

PICCOLA CARTA

STARTERS-MAIN

Selection of fresh and cured dairy products, local cured meats e mixed grilled vegetable

MAIN COURSES

"Orecchiette" hand made pasta with white "podolico" veal ragu' and "pecorino"

"Gnocchi alla sorrentina", home made gnocchi with tomato sauce and melted fresh mozzarella

"Bucce di mandorla" with cod fish, "Pachino" tomato and black olives

SECOND COURSES

Beef cheek in "Aglianico" wine reduction

Sliced beef with "caciocavallo podolico" fondue
Stewed codfish

Mixed grilled meat (lamb, sausage and beef)

SIDE DISHES

Mixed salad

Baked crunchy potatoes with rosemary

DESSERTS

Tiramisù

Panna cotta alla vaniglia

Chocolate sponge cake

STARTERS-MAIN COURSE
SECOND COURSE
SIDE DISH AND DESSERT

€ 25

MAIN COURSE
SECOND COURSE
SIDE DISH AND DESSERT

€ 20

€2 Service charge