

OUR PROPOSALS FOR A DELICIOUS MEAL

APPETIZERS:

SEAFOOD SALAD served with CRISPY VEGETABLES 16€ ※

Octopus, cuttlefish, calamari, mussels, shrimp, courgettes.

TUNA TARTARE with PISTACHIOS 20 €

Tuna, , pistachios, mint.

SALMON TARTARE with SESAME 20 €

Salmon, toasted sesame, lamb's lettuce.

STEAMED OCTOPUS on CREAM OF POTATOES and BASIL 18 €

Octopus, potatoes, basil. 💥

CLAMS MARINARA IN WHITE SAUCE 15 € ※

Clams, garlic, oil, parsley, white wine, chilli pepper.

MUSSELS IN WHITE SAUCE WITH FRESH TOMATO 15 €

Mussels, white wine, parsley.

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.

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

COLD DISHES AND SALADS: (SERVED ONLY AT LUNCH)

MIXED COLD CUTS BOARD with PIADINA 15 €

Piadina Romagnola, Mora Romagnolo Salami, Parma Ham. Bresaola. Mortadella.

CAPRESE WITH BURRATA 10 €

Mozzarella Burrata, tomatoes, basil and oregano.

BUFFALO AND RAW CAPRESE 13 €

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

HAM AND MELON 12 €

Raw Parma ham and melon.

GREEK SALAD 12 €

Green salad, cucumbers, rocket, cherry tomatoes, Feta, black olives, onion.

OASI CAESAR SALAD 12 €

Salad, grilled chicken, crispy bacon, apple, croutons, cheese dressing.

NORDIC SALAD 13 €

Salad, grilled salmon, rocket, olives, Cherry tomatoes.

MIXED SALAD 7€

Green salad, cherry tomatoes, carrots.

GREEN SALAD 6€

Green salad (Lettuce / Endive / Gentilina)

- 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.



PASTA E FIRST COURSES:

STROZZAPRETI WITH MANTIS SHRIMPS 15 € ※

Homemade Strozzapreti with Mantis Shrimps and Fresh Tomato.

TAGLIOLINI MARINARA 16 € ※

Tagliolini with mussels, clams, squid, prawns and mantis shrimps.

SPINACH RAVIOLI with POTATO CREAM, LEEKS and PRAWNS TARTARE 16 € ➤

Ravioli, spinach, leeks, potatoes, prawns.

WHITE MARINARA RISOTTO 20 €

Risotto with prawns, clams and squids.

SPAGHETTI WITH FISH CARBONARA with PRAWNS and SOUID 18 € ※

Spaghetti, eggs, Pecorino cheese, pepper, prawns, calamari.

ORECCHIETTE DIAVOLA with ASPARAGUS 13 €

Orecchiette with asparagus, tomato pulp, Tropea onion, spicy salami.

PACCHERO WITH SEA BASS 17 €

Cuttlefish ink pacchero with fresh sea bass.

TAGLIATELLE WITH RAGU' SAUCE 12 € ※

Homemade tagliatelle with meat and tomato ragù.

SPAGHETTI CARBONARA 14€

Spaghetti with egg, Pecorino romano cheese, bacon, pepper.

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ROMAGNA PIADINAS: (SERVED ONLY AT LUNCH)

BAKED HAM AND FONTINA CHEESE 8€

Piadina with baked ham and Fontina cheese.

SPECK, ROCKET, EMMENTAL 9€

Piadina with speck, rocket and Emmental cheese.

SAUSAGE, STEWED ONION AND TALEGGIO CHEESE 10€

Piadina Romagnola with sausage, stewed onion and Taleggio cheese.

SQUACQUERONE, PARMA HAM AND ROCKET 10 €

Piadina Romagnola with Squacquerone cheese, Parma Ham and rocket.

GRILLED VEGETABLES & MOZZARELLA 10 €

Piadina with grilled vegetables and Mozzarella.

BURGERS: (SERVED ONLY AT LUNCH)

BEEF BURGER 13 €

Hamburger bun, beef burger (approx. 200 g), tomato, salad, served with french fries.

VEGGIE-BURGER 13 €

Hamburger bread, mixed legume burger (approx. 200 g), tomato, salad, served with french fries.

CHICKEN-BURGER 13 €

Hamburger bun, chicken cutlet (approx. 200 g), tomato, salad, served with french fries.

CHEESE-BURGER 14€

Hamburger bread, beef burger (approx. 200 g), tomato, salad, smoked Scamorza, gherkins, served with french fries.

CHEESE-BACON BURGER 15 €

Hamburger bread, beef burger (approx. 200 g), tomato, lettuce, Cheddar cheese, crispy bacon, Tropea onion, served with french fries.

OASI-BURGER 15 €

Hamburger bun, beef burger (approx. 200 g), glazed in BBQ sauce, tomato, lettuce, Cheddar cheese, and grilled onion, served with french fries.



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MAIN COURSES:

SEA BASS FILLET with BAKED POTATOES and CHERRY TOMATOES 16 €

Sea bass, potatoes, cherry tomatoes.

SHRIMP AND CALAMARI SKEWERS 17 €

4 skewers: 2 Shrimp skewers and 2 Calamari skewers with scented bread.

GRILLED MONKFISH with CHICKPEA CREAM 16 €

Monkfish, chickpea cream.

MIXED FRIED SHRIMP AND CALAMARI With CRISPY VEGETABLES 18€

Shrimp, squid, courgettes.

TAGLIATA DI MANZO 22 €

Sliced Beef (Angus) with rocket, parmesan flakes and balsamic vinegar glaze.

COTOLETTA MILANESE 14€

Breaded and fried chicken or 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 6 €

Green salad (Lettuce / Endive / Gentilina)

DESSERTS:

MASCARPONE TIRAMISU 7 €

Mascarpone tiramisu with chocolate chips.

CHOCOLATE PANNA COTTA 8 €

Panna cotta with chocolate sauce.

STRAWBERRIES AND ICE CREAM 7 €

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

ALMOND CARAMEL CREAMS 8€

Almond creme caramel with almond flakes.

ZUPPA INGLESE WITH BERRIES 8€

Sponge cake and custard with fresh berries.

FRUIT COMPOSITION with ICE CREAM 10 €

Composition of fruit served with ice cream.

ASSORTMENT OF LOCAL CHEESES 9€

A selection of local cheeses, accompanied by jam and honey.

SORBETTO 4€

Sorbet, choice between lemon or coffee.

ICE CREAM CUP 5 €

Ice cream cup of your choice between: Fiordilatte, Strawberry, Chocolate.

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