

# STAMPA 1968

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HOTEL E RISTORANTE

**Allergeni**

## **OUR TRADITION**

### **Starter**

*Marinated trout fillet* 4-9-12 € 22,00

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*Mussels in marinara sauce, mussels Livorno style, peppered mussels* 13 € 16,50

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*Slices of cured meats* 7 € 18,00

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*Mixture of cheese from the Italian valleys* 7 € 18,00

### **First Course**

*Spaghetti from the Gentile pasta factory in the southern town of Gragnano- Seafood bronze drowned spaghetti* 1-2-4-9-13 € 22,00

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\* *Gnocchi with Bolognese sauce* 1-3-9-12 € 16,00

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\* *Tagliolini (ribbon pasta) with fresh Porcini mushrooms* 1-3 € 19,00

Pasta Gragnano is an art, inebriated by the flavours and exhilarating aromas of durum wheat semolina

## Main course

*Irish Beef Fillet Grilled (sirloin steak) with spiced potatoes* 7-12 € 28,00

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*Veal Milanese-style cutlet with wild salad.* 1-3 € 21,00

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*Veal scaloppine in white wine with seasonal vegetables* 1-7-12 € 17,00

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*Australian black Angus steak with rocket and parmesan* 1 € 29,00

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\* \* *Grilled calamari with mango and chili pepper sauce and wild salad.* 13 € 22,00

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*Grilled seabass fillet with a seasonal vegetables* 4 € 18,00

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\* \* *Mixture of grilled fish with a salad* 2-4-13 € 28,00

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\* \* *Fried calamari and shrimp with wild salad* 1-2-4-13 € 21,00

\* *blasted fresh products*

## Salads

<i>Mixed salad</i>		€ 5,50
<i>Tomatoes salad</i>		€ 5,50
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<i>Cherry tomato with onions</i>		€ 7,00
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<i>Tomatoes, arugula, red Tropea onions</i>		€ 7,00
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<i>Tomatoes, buffalo mozzarella, oregano</i>	7	€ 10,00

## Side Dishes

<i>**Fried potatoes</i>		€ 6,00
<i>Seasonal vegetables</i>		€ 7,00
<i>Grilled vegetables</i>		€ 7,00
<b>HOUSE Dessert</b>		€ 7,50
<b>Ice Cream</b>		€ 7,00