## Appetizers

Appetizer tasting	€.14,00
Seafood salad with artichokes and citrus	
Slightly spicy octopus Sicilian style Chianina Beef marinade with dried tomato sauce, almonds and pine nuts	filet
Caprese di Bufala (tomato, Bufala's mozzarella cheese, Basil)	€.10,00
Tuscan ham and flat bread	€.8,50
Mixed cheese and flat bread	€.8,50
Mixed cheese and Tuscan Ham with flat bread	€.10,00
Main courses (pastas)	
Spaghetti with clams and tuna roe	€.11,00
Fusilli (pasta) bacon, saffron and red chicory	€.9,00
Penne Bolognese (meat souce)	€.9,00
Buckwheat noodles with crustaceans and artichokes	€.10,00
Venus rice with seafood	€.11,00
Potato gnocchi with Castelmagno cheese	€.10,00
Meat and Fish	
Beef tenderloin with Roquefort cheese	€.19,00
Fried squid and vegetables	€.14.00
Mixed fried fish	€.15,00
Children menù	
Milanese (breaded meat) with french fries	€.10,00
Side Dishes (Vegetables)	
Mexicans beans	€.5,00
French fries	€ 4,00
Grilled vegetables	€.4,00
Mixed salad	€ 4,00
Desserts	€.4,00

Some foods are thawed Cover charge 1€

## The Grill

## Meat

Tuna with Orange and Pineapple

Mixed fish

Picaña (Rump steak)	€.4,00/hg
Buffalo sliced steak with grilled tomato	€.16,00
Argentinian beef with rocket salad and parmesan	€.16,00
Sliced beef type kobe with artichokes	€.18,00
Sliced Italian beef Luxury with artichokes	€.17,00
Mixed meat	€.17,00
Rostelle (sheep kebab)	€.0,80/each.
Sausage	€.7,00
Fish	
King prawns	€.16,00
Swordfish	€.16,00
Squid	€.14,00

## Selection Old Butcher Secci from 1836 Mastrocicciaio (Tuscany)

€.18,00

€.18,00

Tomahawk steak	€.5,00/hg
Beef tenderloin	€.19,00
T-bone steak	€.5,00/hg
Sirloin and baked potatoes	€.19,00
Sausage	€.8,00