



### **COURSES OF THE DAY 02/10/2022**

Eggplant pie with goat cheese and spearmint **9,00€**

Salad with melon,goat cheese,prosciutto and honey vinaigrette **14,00€**

Cretan salad with fresh tomatoes and Greek cheese from los island **11,00€**

Stuffed zucchini with minced meat and rice with lemon sauce and honeysuckle  
**9,50€**

Pinsa with parmezan,pesto of basil,cream cheese and spianata piccante **12,50€**

Veal stroganoff with mushrooms,peppers,yoghurt and aromatic rice basmati  
**14,00€**

Veal with mushrooms sauce and parmezan puree **14,50€**

Rolled pork with butter potatoes,olive oil with lemon and thyme **13,00€**

Rooster in lemon sauce with couscous and fresh herbs **12,50€**

Picanha black angus 550gr with grilled vegetables,corn and fried potatoes **42,00€**

Fried calamari with fried potatoes **11,50€**

Crayfish tails tempura with sweet chilli mayo **16,50€**

Grilled squid with fava and lemon mustard sauce **11,50€**

### **FISH OF THE DAY**

Lobster with pasta ( 2per ) **100,00€**

Steamed mussels **10,00€**

Sardines in the oven with fresh tomato and herbs **11,00€**

Fried shrimps with fresh green salad **10,50€**

Shi drum grilled with boiled vegetables and olive oil per kilo **34,00€**

Red snapper grilled with boiled vegetables **18,00€**

Sea bass grilled with boiled vegetables and olive oil **17,00**

Sea bream grilled with boiled vegetables and olive oil **15,00€**

**Please inform your waiter if you have any food allergies**