

Flavours of the land

Starters

<i>Millevoglie starter (minimum 2 persons)</i>	
<i>Special fried bread with cured meat, pickles and soft cheese</i>	Each € 13,00
<i>Beef fillet tartare with Tropea spring onion in raspberry vinegar, mustard mayonnaise and salted almond crumble</i>	€ 15,00
<i>Golden courgette flowers with ricotta and buffalo mozzarella on sautéed vegetable brunoise</i>	€ 12,00
<i>Burratina IGP di Battipaglia in a stew, gazpacho of yellow cherry tomatoes and croutons</i>	€ 10,00
<i>Vegan beetroot tartare with mint, marinated celeriac and its mayonnaise</i>	€ 10,00

First courses

<i>Tortellini in broth or with cream</i>	€ 12,00
<i>Bolognese-style tagliatelle</i>	€ 12,00
<i>Buffalo mozzarella tortelloni with yellow cherry tomato sauce, aubergines and crispy bacon</i>	€ 14,00
<i>Traditional passatelli with Ferrarini culatta, asparagus and lemon scent</i>	€ 14,00
<i>Carnaroli risotto with seasonal vegetables and golden leek</i>	€ 12,00
<i>Crudaiola-style chitarrini with rocket pesto, pecorino cheese, fresh tomato and extra virgin olive oil</i>	€ 13,00



Second courses

<i>Sliced beef with pink salt and rosemary oil</i>	€	21,00
<i>Sliced beef with rocket, Grana cheese and balsamic vinegar</i>	€	23,00
<i>Grilled Angus fillet</i>	€	22,00
<i>Angus fillet with porcini mushrooms</i>	€	24,00
<i>Citrus chicken supreme with crunchy almond leaves and orange zest</i>	€	17,00
<i>Grilled tomahawk</i>		each hg. € 5,50

Salads

<i>Chicken Caesar salad with crispy bacon, croutons and Grana Padano</i>	€	14,00
<i>Salad with mixed greens, raw ham, melon and buffalo mozzarella</i>	€	12,00
<i>Exotic salad with gentle lettuce, steamed prawns, avocado, mango, sunflower seeds and yogurt sauce</i>	€	14,00
<i>Caprese with buffalo mozzarella</i>	€	13,00

Sides

<i>Baked potatoes // fries</i>	€	5,00
<i>Mixed salad</i>	€	5,00
<i>Grilled vegetables</i>	€	6,50
<i>Spinach with butter and Grana Padano</i>	€	6,50
<i>Pinzimonio</i>	€	6,50

Kids

<i>Pizza baby (margherita or 1 flavour)</i>	€	6,00
<i>Tortellini with cream or "pasticciati"</i>	€	10,00
<i>Milanese cutlet with french fries</i>	€	10,00

Flavours of the sea

Starters

<i>Valfiore seafood salad with orange mayonnaise*</i> <i>(cuttlefish, squid, prawns, octopus, celery and olives)</i>	€	15,00
<i>Tuna tartare with crunchy vegetables and Greek yogurt sauce with mint and lime</i>	€	15,00
<i>Roasted cuttlefish on "macco di fave" and crunchy bacon</i>	€	15,00
<i>Fish crudités</i> <i>(oysters, red prawns, scampi, tuna, sea bass or swordfish)</i>	€	28,00
<i>Carpaccio of red prawns with raspberry vinegar and valerian</i>	€	16,00
<i>Marinara-style sautéed mussels and clam</i>	€	16,00
<i>Tarantina-style mussel sauté with toasted bread</i>	€	14,00

First courses

<i>Spaghetti allo scoglio (mantis shrimp, crab, prawns, mussels, clams)</i>	€	18,00
<i>Spaghettoni with "veraci" clams</i>	€	16,00
<i>Tortellacci Valfiore with creamed redfish</i> <i>with prawns on blueberry cream*</i>	€	15,00
<i>Chitarrini spaghetti with red prawns, yellow cherry tomatoes confit</i> <i>with mint on stracciatella cream</i>	€	16,00
<i>Paccheri with cod, toasted black olives, datterini tomatoes and pine nuts</i>	€	15,00
<i>Seafood risotto</i>	€	15,00

* In the absence of fresh product, frozen product will be used.



Second courses

<i>Mixed grilled fish (sea bream, squid, cuttlefish, prawns and scampi)*</i>	€	22,00
<i>Mixed fried (prawns, cuttlefish, squid and crunchy vegetables)*</i>	€	19,00
<i>Assorted shrimp and squid skewers with scented bread*</i>	€	18,00
<i>Croaker fish with hazelnuts and roasted langoustine on smoked Jerusalem artichoke cream</i>	€	18,00
<i>Isolana-style sea bass with cherry tomatoes, olives and potatoes</i>	€	18,00
<i>Crispy red tuna steak with corn flakes with mango sauce</i>	€	21,00
<i>Turbot</i>		<i>each hg. € 5,50</i>