



## OUR PROPOSALS FOR A DELICIOUS DINNER

### APPETIZERS:

#### **CUTTLEFISH SALAD - TAGLIATELLE 13 €**

Squid flakes with celery, walnuts and apple. ✨

#### **TUNA TARTARE 16 €**

Fresh tuna, mint, avocado and toasted almonds. ✨

#### **BUFFALO AND RAW CAPRESE 13 €**

Buffalo mozzarella, oregano tomatoes,  
Parma ham and basil pesto.

#### **CLAMS STEWAGE MARINARA STYLE 13 €**

Mussels, garlic, oil, parsley,  
cherry tomatoes, white wine, chilli pepper. ✨

#### **STEAMED OCTOPUS 14 €**

Octopus, red turnip, potatoes, Taggiasca olive pesto. ✨

#### **SEAFOOD SALAD IN BELLAVISTA (for 2 people) 19 €**

Octopus, cuttlefish, calamari, mussels, red Mazara prawn. ✨

### CHILDREN'S MENU:

#### (for children up to 10 years old)

#### **PLAIN PASTA 7 €**

Plain pasta seasoned with extra virgin olive oil or butter.

#### **PASTA WITH TOMATO SAUCE 8 €**

Pasta with tomato sauce, cherry tomatoes and basil.

#### **PASTA BOLOGNESE 10 €**

Pasta with meat sauce ragout and tomato. ✨

#### **BEEF BURGER (without bun) 10 €**

Beef burger (approx. 150 g), served with french fries. ✨

### PASTA AND FIRST COURSES:

#### **SEAFOOD STROZZAPRETI 15 €**

Homemade strozzapreti with clams, mussels,  
scampi, calamari, parsley. ✨

#### **GREEN FONDUE GNOCCHI 15 €**

Homemade potato and spinach gnocchi, Taleggio  
cheese, Porcini mushrooms and sausage. ✨

#### **TAGLIOLINI WITH SALMON 15 €**

Tagliolini with smoked salmon, pine nuts  
And yellow pendulum tomatoes. ✨

#### **MARINARA RISOTTO 15 €**

Risotto with prawns, clams and mussels. ✨

#### **PACCHERO WITH SEABASS 17 €**

Pacchero with cuttlefish ink, with fresh sea bass. ✨

#### **ORECHIETTE DEVEILED and ASPARAGUS 12 €**

Orecchiette with asparagus, tomato pulp,  
Tropea onion, chilli pepper, garlic.

---

- The allergen list can be consulted at the restaurant cash  
desk and at the hotel reception.

- Half portions are counted towards the full cost.

- Cost of the service and cover charge: 2,00 €.

- The menu and our proposals are subject to variations  
depending on the seasonality and availability of the products.

✨ In the absence of fresh product, a high quality frozen or  
originally frozen product will be used.

---

---

- The (reduced) portions of the children's menu are served  
exclusively to our youngest guests.

---



## OUR PROPOSALS FOR A DELICIOUS DINNER

### MAIN COURSES:

#### **FRITTO MISTO 18 €**

Mixed fried Adriatic fish (prawns, calamari, sardines) with crunchy vegetables. ✨

#### **GRILLED FISH SKEWERS 16 €**

Calamari, prawns and sardines, with fragrant bread. ✨

#### **TUNA IN PISTACHIO CRUST 20 €**

Sliced fresh tuna with chopped pistachios, chives on a heart of hummus. ✨

#### **SLICED OF BEEF 22 €**

Sliced beef (Angus) with rocket and flaked Grana. ✨

#### **MILANESE COTOLETTA 13 €**

Breaded and fried chicken/turkey cutlet, with french fries. ✨

---

### SIDE DISHES:

#### **GRILLED VEGETABLES 7 €**

Grilled vegetables (courgettes, peppers, tomatoes, aubergines).

#### **BAKED POTATOES 6 €**

Baked potatoes with garlic and rosemary.

#### **POTATO SALAD 6 €**

Boiled diced potatoes, with parsley (served cold).

#### **SPINACH WITH BUTTER and GRANA 6 €**

Spinach sautéed in a pan, with butter, garlic and Grana Padano. ✨

#### **GREEN SALAD 5 €**

Green salad (Lettuce / Endive / Gentilina)

### DESSERTS:

#### **MASCARPONE TIRAMISU 6 €**

Mascarpone tiramisu with chocolate chips. ✨

#### **PISTACHIO PANNA COTTA 7 €**

Panna cotta with pistachio sauce. ✨

#### **STRAWBERRIES AND ICE CREAM 7 €**

Fresh strawberries served with ice cream of your choice: Fiordilatte or Yogurt. ✨

#### **ALMOND CARAMEL CREAMS 7 €**

Almond creme caramel with almond flakes. ✨

#### **ENGLISH SOUP WITH BERRIES 8 €**

Trifle with fresh berries. ✨

#### **SORBETTO 4 €**

Sorbet, choice between lemon or coffee. ✨

#### **ICE-CREAM 5 €**

Cup of ice cream (Fiordilatte or Yogurt) with sprinkles and topping to choose from: Strawberry, Chocolate, Caramel, Berries. ✨

#### **FRUIT COMPOSITION with ICE CREAM 9 €**

Composition of fruit served with ice cream.

---

- The allergen list can be consulted at the restaurant cash desk and at the hotel reception.

- Half portions are counted towards the full cost.

- Cost of the service and cover charge: 2,00 €.

- The menu and our proposals are subject to variations depending on the seasonality and availability of the products.

✨ In the absence of fresh product, a high quality frozen or originally frozen product will be used.

---