

Spring Menu 2026

APPETIZERS

- Artichoke and pecorino cheese pie with poached egg and toasted hazelnuts 16€
- Cuttlefish's salad with snow peas, lemon and mint 17€
- Octopus tentacle cooked at low temperature with cream of potatoes with saffron and sprouts 18€
- Ricotta cheese mousse with broad beans, bacon and crispy bread chips 15€
- Smoked salmon's flan with panko's gratinated asparagus 18€
- Shortcrust pastry tartlet with spinach, peas and Provola cheese 15€
- Our cheese selection 18€

FIRST COURSES

- Potatoes dumplings with clams and courgettes 22€
- Ricotta cheese and lemon's Ravioli in a mussel stew 18€
- Spaghetti with fresh anchovies, fennel and fragrant bread o 20€
- Linguini with lemon and almond pesto 17€
- Neapolitan traditional "Ziti" 18€

SECOND COURSES

- Pork fillet cooked at low temperature and glazed with honey served with italian potato flatbread with rosemary 18€
- Fish' slide cooked on the skin with sautéed green beans 25€
- Entrecote with rocket salad, strawberries, and Grana Padano cheese flakes 26€
- Grilled sausage with side dish 15€
- Fried squids, flying squids and seasonal vegetable tempura 24€

DESSERTS

- Neapolitan Pastiera 9€
- "Homemade" semifreddo 8€
- Amalfi's lemon sorbet 8€



SOPRAMARE
RESORT