Hot and Cold starters

01 **Classic bread, "grissini" and "Guttiau Bread"** (flatbread from Sardinia, Italy) **2,20**
served with olive oil or butter.

02 **Bread** with garlic and alioli **2,25**

03 **Bruschetta all´italiana** **2,90**
with basil, fresh tomatoes, garlic, extra virgin olive oil and oregano.

04 **Ox Carpaccio**, dry aged beef 60 days **11,90**
with olive oil, grated parmesan and Maldon salt

05 **King Prawns and vegetable Tempura** **10,90**
served with a sweet soya sauce and honey.

06 **Iberian ham and melon** a sweet and savoury contrast. **9,90**

07 **Garlic Prawns** sauteed with brandy. **9,90**

08 **Garlic Mushrooms** sauteed with brandy. **7,90**

09 **Parmesan Aubergines** **9,90**
a typical italian starter with buffal mozzarella, basil, tomato and parmesan.

10 **Grilled vegetables** gratin with taleggio cheese and truffle. **10,90**

11 **Calamari Romana** **11,90**
a delicious italian classic.

12 **Fried baby squids** served with alioli. **9,90**

13 **Grilled squid,** served with black alioli sauce **9,50**

14 **Grilled wild king prawns**, served with cocktail sauce. **12,90**

15 **Mussels** with cream, garlic and white wine **10,90**

16 **Mussels "Marinera"** (with tomato sauce and white wine) **10,90**
fresh from Galicia, served with a gentle tomato sauce, "ideal for sharing".

17 **Vitello Tonnato** **9,90**
sliced oven roasted veal, accompanied by a mild sauce of tuna.

18 **Fried Camembert**, served with fresh cranberry sauce **7,90**

19 **Assorted Italian sausages** **10,90**
Parma ham, classic and spicy mortadella, salami (served with flatbread from Sardinia, Italy).

20 **Italian starters platter** (2 people) **14,90**
1* Bruschetta all'italiana, Parma ham, salami, vitello tonnato, classic and spicy mortadella.
2* Bruschetta with garlic, classic and spicy mortadella, salami, Parma ham, buffalo mozzarella and tomato.

21 **Starter "Burrata"** (2 people) **10,90**
Burrata cheese seasoned with virgin olive oil, pepper, flaked salt and with Bruschetta all'italiana.

Focaccia "excellent for sharing"

22 **focaccia** with garlic, olive oil, rock salt shavings and oregano. **5,90**

23 **focaccia** with rosemary and olive oil and sea salt. **5,50**

24 **focaccia** with fresh tomato, olive oil and oregano. **5,50**

25 **focaccia** with fresh tomato, goat cheese curls and oregano. **7,90**

26 **focaccia** with taleggio cheese, anchovies and cherry tomato "San Marzano" **8,90**

27 **focaccia Bianca** with mozzarella and garlic. **7,90**

28 **focaccia Mi Piace** with rocket, iberian cured ham, fresh tomato and truffle oil. **8,90**

Salads

29 **Farm salad** **6,90**
traditional mixed salad with seasonal vegetables, boiled egg and avocado.

30 **Caprese** **8,90**
tomato, authentic buffalo mozzarella, fresh basil, balsamic dressing and a touch of rocket salad.

31 **Caesar salad** **9,90**
warm salad with grilled chicken, parmesan flakes, croutons and boiled egg, topped with anchovies, our special dressing and crispy bacon.

32 **Tropical** **9,90**
mixed salad with avocado, onion, prawns, cherry tomato, pineapple and marie rose sauce.

33 **Mi Piace** **9,90**
grilled goat cheese, apple, nuts, dressed in a balsamic reduction.

34 **Burrata salad** (2 people) **10,90**
Burrata cheese on bed of concasse tomatoes seasoned with olive oil, black pepper and sea salt, served with garlic bread.

VAT not included

Soup

35 **Homemade minestrone** **4,90**
selection of vegetables cooked to perfection

36 **Cream of tomato** **4,90**
we use only natural tomato, fresh basil and serve it with croutons

37 **Fish & seafood soup** **9,90**
served with homemade bread and rosemary

Fresh Seafood

are served with fries or wrinkled potatoes and vegetables or salad with Canarian mojos sauce.

38 **Fish fillet of the day** **12,90**
39 **Grilled Sardines** **8,90**
40 **Fish & Chips** **12,90**
41 **Fried calamari** **12,90**
served with fries, salad and alioli sauce
42 **Grilled salmon** **14,90**
sauteed with vegetables and wrinkled potatoes or fries.
43 **Salmon with fine herbs sauce or with bearnaise sauce** **15,90**
44 **Grilled Sea bream spanish style** **14,50**
45 **Sea bass in salt** (2 people - price per person) ..... **16,90** p.p
46 **Grilled cuttlefish** with salad and canarian potatoes **12,50**
47 **Baked Corvina all'isolana** (2 people - price per person) ..... **16,90** p.p
48 **Corvina a la Bilbaina** **15,90**
49 **Grilled Sole** **14,90**
50 **Sole Meuniere** **15,90**
51 **Grilled wild King prawns** **16,90**
served with salad, canarian potatoes and coktail sauce
52 **Mixed fried fish** (2 people - price per person) ..... **15,50** p.p
(wild king prawns, baby squid, squid, calamari, cod,
served with fried or boiled potatoes and mixed salad)
53 **Seafood Mixed Grill** (2 people - price per person) ..... **28,50** p.p
A generous selection of all our seafood options
(Corvina, King prawns, Salmon, Squid, baby Squid, Mussels and Sardines)
54 **Grilled Spiny lobster** ..... **S/M**
55 **Grilled lobster** ..... **S/M**

Meat served with garnish

56 **Chicken breast** **10,90**
57 **Rib Eye Steak** **14,90**
58 **Fillet Steak** **17,90**
59 **Rib Eye Skewer** **14,90**
with bacon, peppers and onions
60 **Mixed grill Lamb** 17,63oz. **17,90**
61 **Roasted shoulder of Lamb** **17,50**

Sauces

*1 Mushrooms 1,90
*2 3 Pepper 1,90
*3 Bearnaise 1,90
*4 3 cheeses 1,90
*5 B.B.Q 1,90
*6 Diablo 1,90

Chef`s Meat specials

62 **Chicken Milanese,** breaded chicken breast, served with chips and coleslaw **11,90**
63 **Viennese Beef Escalope** **13,90**
with Napolitana sauce and grated parmesan and swiss cheese
served with spaghetti bolognese.
64 **Chicken with Italian mushrooms,** served with rice and chips **10,90**
65 **Chicken Dijon mustard,** served with rice and chips **10,90**
66 **Chicken Skewered,** marinated in curry and served in curry sauce and peanuts **13,90**
67 **Breaded and fried pork chops,** served with arugula and chips. **12,90**
68 **Beef stew,** served with chips. **12,90**
69 **Creamy Beef goulash**, served with rice. **13,90**
70 **Beef Tenderloin tips** sauteed with garlic. **17,90**
71 **Beef Stroganoff served with rice** **17,50**
72 **Fillet Mignon,** with bacon, served with vegetables, potatoes and Bearnaise sauce **18,90**
73 **Rib Eye Steak Tagliata,** with rocket, cherry tomato and parmesan sharings **14,90**
74 **Châteaubriand** for 2 people, ... **36,90**
sliced at your table to your liking, with garnish and 2 sauces to choose from:
bearnaise, pepper or mushroom.

Extra

75 Chips ... **2,50** 76 Canarian Potatoes ... **2,25** 77 Side salad ... **3,95** 78 Rice ... **2,50**

Paella

We use only the best ingredients for our Paellas.
Cooked to order with a waiting time of 25 minutes for a minimum of 2 people.

80 **Vegetarian Paella** (2 people) **24,90**
rice with fresh Vegetables

81 **Mixed Paella** (2 people) **29,90**
rice with a perfect mix of seafood and meat

82 **Seafood Paella** (2 people) **34,90**
rice with mussels, clams, langoustine and wild King prawns

83 **Thick rice broth** with Seafood (2 people) **34,90**

84 **Thick rice broth** with clawed Lobster (2 people - price per person) **23,50** p.p

85 **Thick rice broth** with spiny lobster (2 people - price per person) ... **S/M** p.p

Fresh Pasta hand-made on site.

Long Pasta

Spaghetti

Tagliatelle

Pappardelle

Mafaldine

86 **Spaghetti alla Napoletana** ____ **8,90**
with tomato sauce and basil.

87 **Spaghetti Carbonara** ____ **9,50**
with bacon, egg, onion, parmesan, cream, salt and black pepper.

88 **Spaghetti a la Bolognese,** ____ **9,50**
with meat ragu.

89 **Pappardelle al Ragu,** with beef ragu. ____ **11,90**

90 **Spaghetti ai frutti di mare** ____ **12,90**
with tomato, garlic, fish broth, king prawns, mussels, clams and squid.

91 **Tagliatelle "Cozze e Gamberi"** ____ **12,90**
oil, garlic, onion, white wine, parsley, mussels, prawns and cream

92 **Pappardelle al pesto,** ____ **9,50**
with basil pesto and nuts.

93 **Tagliatelle Lorenzo** ____ **11,90**
with fresh chicken, garlic, mushrooms, ricotta, tomato, chilli and fresh cream.

94 **Pappardelle “Mare e Monti”** ____ **12,90**
with garlic, onion, wild king prawns, mushrooms and cream.

95 **Mafaldine “Nordico”** ____ **11,90**
with garlic, onion, cherry tomato “San Marzano”, salmon and prawns and ricotta.

96 **Mafaldine "Mediterranea"** ____ **9,90**
butter, sage, zucchini, cherry tomato “San Marzano” and parmesan flakes.

97 **Spaghetti "Aglio, olio e peperoncino"** ____ **8,90**
garlic, oil and chilli.

98 **Tagliatelle "Alfredo"** ____ **10,90**
butter, prawns, parsley, garlic, cream, salt, pepper and parmesan.

Short Pasta

Maccheroni

Conchiglioni

Radiatori

99 **Radiatori 4 cheeses** ____ **9,90**
pecorino, gorgonzola, taleggio and parmesan.

100 **Maccheroni alla Puttanesca** ____ **10,90**
anchovies, onion, tomato, black olives, capers, garlic and chilli

101 **Conchiglioni Amatriciana** ____ **8,90**
with tomato, onion, bacon and chilli.

102 **Maccheroni Arrabiata** ____ **8,90**
with garlic, chili pepper, parsley and tomato sauce.

103 **Maccheroni al Tonno** ____ **9,90**
garlic, onions, spicy tomato sauce and tuna (slightly spicy)

104 **Radiatori "Salsiccia e pomodoro"** ____ **9,90**
with garlic, chilli, sausage and tomato sauce

Filled Pasta

Ravioli

105 **Green Ravioli Ricotta and Spinach** ____ **11,90**
sauteed with butter, sage and parmesan.

106 **Green Ravioli Ricotta and Spinach** ____ **12,90**
4 cheeses sauce: pecorino, gorgonzola, taleggio and parmesan.

107 **Ravioli porcini “funghi porcini stuffed”** ____ **11,90**
sauteed with fresh mushrooms, peppers, crispy iberian ham and cream.

108 **Ravioli porcini “funghi porcini stuffed”** ____ **13,90**
with black truffle cream sauce.

109 **Ravioli stuffed with meat** ____ **11,90**
Aurora sauce: with tomato, cream and basil.

110 **Ravioli stuffed with meat** ____ **12,90**
with butter and truffle.

Baked Pasta

111 **Meat Lasagna,** ____ **9,90**
slices of fresh pasta stuffed with ragu sauce and baked with cheese.

112 **Cannelloni,** stuffed pasta rolls with ricotta and spinach. ____ **10,90**

113 **Pasta of the day gratin** ____ **10,90**
conchiglioni with ragu and baked with cheese and Parmesan.

VAT not included

Gourmet Pizzas

with a touch of oregano

115 **Margherita** **8,90**
tomato, mozzarella, oregano.

116 **Margherita Buffalo** **9,90**
tomato, fresh buffalo mozzarella.

117 **5 Cheeses** **9,90**
tomato, mozzarella, gorgonzola, parmesan, pecorino, taleggio.

118 **Quattro stagioni** **9,90**
tomato, mozzarella, ham, artichokes, mushrooms, black olives.

119 **Porchetta** **9,75**
tomato, mozzarella, bacon, sausage.

120 **Prosciutto** **9,90**
tomato, mozzarella, cooked ham.

121 **Funghi** **9,90**
tomato, mozzarella, fresh mushrooms, mushroom sauce.

122 **Regina** **9,90**
tomato, mozzarella, ham, fresh mushrooms.

123 **Diavola** **9,90**
tomato, mozzarella, pepperoni.

124 **Hawaii** **9,90**
tomato, mozzarella, pineapple, ham,

125 **Capriciosa** **9,90**
tomato, mozzarella, ham, artichokes, egg, fresh mushrooms.

126 **Ibérica** **10,90**
tomato, mozzarella, Iberian ham, pepperoni.

127 **Vegetariana** **10,90**
tomato, mozzarella, zucchini, artichokes, eggplant, red pepper, mushrooms.

128 **Al Capone** **10,90**
omato, mozzarella, ham, fresh mushrooms, black olives, anchovies.

129 **Carbonara** **9,90**
tomato, mozzarella, bacon, egg, onion, cream, salt and pepper

130 **Don Vito** **10,90**
tomato, mozzarella, semi-dry tomato "San Marzano", zucchini, prawns.

131 **Frutti di Mare** **11,90**
cherry tomato, mozzarella, mussels, prawns, squid.

132 **Pacino´s** **9,90**
tomato, mozzarella, tuna, onion, egg.

133 **Brie** **9,90**
tomato, mozzarella, brie and pepperoni

134 **Bianca al Taleggio** **10,90**
mozzarella, taleggio, cherry tomato "San Marzano" sausage and basil

135 **Mi Piace** **10,90**
tomato, mozzarella, Iberian ham, rocket salad, parmesan.

136 **Calzone rustic** **10,90**
tomato, mozzarella, boiled egg, red pepper, fresh mushrooms, ham.

137 **Calzone classic** **9,90**
tomato, mozzarella, fresh mushrooms, ham, ricotta.

VAT not included