



OUR PROPOSALS FOR A DELICIOUS DINNER

APPETIZERS:

CUTTLEFISH TAGLIATELLE 13 €
Squid flakes with celery, walnuts and apple. ✨

TUNA TARTARE 16 €
Tonno, menta, avocado e mandorle tostate. ✨

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. ✨

BURRATA and SPECK 16 €
Mozzarella Burrata, walnuts, honey, pineapple.

**ROMAGNA CUTTING BOARD of CURED
MEATS, CHEESES and PIADINA** 12 €
Raw Parma ham, Mora Romagnola salami, Mortadella,
Pecorino Romagnolo cheese, Grana Padano, Squacquerone,
Piadina Romagnola wedges.

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 and tomato. ✨

BEEF BURGER (without bun) 10 €
Burger di manzo (ca. 150 gr.), servito con patatine fritte. ✨

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

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. ✨

RISOTTO WITH SEABASS 15 €
Risotto with fresh sea bass, with cuttlefish ink. ✨

SPAGHETTI WITH CARBONARA 13 €
Spaghetti with egg, pecorino romano, bacon, pepper.

SPAGHETTI WITH TOMATO SAUCE 10 €
Spaghetti with tomato sauce, cherry tomatoes
and basil.

SPAGHETTI WITH PESTO SAUCE 12 €
Spaghetti with pesto sauce: basil, parmesan,
pine nuts, garlic and Pecorino cheese.

TAGLIATELLE WITH RAGU 10 €
Homemade tagliatelle, meat sauce, tomato. ✨

RISOTTO WITH 4 CHEESES AND RAW 15 €
Risotto with Parma ham, soft cheese, Gorgonzola,
Pecorino and Grana.

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.



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MAIN COURSES:

MIXED FRIED FISH 18 €

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

GRILLED FISH SKEWERS 16 €

Calamari, prawns and sardines, with fragrant bread. ✨

GREAT GRILLED FRESH FISH 25 €

Grilled catch of the day, with fragrant bread. ✨

TUNA IN PISTACHIO CRUST 20 €

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

GRILLED PRAWNS 19 €

Grilled Argentinian prawns with Cerfia salt. ✨

SLICED OF BEEF 22 €

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

BEEF STRIPS 14 €

Beef strips (straccetti) with flakes of Pecorino
And Red radicchio. ✨

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. ✨

SEASONAL FRUIT 5 €

Choice between Melon or Watermelon.

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