

LUNCH

STROMBOLI





**Vegetarian**



**Gluten Free**



**Healthy**



## *Appetiser*



### SEAFOOD SALAD **A 2-4 -9-12-14**

Octopus, cuttlefish, shellfish, mussels, carrots, celery, cherry tomatoes, basil

22 €



### MY CAPRESE **A 4-7**

Round tomatoes, streaked tomatoes, cherry tomatoes, buffalo mozzarella, Pizzo bottarga, basil

18 €



### PROSCIUTTO CRUDO FROM SILA WITH FRESH SEASONAL FRUIT

16 €

### MUSSELS ALLA "FEMMINIELLO" **A: 1-14**

19 €

*First Courses*

SPAGHETTI WITH CLAMS **A: 1-14**

23 €



MEZZI PACCHERI WITH 3 TOMATO VARIETIES, BASIL,  
AND STRACCIATELLA **A: 1-7**

18 €

## *Second Courses*



FRIED CALAMARI A: 1-14

23 €



GRILLED SWORDFISH A: 4

25 €



FISH OF THE DAY A: 2-4-14

€/KG



GRILLED ENTRECÔTE

21 €

## *Large Salads*



### LA TROPEANA **A: 1-4-12**

Belmonte tomatoes, salted Tropea onions, olives, capers, anchovies, basil, toasted homemade bread

16 €



### CAESAR SALAD **A: 1-3-4-7-12**

Romaine lettuce, turkey breast, Parmigiano, bread croutons, crispy bacon, Cesar dressing

18 €



### "ACCONZATO" BREAD **A: 1-4-12**

Tomatoes, cucumbers, Tropea red onion, homemade bread, basil, dried bell, bell pepper, tuna in oil

14 €



## *Sandwiches*

### **SWORDFISH A: 1-4-7-12**

Semolina sandwich, swordfish in brine, frisée,  
sweet and sour Tropea onions, eggplant and mint cream, stracciatella

19 €

### **HAMBURGER A: 1-3-7**

Butter sandwich, Podolica hamburger, Sila caciocavallo,  
roasted pepper cream, salad, Belmonte tomato

22 €

### **DOUBLE CLUB SANDWICH A: 1-3-12**

White bread, mayonnaise, tomatoes, romaine lettuce, bacon, turkey, egg

24 €

## *Dessert*



SLICED SEASONAL FRUIT

12 €



TARTUFO AND GELATO A: 3-5-7-8-11-12

8 €

## **ALLERGENS**

THE DISHES MAY CONTAIN ONE OR MORE ALLERGENS BELONGING TO THE 14 TYPES OF ALLERGENS ACCORDING TO THE NEW REGULATIONS REG CE 1169/11, GUESTS WITH FOOD INTOLERANCES OR ALLERGIES ARE PLEASED TO INFORM US. OUR DINING ROOM STAFF IS AVAILABLE TO EXPLAIN THE DAILY SPECIALS AND ADVISE YOU ON THE BEST LOCAL WINE PAIRINGS.

**1 CEREALS CONTAINING GLUTEN** AND PRODUCTS THEREOF

**2 CRUSTACEANS** AND PRODUCTS THEREOF

**3 EGGS** AND PRODUCTS THEREOF

**4 FISH** AND PRODUCTS THEREOF

**5 PEANUTS** AND PRODUCTS THEREOF

**6 SOYBEANS** AND PRODUCTS THEREOF

**7 MILK** AND PRODUCTS THEREOF (INCLUDING LACTOSE)

**8 NUTS** AND PRODUCTS THEREOF

**9 CELERY** AND PRODUCTS THEREOF

**10 MUSTARD** AND PRODUCTS THEREOF

**11 SESAME SEEDS** AND PRODUCTS THEREOF

**12 SULPHUR DIOXIDE AND SULPHITES**

**13 LUPIN** AND PRODUCTS THEREOF

**14 MOLLUSCS** AND PRODUCTS THEREOF



## SIGNATURE

### CAPOVATICANO MULE

Green apple liqueur, ginger beer, powdered cinnamon lemon granita

13 €

### MARGA CALABRA

100% agave tequila, bergamot liqueur, lime juice, black salt

14 €

### STROMBOLI CLIMA

Pink grapefruit gin, rosemary, lemon and grapefruit juice, Bisleri tonic

15 €

### KALÀ BREEZE

“Isola Bella” Mediterranean liqueur, lime juice, raw sugar, mint, bergamot soda

13 €

### SUNSET ISLAND

Vodka, Coca Buton, Extra-dry Martini, lemon granita, Mandarinetto Rosso

15 €

### CALABRIAN 75

Gin Emporia (made in Calabria), lemon juice, liquid sugar, and champagne

17 €

## SPRITZ SELECTION

### HUGO

Elderflower, prosecco, soda, fresh mint

13 €

### PASSION

Passion fruit, lime juice, prosecco, soda

14 €

### ROSSO

Red fruit cream, lemon juice, prosecco, soda

14 €

### CLASSICO

13 €

0 % ALC

0%

10 €

CALABRIAN MINT COOLER

Fresh mint, lemon juice, liquid sugar

10 €

FRESH FRUIT SMOOTHIES

Fresh seasonal fruit

12 €

VIRGIN MOJITO BERGAMOTTO

Soda, bergamot, fresh mint, lemon, raw sugar

13 €

## *Sparkling*

20.10, Le Manzane  
Prosecco Millesimato Extra Dry  
38 €            8 €

PRIOR, Bortolomiol  
Valdobbiadene Prosecco Superiore Brut Millesimato  
38 €            8 €

TRENTO DOC, Distilleria Fratelli Pisoni  
Millesimato (Brut)  
50 €

## *White*

ASYLIA, Librandi  
Greco Bianco  
28 €

BIVONGI BIANCO, Cantine Lavorata  
Greco Bianco, Guardavalle, Malvasia E Ansonica  
30 €

CONTESSA EMBURGA, Lento  
Chardonnay  
28 €            8 €

ESETRA IGT, Artese  
Mantonico 70%, Chardonnay 30%  
30 €            8 €



## WINES

GRECO DOC LAMEZIA, Statti

Greco 100%

31 €                      8 €

GRECO LAMEZIA, Lento

Greco Bianco 100%

29 €

MANTONICO, Aspromonte

Mantonico 100%

36 €

MONTONICO, Tenuta Celimarro

Mantonico 100%

30 €

NOBILI MELISSESI IGT, Cantine Bruni

Greco Bianco, Chardonnay

30 €

NON SENSE, Casa Comerci

Magliocco Canino 100%

36 €

PECORELLO, Ferrocinto

Chardonnay

35 €

POLLINO DOP, Ferrocinto

Montonico

36 €

RÈFULU, Casa Comerci

Greco Bianco 100%

29 €

TERRE DI APOLLO CIRÒ DOC, Antichi Vigneti Sculco

85% Greco Bianco, 15% Altri Vitigni

30 €

TIMPA DEL PRINCIPE, Ferrocinto

Greco Bianco, Montonico

30 €

ZIBIBBO IGP, Cantine Benvenuto

36 €

## WINES

### *Rosè*

CELESTE, Cantine Benvenuto

Calabrese In Purezza

32 €

DONNA ROSA, Fattoria San Francesco

Gaglioppo

30 €

GRECO NERO IGT, Statti

30 €                    8 €

OLTRE TEMPO, Tenuta Celimarro

Aglianico

30 €

ROSASPINA, Spadafora

Greco Nero 100%

28 €

TERRE DI APOLLO CIRÒ DOC, Antichi Vigneti Sculco

Gaglioppo 100% Rosè

36 €

## *Red*

BARAK, Russo&Longo

Magliocco 100%

34 €

BIVONGI RISERVA, Cantine Lavorata

Greco Nero, Gaglioppo E Calabrese

34 €

CIRÒ ROSSO CLASSICO SUPERIORE RISERVA, Antichi Vigneti Sculco

Gaglioppo 100%

31 €

GRECO NERO, Aspromonte

Greco Bianco 100%

35 €

LAMEZIA ROSSO RISERVA, Lento

Magliocco, Greco Nero, Nerello

36 €

LAMÉZIA ROSSO, Statti

Greco, Nerello Cappuccio, Gaglioppo

27 €                    9 €

LIBÌCI, Casa Comerci

Magliocco Canino

33 €                    9 €

## WINES

LIMÀNI, Artese  
Magliocco Canino 100%  
30 €

MEGONIO, Librandi  
Magliocco  
33 €

POLLINO RISERVA DOP, Ferrocinto  
Magliocco  
35 €

SAN GIÙ, Cantine Bruni  
Gaglioppo, Cabernet Sauvignon, Syrah  
40 €

TERRA, Cantine Benvenuto  
Magliocco, Greco Nero  
31 €            9 €

TERRE DI APOLLO CIRÒ DOC, Antichi Vigneti Sculco  
31 €

TO CRASÌ, Azienda Vinicola Tramontana  
Calabrese Nero  
37 €

VOREA, Azienda Vinicola Tramontana  
Calabrese Nero  
33 €

## *Dessert*

BRISTACE, Tenuta Iuzzolini  
35 €

GRECO DI BIANCO, Ceratti  
37 €

MANTONICO, Ceratti  
37 €            8 €

MILIROSU, Masseria Falvo  
40 €

MOSCATO PASSITO DI SARACENA, Cantine Viola  
80 €

ZIBIBBO DI PIZZO, Benvenuto  
43 €            8 €



## “OKTOBERFEST”

CRAFT BEER ON TAP

0,30

9 €

CRAFT BEER ON TAP

0,50

11 €

DRAFT BEER

Piccola

7 €

DRAFT BEER

Media

9 €



## “OKTOBERFEST”

ARRICRIATI BIONDA 33 CL

Birrificio Toraldo

10 €

IGA AL GRECO NERO 75 CL

Birrificio Cala

33 €

IGA AL PECORELLO 75 CL

Birrificio Cala

33 €

LAMBDA IPA 33 CL

Birrificio Magna Grecia

7 €

OMEGA 33 CL

Birrificio Magna Grecia

7 €

THETA GOLDEN ALE 33CL

Birrificio Magna Grecia

7 €

BIRRA DEL MONACO 50CL

Birrificio CALABRÄU

10 €

## GRAPPE

HIBERNA STRAVECCHIA 36 MESI 40 % ALC

10 €

HIBERNA BIANCA 40 % ALC

10 €

“UNICA” BARRICATA GRAPPA DI CALABRIA 40 %, CAFFO

8 €

“UNICA” BIANCA GRAPPA DI CALABRIA 40 %, CAFFO

8 €

GRAPPA DI CALABRIA AL PEPERONCINO 40 %, CAFFO

8 €

## CALABRIAN BITTERS AND LIQUEURS

JEFFERSON, KEPHAS, RUPES, SILANO, VECCHIO AMARO DEL CAPO,  
KACIUTO, LIMUNÍ CAFFO, MANDARINO SIBARITIDA, LIQUORICE  
CAFFO, LIQUORE AL BERGAMOTTO, NOCINO DEL MONTEPORO,  
LIQUORE AL FINOCCHIETTO, AMARO NUMERO UNO

8 €

## ALCOHOL-FREE

### *Juices*

5 €

ORANGE AND CLEMENTINE JUICE  
POMEGRANATE / CHERIMOYA AND BERGAMOT / BLUEBERRY JUICE

### *Spremute*

7 €

FRESH SQUEEZED ORANGE JUICE  
FRESH SQUEEZED GRAPEFRUIT JUICE  
FRESH SQUEEZED LEMON JUICE

### *Blended juices*

10 €

SEASONAL FRUIT JUICE BLEND  
SEASONAL VEGETABLE JUICE BLEND  
SEASONAL FRUIT AND VEGETABLE JUICE BLEND

## ALCOHOL-FREE

### *Tonics*

4 €

ACQUA TONICA INDIAN, FELICE BISLERI BY CAFFO

BERGASODA FELICE BISLERI BY CAFFO

ACQUA TONICA MEDITERRANEAN, FELICE BISLERI BY CAFFO

ACQUA TONICA BERGAMOTTO, FELICE BISLERI BY CAFFO

### *Soft*

5 €

BERGOTTO CALABRIA

CLEMI CALABRIA

GASSOSA CALABRIA

## CAFETERIA

ESPRESSO, GINSENG, DECA

3 €

DOUBLE ESPRESSO

4 €

AMERICANO, D'ORZO

4 €

CAPPUCCINO, MACCHIATO LATTE

5 €

ICED COFFEE

6 €

## TEA TIME

SELECTION OF ARTISANAL TEAS AND HERBAL TEAS

5 €

FULL AFTERNOON TEA SERVICE

Selection of artisanal teas and herbal teas

Homemade butter cookies

Selection of artisanal cakes by the slice

9 €

## WATER

STILL MICROFILTERED WATER

0,75 lt

2 €

SPARKLING MICROFILTERED WATER

0,75 lt

2 €

MINERAL WATER

0,50 lt

1,50 €





