

## *starters from the sea ...*

<b>Mixed Shellfish for 2</b>	<b>€ 31.90</b>
<i>Fresh Mussels - Fresh Vongole - Fresh Medium Prawns - Grilled Baby Calamari</i>	
<b>Fish Platter for 2</b>	<b>€ 29.50</b>
<i>Grilled Baby Calamari - Fried Calamari - Fried Local Small Prawns</i>	
<b>Crudo Misto of the Day</b>	<b>€ 20.90</b>
<i>A selection of raw fresh fish, ask our staff about today`s selection</i>	
<b>Gillardeau Oysters</b>	<b>€ 4.90</b>
<i>Lemon - Tabasco - Seaweed</i>	<i>per piece</i>
<b>Avocado with Fresh Local Prawns Crudi</b>	<b>€ 19.90</b>
<i>Raw Fresh Local Medium Prawns - Avocado - Caviar</i>	
<b>Gozitan Aljotta</b>	<b>€ 11.90</b>
<i>Traditional Fish Soup</i>	
<b>Polpette di Neonati</b>	<b>€ 13.90</b>
<i>White Bait - Citrus Herbs - Homemade Tartar Sauce</i>	
<b>Cozze al Limone</b>	<b>€ 13.90</b>
<i>Fresh Mussels - White Wine - Garlic - Lemon Zest</i>	
<b>Calamari Fritti</b>	<b>€ 14.90</b>
<i>Fresh Fried Calamari - Fried Courgette - Homemade Tartar Sauce</i>	
<b>Fresh Baby Calamari</b>	<b>€ 15.90</b>
<i>Grilled Baby Calamari - Garlic - Basil</i>	

## *starters from the land ...*

<b>Platter of Antipasto Misto for 2</b>	<b>€ 29.90</b>
<i>Fine selection of Salami &amp; Cheese</i>	
<i>Served with Grissini - Water Biscuits - Homemade Chutney - Dried Fruits</i>	
<b>Soup of the Day</b>	<b>€ 10.90</b>
<i>Ask our staff about today`s fresh soup</i>	
<b>Burrata di Buffola &amp; Parma Ham</b>	<b>€ 13.90</b>
<i>Burrata - Basil Pesto - Dried Friut - Aged Balsamic - Dry Fig</i>	
<b>Baked Brie and Parma Ham</b>	<b>€ 14.90</b>
<i>Brie - Local Honey - Parma Ham - Dry Fig - Walnuts</i>	

**IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES, PLEASE NOTIFY YOUR HOST IN ADVANCE**



## *pasta & risotto ...*

<b>Wild Mushrooms and Truffle Risotto (v)</b>	€ 15.90	€ 18.90
<i>Wild Mushrooms - Shallots - White Wine - Parmesan - Fresh Cream - Truffle Oil</i>		
<b>Gnocci al Gozitano</b>	€ 15.90	€ 18.90
<i>Local Sausage - Black Olives - Aubergine - Basil - Tomato Sauce - Local Peppered Cheese Shavings</i>		
<b>Homemade Ravioli filled with Sheep Cheese (v)</b>	€ 14.90	€ 17.90
<i>Ravioli filled with Local Sheep Cheese - Garlic Butter - Tomato Sauce - Parmesan</i>		
<b>Busiate al Filetto</b>	€ 15.90	€ 18.90
<i>Beef Fillet Chunks - Wild Mushrooms - Nero D Avola - Fresh Cream - Truffle Mascarpone</i>		
<b>Prawn Bisque Risotto with Prawns Crudo</b>	€ 17.90	€ 21.90
<i>Risotto - Prawn Bisque - Local Raw Prawns</i>		
<b>Linguine Nero di Seppia</b>	€ 16.90	€ 19.90
<i>Fresh Cuttlefish - Garlic - Basil - White Wine - Cherry Tomatoes - Cuttlefish Ink</i>		
<b>Linguine Vongole</b>	€ 17.90	€ 21.90
<i>Fresh Vongole - White Wine - Garlic - Basil - Cherry Tomatoes</i>		
<b>Linguine Frutti di Mare</b>	€ 17.90	€ 21.90
<i>A Mix of Fresh Seafood - White Wine - Garlic - Basil - Cherry Tomatoes</i>		

**Gluten Free Pasta Available**

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## *mains from the land...*

<b>Pan Fried Fillet of Beef Black Angus</b>	<b>€ 32.90</b>
<i>Served with Mushroom or Pepper or Gorgonzola Sauce</i>	
<b>Rib Eye Charcoal Grilled Black Angus</b>	<b>€ 31.90</b>
<i>Served with Mushroom or Pepper or Gorgonzola Sauce</i>	
<b>Tagliata Charcoal Grilled Black Angus</b>	<b>€ 28.90</b>
<i>Ruola - Parmesan Shavings</i>	
<i>Served with Mushroom or Pepper or Gorgonzola Sauce</i>	
<b>Surf 'n' Turf</b>	<b>€ 38.90</b>
<i>Fillet of Beef - Fresh Local Medium Prawns - Garlic Lemon Cream Sauce</i>	
<b>Lamb Shank</b>	<b>€ 27.90</b>
<i>Braised Lamb Shank - Port - Marsala - Mash Potato</i>	
<b>Black Angus Beef Short Rib</b>	<b>€ 27.90</b>
<i>Braised Beef Short Rib - Mash Potato - Gravy</i>	
<b>Duck Breast</b>	<b>€ 25.90</b>
<i>Duck Breast - Wild Berries - Mash Potato</i>	
<b>Chicken Roulade</b>	<b>€ 23.90</b>
<i>Chicken - Brie Cheese - Herbs - Parma Ham - Mash Potato Chicken Jus</i>	
<b>Ibérico Pork Tomahawk with Sambuca</b>	<b>€ 29.90</b>
<i>Ibérico Pork Tomahawk - Sambuca -- Sundried Tomatoes - Mushroom - Fresh Cream</i>	
<b>Stuffed Zucchini ( vegan )</b>	<b>€ 19.90</b>
<i>Stuffed Zucchini - Vegetable Ratatouille</i>	

**All Main Courses are served with  
Vegetables and Potatoes**

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## *mains from the sea ...*

### **Fresh Fish of the Day**

*Ask our staff about today`s fresh fish*

**Price according to type & weight**

### **Fish Platter for 2 as a Main Course**

*Grilled Baby Calamari - Fried Calamari - Fried Small Local Prawns - Grilled Fresh Local Medium Prawns - Steak Fish of the day*

**€ 66.00**

### **Salmon Fillet**

*Pan Fried Salmon Fillet - Dill Dijon Cream Sauce*

**€ 23.90**

### **Swordfish**

*Grilled Fresh Local Swordfish - Citrus - Garlic Oil - Salsa Verde*

**€ 23.90**

### **Fresh Local King Prawns**

*Grilled Local King Prawns - Garlic - Basil Oil*

**Market Price**

### **Two way Calamari**

*Fresh Fried Calamari - Fresh Baby Calamari Grilled*

**€ 26.90**

### **Mixed Shellfish**

*Fresh Mussels - Fresh Vongole - Grilled Fresh Medium Prawns - Grilled Baby Calamari*

**€ 31.90**

**All Main Courses are served with  
Vegetables and Potatoes**

## *for the little ones ...*

**Pasta Pomodoro (v)**

**€ 9.90**

**Pasta White Sauce, Mushroom and Parma Ham**

**€ 14.90**

**Plain Pasta**

**€ 5.90**

**Fish & Chips**

**€ 14.90**

**Breaded Chicken & Chips**

**€ 10.90**

**Chips**

**€ 2.50**

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