>Vegetables of the day, (please ask)</i>	10,00 €
Verdure alla Griglia <i>Mixed grilled vegetables</i>	12,00 €

Dolce e Frutta del Giorno – Dessert

Coperto - Covercharge 4,00 €