

## Our MENU

## **MENÙ**

## **STARTERS**

Tasting Platter with cold cuts and and different types of cheese with crescia (italian flat bread)	16,00€
<b>Domus Prawn Cocktail</b> with a hint of balsamic vinegar and carasau bread (crisp bread from Sardegna)	13,00€
FIRST DISHES	
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<b>Handmade Gnocchi</b> with razor clams, mussels and datterino tomatoes	15,00€
<b>Prawn and Squid Chitarrine</b> (variety of egg pasta typical of the Abruzzo region)	15,00€
Agnolotti (ravioli) with ricotta, spinach and mince, with a sauce of melted cheese and ciauscolo (sausage from Marche Region)	14,00€
Tagliatelle with traditional ragu' (meat sauce)	14.00€

## **SECOND DISHES**

Handmade roasted skewers of local prawns and squid	18,00€
Maris Fried prawns, squid and battered crunchy vegetables	21,00€
Angus entrecôte with roasted potatoes	18,00€
Buffalo mozzarella with melon and three varietes of "datterino" tomatoes	16,00€
SEASONAL SIDE DISHES	4,50€
SERVICE CHARGE	1,00€
<b>BOTTLED WATER</b> 0,75	2 50.6

In the absence of fresh products, the kitchen reserves the right to use frozen or deep-frozen products of excellent quality.

For any information on substances and allergens it is possible to consult the specific documentation which will be provided, upon request, by the service staff.

