

STROMBOLI

MENU

The typicalities

GRILLED CACIOCAVALLO FROM CIMINÀ

Caciocavallo, Zafarana pepper, toasted homemade bread, honey, hazelnuts from the Presserra “Valley”

A: 1,7,8

14 €

MILINJANA M’BUTTUNATA

Striped eggplant, stale bread, basil, parsley, parmigiano, provolone, cow’s ricotta, pecorino, sun-dried tomato, tomato sauce, parmigiano sauce, basil oil, and sprouts

A: 1,7,9,12

16 €

OUR “SILANO” PROSCIUTTO

Silano prosciutto with fresh seasonal fruit and edible flowers

A: -

18 €

The gardeners

LA TROPEANA

Belmonte tomato, Tropea red onion PGI with thick salt, anchovies, rock capers, oregano, basil, Giarra olives, toasted homemade bread

A: 1,12

12 €

PUMMAROLO E PATATI

Belmonte tomato, pendolino tomato, yellow tomato, boiled potatoes, basil, toasted pine nuts, oregano, green beans

A: 8

14 €

SPELUNGA

Lollo lettuce salad, round tomato, seared porcini, fried egg poché, 'nduja dressing, basil, oregano, fresh pecorino

A: 1,3,7

17 €

The Nereids

ALICI NEL PAESE DI TROPEA

Anchovies, lemon juice, iced Tropea red onion PGI, dill, focaccia with fennel seed powder, sweet friggiteli peppers, salt flakes

A: 1,4

17 €

CYNARA

Sashimi style tuna, colatura di alici, bottarga “pizzitana,” oil-preserved artichokes, raspberry onion ring

A: 4,12

20 €

L'INSALATA VA AL MARE

Octopus, cuttlefish, crustaceans, mussels, lemon juice, salad, cherry tomatoes, basil

A: 2,4,9,12,14

23 €

Hot Dishes

COMPOSITION OF GRILLED VEGETABLES WITH SHEEP RICOTTINA
CHEESE

A: 7,9,12

14 €

LA PARMIGIANA

A: 1,7,9

17 €

MUSSELS “ALLA FEMMINELLO”

A: 1,4,12,14

18 €

A CLASSIC: FRIED CALAMARI

A: 1,14

24 €

First Courses

BELMONTE, CRAMARA & ASPROMONTE: SPAGHETTI WITH
3 TOMATOES

A: 1,9

18 €

FILEJA PASTA ALLA COAST OF THE GODS

A: 1,7,8

19 €

SPAGHETTI WITH VERACE CLAMSI

A: 1,4,12,14

22 €

From the Grill

GRILLED SWORDFISH FROM THE STRAIT WITH TOMATO
"BRUSCHETTATO"

A: 1,4

24 €

GRILLED BEEF ENTRECÔTE

A: 7

25 €

SEARED BLUEFIN TUNA

A: 4,12

27 €

FISH OF THE DAY

A: 2,4,14

€ / KG

Sandwiches

MANTINEO

Round bread, grilled octopus tentacle, basil emulsion, sweet and sour onion, lollo lettuce, cherry tomato confit

A: 1,4,12

21 €

DOUBLE CLUB SANDWICH

White bread, mayonnaise, romaine lettuce, bacon, chicken breast, black olives, hard-boiled egg

A: 1,3

22 €

L' HAMBURGER

Artisan bread, Calabrian podolica beef, romaine lettuce, round tomato, smoked Sila provola, cream of roasted peppers

A: 1,7

24 €

LISTA ALLERGENI

I PIATTI SOMMINISTRATI POSSONO CONTENERE UNO O PIÙ ALLERGENI APPARTENENTI ALLE 14 TIPOLOGIE DI ALLERGENI INDICATE NELL' ALL. II DEL REG. UE 1169/2011, PREGHIAMO I NOSTRI GENTILI OSPITI CHE SOFFRONO DI INTOLLERANZE ALIMENTARI O ALLERGIE, DI INFORMARE IL NOSTRO PERSONALE DI SALA. SARÀ NOSTRA CURA DARE DETTAGLIATE INFORMAZIONI SUI SINGOLI PIATTI E IN CASO DI NECESSITÀ SOSTITUIRLI A RICHIESTA.

1 GLUTINE E DERIVATI

2 CROSTACEI E DERIVATI

3 UOVA E DERIVATI

4 PESCE E DERIVATI

5 ARACHIDI E DERIVATI

6 SOIA E DERIVATI

7 LATTE E DERIVATI

8 FRUTTA CON GUSCIO E DERIVATI

9 SEDANO E DERIVATI

10 SENAPE E DERIVATI

11 SEMI DI SESAMO E DERIVATI

12 ANIDRIDE SOLFOROSA E SOLFITI

13 LUPINI E DERIVATI

14 MOLLUSCHI E DERIVATI

SIGNATURE

CAPOVATICANO MULE

Green apple liqueur, ginger beer, cinnamon powder, lemon granita

13 €

MARGA CALABRA

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

14 €

STROMBOLI CLIMA

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

15 €

KALÀ BREEZE

Mediterraneo "Isola Bella" liqueur, lime juice, raw sugar, mint,
and bergamot soda

13 €

SUNSET ISLAND

Vodka, Coca Buton, Extra Dry Martini, lemon granita, Mandarinetto Rosso

15 €

CALABRIAN 75

Calabrian-made Gin Emporia, lemon juice, liquid sugar, and Champagne

17 €

SPRITZ SELECTION

HUGO

Elderflower liqueur, prosecco, soda, fresh mint

13 €

PASSION

Passion fruit, lime juice, prosecco and soda

14 €

RED

Red fruit cream, lemon juice, prosecco, and soda

14 €

CLASSIC

13 €

ALCOHOL-FREE SPRITZ SELECTION

10 €

0 % ABV

CALABRIAN MINT COOLER

Fresh mint, lemon juice, liquid sugar

10 €

FRESH FRUIT SMOOTHIES

Fresh seasonal fruit

12 €

VIRGIN BERGAMOT MOJITO

Soda, bergamot, fresh mint, lemon, raw sugar

13 €

WINES BY THE GLASS

Sparkling

CLAVÈ, TENUTE FERROCINTO

Native grapes, Calabria

8 €

DOVÌ BRUT METODO CLASSICO, TENUTE FERROCINTO

Chardonnay, Calabria

9 €

DOVÌ ROSÈ METODO CLASSICO, TENUTE FERROCINTO

Aglianico, Calabria

11 €

WINES BY THE GLASS

White

“TIMPA DEL PRINCIPE” CALABRIA IGP, TENUTE FERROCINTO
Greco Bianco e Mantonico, Calabria

8 €

CONTESSA EMBURGA, LENTO
Malvasia e Chardonnay, Calabria

9 €

ESETRA BIANCO, ARTESE
Chardonnay e Mantonico, Calabria

10 €

WINES BY THE GLASS

Reds

CIRÒ ROSSO DOC, LIBRANDI

Gaglioppo, Calabria

8 €

SETTECHIESE ROSSO, SERRACAVALLLO

60% Magliocco Dolce, 40% Cabernet Sauvignon, Calabria

10 €

TERRA ROSSO IGP, CANTINA BENVENUTO

Magliocco e Greco Nero, Calabria

11 €

“OKTOBERFEST”

Labels

“CRISTALLI DI SALE”, BIRRA MESSINA
Unfiltered lager 5 %, Sicily

8 €

“BIRRA DEL MONACO”, CAFFO
Craft weizen 5 %, Calabria

9 €

“PALE ALE”, FRIDDA KAHLA
Craft Pale Ale 5,8 %, Saracena - Calabria

9 €

“ROCK IPA”, FRIDDA KAHLA
Craft IPA 4,5 %, Calabria

9 €

“OKTOBERFEST”

“BELGIUM AMBER”, FRIDDA KAHLA
Craft Pale Ale 7%, Calabria

9 €

“BELGIUM AMBER”, FRIDDA KAHLA
Craft Pale Ale 7%, Calabria

9 €

0% ABV

8 €

GLUTEN FREE

8 €

“OKTOBERFEST”

Draft

0,3 cl - 0,5 cl

PRIMA COTTA, BIRRA CALA

Blond Ale 3,5 %, Calabria

6-8 €

PASSIONE, BIRRA CALA

Blond Ale 4,8%, Calabria

6-8 €

DELIRIO, BIRRA CALA

Lager 7,2%, Calabria

7-9 €

GRAPPA SELECTION

HIBERNA STRAVECCHIA 36 MONTHS 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 €

AMARO SELECTION

8 €

AVERNA, BRANCAMENTA, RAMAZZOTTI

CYNAR, FERNET BRANCA, JAGERMEISTER

JEFFERSON, KAPHAS, LUCANO, MONTENEGRO

RUPES, SILANO, UNICUM

VECCHIO AMARO DEL CAPO, KACIUTO, VATICINIUM

DOMESTIC LIQUORS

8 €

Amaretto di Saronno, Frangelico, Limoncello, Mandarinetto Isolabella, Sangue Morlacco, Sambuca Molinari, Liquirizia Caffo, Liquore al Bergamotto, Liquore al finocchietto Caffo, Maraschino

ALCOHOL-FREE

Juices

5 €

ORGANIC PRICKLY PEAR AND LEMON JUICE

PEACH / PEAR / BLUEBERRY JUICE

Freshly squeezed juices

7 €

FRESHLY SQUEEZED ORANGE JUICE

FRESHLY SQUEEZED GRAPEFRUIT JUICE

FRESHLY SQUEEZED LEMON JUICE

Blended juices

10 €

BLENDED SEASONAL FRUITS

BLENDED SEASONAL VEGETABLES

BLENDED SEASONAL FRUITS AND VEGETABLES

ALCOHOL-FREE

Tonic

4 €

INDIAN TONIC WATER, FELICE BISLERI BY CAFFO

GINGER TONIC WATER, FELICE BISLERI BY CAFFO

MEDITERRANEAN TONIC WATER, FELICE BISLERI BY CAFFO

BERGAMOT TONIC WATER, FELICE BISLERI BY CAFFO

Soft drinks

5 €

BERGAMOTTO CALABRIA

CEDRATA CALABRIA

CHINOTTO CALABRIA

GASSOSA CALABRIA

CAFFETTERIA

ESPRESSO, GINSENG, DECAF ESPRESSO

3 €

DOUBLE ESPRESSO

4 €

AMERICANO COFFEE, ORZO

4 €

CAPPUCCINO, LATTE MACCHIATO

5 €

ICED COFFEE

6 €

TEA TIME

SELECTION OF ARTISANAL TEA AND HERBAL TEA

5 €

COMPLETE TEA SERVICE

Selection of artisan tea and herbal teas

House-made butter cookies

Selection of artisanal cakes by the slice

9 €

WATER

CALABRIAN STILL MINERAL WATER

0,5 lt – 0,75 lt

3-4 €

CALABRIAN SPARKLING MINERAL WATER

0,5 lt – 0,75 lt

3-4 €

