

## **X STARTERS FROM OUR WOOD OVEN**

${f r}$ Garlic Bread, homemade spreaded with butter and oil	€ 3,20
${f r}$ Special Garlic Bread with Cheese and tomato	€ 3,70
${f r}$ Bruschetta with tomato, garlic, basil and extra virgin oil	€ 3,90
${f r}$ Focaccia with extra virgin oil and rosemary or tomato and garlic	€ 7,00
Salmon Bruschetta, bread with smoked salmon, avocado and prawns	€ 7,60
Pesto Bruschetta, bread with buffalo mozzarella, ham and basil pesto	€ 7,60

# 🗱 ITALIAN STARTERS from our kitchen 🗱

T "Sick Burrata", burrata cheese with cherry tomatoes, minced dehydrated olives	~ ~ ~ ~ ~
and pesto sauce served in a syringe	€ 8,90
Carpaccio, meat leaves with parmisan cheese, extra virgin oil, arugula and lemon	€ 13,50
Carpaccio, salmon leaves with small onions, lemon, capers, black cutted olives	€ 13,50
Typical Canarian Starters	

🕈 Homemade fries	€ 4,90
f r Typical canarian potatoes served with tradicional sauces mojos	€ 6,00
${f r}$ Fresh goat cheese breaded with cereals and fried on the iron with mojos	€ 9,50
• Garlic prawns	€ 10,50

## 🗱 Our Sígnature SALADS 💥

Posillipo Salad, Mixed salad with tuna, lettuce mezclum, tomatoes, onions, carrots, eggs, olives and sweet corn	€ 8,30
❣ A Kiss in Capri, Caprese salad with fresh Buffalo mozzarella, tomatoes and basil over flavored homemade bread	€ 8,90
Don Livio salad with lettuce mezclum, avocado, cherry tomatoes, prawns, pinions, nuts, Rulo goat cheese and honey vinaigrette	€ 11,90



# 🗱 FRESH Homemade PASTAS 😹

Meat Lasagna with Bolognese sauce, bechamel and gratin parmesan cheese	€ 11,00
"Don Carlo ravioli", homemade ravioli filled with meat in sage sauce, Oporto raisins and parmesan cheeese	€ 11,90
${f r}$ Ravioli Ricotta filled with Ricotta cheese, spinach in truffle sauce and nuts	€ 11,90
🕈 Basil Pesto Gnocchi with garlic, pinions, Parmesan cheese and Evo oil	€ 11,50
${f r}$ Gnocchi Sorretina with the chefs special tomato sauce, garlic and basil	€ 11,50
${f r}$ Gorgonzola Gnocchi with gorgonzola cheese and blueberries	€ 11,50
Tagliatelle with salmon, chefs special tomato sauce, cream, onion and smoked salmon	€ 12,50
Tagliatelle Prosecco, prawns, mushrooms, cherry tomatoes, burrata and the chefs special creamy sauce	€ 15,50

#### Pastas

Spaghetti Bolognese with slowly cooked sauce	€ 11,00
Spaghetti Carbonara with eggs, bacon and optional cream	€ 11,00
<ul> <li>Spaghetti Amatriciana with the chefs special tomato sauce, onions, bacon and spicy chili</li> </ul>	€ 11,00
Venne Arrabbiata with tomato sauce, garlic and red chilli	€ 11,00
${f r}$ Cheese Feast Penne with creamy four cheeses sauce and truffle oil	€ 11,50
Spaghetti Frutti di Mare with juicy seafood and aromatic herbs	€ 14,50

# Pasta for Celiacs

Spaghetti or Penne....sauce of your choice (2 euro more than the normal price)

#### Risotti

🕈 Risotto Funghi Porcini, typical italian Risotto with Porcini mushrooms and parmesan cheese	€ 13,90
Risotto Frutti di Mare, with juicy seafood and aromatic herbs	€ 15,50
Risotto Mediterraneo with local grown pumpkin and prawns	€ 12,90



Grilled chicken breast	€ 11,00
Tricolor chicken breast filled with bacon, cheese, basil sauce with mozzarella and tomato gratin	€ 13,00
Chicken breast with curry, onions and pineapple sauce	€ 13,00
Grilled beef tenderloin	€ 18,00
Filett Steak "DolceAmaro", beef tenderloin cooked with dates, Moscato wine and Amaretto	€ 19,50
Fillet Steak at your choice with Gorgonzola sauce, pepper sauce, mushrooms sauce	€ 19,50
Grilled Entrecote Steak	€ 17,00
Saltimbocca alla Romana veal sirloin medallions with serrano jam, sage and homemade white wine sauce	€ 19,00
Suckling Lamb Leg cooked low temperature in its juices for hours and hours in our oven	€ 22,00
Grilled Salmon fillet	€ 15,90
Grilled Sole fillet	€ 14,90
"Solea", Sole fillet turbans filled with shrimps cooked with a secret chef's sauce	€ 15,90
Salmon fillet cooked in Vermentino wine from Tuscany with sauteed seasonal veggies	€ 17,00
Rechildren Menu	
Spaghetti or penne Bolognese	€ 6,00
Spaghetti or penne Carbonara	€ 6,00
"Ironman", breaded chicken fillet with fries	€ 6,00
"Surfer", breaded fish fillet with fries	€ 6,00

🕻 Hot 🛛 🕈 Vegetarian

GOURMET PIZZAS PULCINELLA: margherita with buffalo mozzarella, basil and parmesan cheese € 14,50 BURRATINA: margherita with fresh italian Burrata cheese € 15,50 ELEGANTE: margherita, tomatoes dried in our oven, goat cheese, black olives from Naples and basil € 15,00 TRICOLOR: margherita with stracciatella cheese, arugula, Serrano ham, cherry tomatoes and Parmesan cheese € 16,50 PARMIGIANA: margherita, fried eggplant, ham, Burrata cheese, basil and parmesan cheese € 16,50 AVOCADO: margherita, smoked salmon, avocado, Burrata cheese and spicy olive oil € 17,50 •TOP: margherita with buffalo mozzarella, sausage, red onion, garlic, paprika and chia seeds € 16,50



GOURMET PIZZAS FROM LANZAROTE

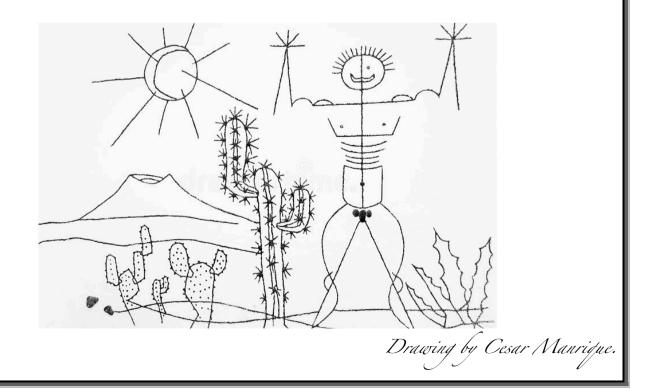
Our re-interpretation of the traditional Neapolitan pizza with Local ingredients to give you a unique culinary experience

CHORIZO: margherita, red caramelized onion and canarian chorizo (a soft, non spicy type of chorizo) € 15,00

4 QUESOS: 4 cheese pizza made exclusively with Lanzarote cheeses served with lemon and walnut cream, lemon powder and walnuts on top, with or without tomate sauce € 16,50

PATA NEGRA: Buffalo mozzarella, fresh tomato and garlic Sauce with Pata Negra ham







### \* WOOD OVEN PIZZAS

Pizza Margherita, tomato and cheese	€ 9,00
Pizza Napoli, tomato, cheese, capers and anchovies	€ 10,00
Pizza Patatas, tomato, cheese and chips	€ 10,00
Pizza Tonno, tomato, cheese, tuna and onion	€ 10,50
Pizza Pollo, tomato cheese, chicken and barbecue sauce	€ 11,50
Pizza Bismark, tomato cheese, york ham and egg on the top	€ 10,50
Pizza Capricciosa, tomato, cheese, olives, mushrooms, york ham, artichoke	€ 11,50
Pizza Vesuvio, fresh tomato, cheese, garlic, onions and red pepper	€ 10,00
Pizza Hawaii tomato, cheese, pineapple and york ham	€ 11,00
Pizza 4 cheese	€ 11,50
Pizza Serrano, tomato, cheese and serrano ham	€ 11,50
Pizza Regina, tomato, cheese, mushroom and york ham	€ 11,00
Pizza Pepperoni, tomato, cheese and pepperoni	€ 11,50
Pizza Siciliana tomato, cheese, olives, red pepper, anchvoy and onions	€ 10,50
Pizza Indiavolata tomato, cheese, onion, capers, gorgonzola, and red hot chili	€ 10,50
Pizza Pesto, cherry tomatoes, pesto, york ham and parmesan cheese	€ 11,50
Pizza Mare, tomato, cheese, tuna, prawns and crab	€ 11,50
Pizza Lanzarote, tomato, goat cheese, dates and bacon	€ 11,50
Calzone easy tomato, cheese and york ham	€ 10,50
Calzone fullfilled, tomato, cheese, york ham, salami and ricotta cheese	€ 11,50
DESSERTS R	
Homemade daily fresh dessert	€ 5,50
Homemade Tiramisù	€ 5,50
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Homemade Panna cotta€ 5,50Homemade Dolomiti ice cream, daily flavors may vary n.3 pieces€ 5,50Nutellone, delicious pizza with nutella€ 6,50Homemade Desserts Tasting€ 15,00