



Hors d'Oeuvre

Parma Ham and Mozzarella Cheese	€ 9.00
Parma Ham and Melon	€ 9.00
Caprese Salad (tomato and mozzarella cheese)	€ 9.00
Cured Beef (with rocket and parmesan cheese)	€ 13.50
Grilled Vegetables	€ 9.00
Octopus Salad	€ 11.50
Octopus Salad with fresh Beans or Artichokes	€ 12.50
Pickled Anchovies**	€ 7.50
Pickled Salmon**	€ 9.00
Hors d'Oeuvre "Don Pedro"	€ s.q.

Home-made Fresh Pasta

Fresh Home-made (Tagliolini) with Cattlefish Ink ,Broccoli and Lobster	€ 28.00
Scialatielli with Prawns* and Rocket Salad	€ 13.50
Scialatielli with Seafood	€ 13.50
Scialatielli with Mushrooms* (boletus)	€ 13.50
Ravioli with Mushrooms* (boletus) Sauce	€ 13.50
Ravioli* "Caprese Style" (mozzarella and "ricotta" cheese)	€ 9.00
Gnocchi* "Sorrento Style" (potato dumplings with mozzarella cheese and tomato sauce)	€ 9.00

1nd Course

Orecchiette or Pennette with Sausage and Broccoli	€ 10.00
Pennette or Spaghetti with fresh tomato sauce	€ 7.50
Paccheri with Courgettes and Prawns*	€ 13.50
Linguine/Tubettone with Fresch Cheery Tomatoes and Lobster	€ 26.00
Risotto with Seafood "Special Don Pedro" (minimum for 2 person)	€ 42.00
Spaghetti with Clams	€ 13.00
Pasta with Beans and Mussels (minimum for 2 person)	€ 28.00
Pasta with "Braciola Campagnola Style" (cooked in tomato sauce "Ragù")	€ 19.50
Spaghetti "Carbonara Style"	€ 9.00
Pennette or Spaghetti "Bolognese Style"	€ 10.00
Pennette or Spaghetti with "Zucchine" (Courgettes)	€ 9.00
Spaghetti with "Polipetti Affogati" (poached octopus in tomato sauce)	€ 18.00



2nd Course Fish

Local Fresh Fish	each Kg	€ 55.00
Scorpion Fish and Local depth Gold Bream	each Kg	€ 65.00
“Crazy Water” Fillet of Fresh Fish		€ 19.50
Baked Fillet of Fresh Fish		€ 19.50
Fillet of Fresh Fish au Gratin with lemon sauce		€ 19.50
Grilled Fillet of Fresh Fish		€ 18.00
Selection of Grilled Fish		€ 20.00
Grilled King Prawns*		€ 18.00
Fried Shrimps* and Squid*		€ 13.50
Grilled Squid*		€ 13.50
Baccalà “Don Pedro”(salted cod,capers,olives,tomato and oregano)		€ 20.50
Polipetti Affogati (Braised Small Octopus in tomato sauce)		€ 16.00

2nd Course Meat

T-Bone Steak “Fiorentina Style”	each 100 gr.	€ 3.80
Selection of Grilled Meat		€ 18.00
Sirloin Steak “Pizzaiola Style”(garlic, tomato, and oregano)		€ 14.00
Grilled Fillet		€ 20.00
Fillet of Beef with Green Peper Sauce		€ 23.50
Fillet of Beef with Mushrooms (boletus)		€ 24.50
Fillet of Beef with Gorgonzola Sauce		€ 23.50
“Braciola Campagnola Style”		€ 14.00
(beef rolls, garlic, pine-nuts, raisins, parsley, cooked in tomato sauce “Ragù”)		
Grilled Pork Chop		€ 9.00
Grilled Lamb		€ 16.00
Grilled Sausages		€ 9.00
Grilled Spring Chicken		€ 9.00
Escalope of Veal with Lemon Sauce		€ 12.00
Escalope of Veal with wine		€ 12.00
Escalope of Veal with Marsala		€ 12.00
Baked Eggplant with Fresh Cheese and Tomato Sauce		€ 10.00



Side Orders

Mixed Salad	€ 4.50
Tomato and Rocket Salad	€ 4.50
Tomato Salad	€ 4.50
Green Salad	€ 4.00
Fried Broccoli	€ 4.50
Baked Eggplant with Fresh Cheese and Tomato Sauce	€ 4.50
Fresh French Fries*	€ 4.00
Potato Crocchè	€ 4.50

Fruits and Home-made Desserts

Isola di Venere (warm chocolate mousse with ice-cream)	€ 8.00
Desserts of the Day	€ 5.00
Pineapple	€ 4.50
Mixed Fruits	€ 6.00
Ice-Cream	€ 5.00

Dishes are prepared with Extra Virgin Olive Oil

Cover Charge € 2.00

*Fresh Down (Frozen) the product can be cool depending on Season.

**The products were heat-treated at the disposal of the Ministry of Health

