

CHEF
VINCENZO MIELE

SOUP

ZUPPA DI POLLO

0,33l (chicken broth with thin noodles) 1,9

ZUPPA DI POMODORO

0,33l (tomato soup with cheese and basil) 1,7,9

MAIN COURSE

1.POLLO STEAK ARROSTO CON VERDURA

400g (150g grilled chicken steak, green beans, corn, shallot, pea, cherry tomatoes, jalapeños, 150g buttered red bean) 1,7

Optionally, side dish can be added.

2.FILETTO DI MAIALE ALLA GRIGLIA CON GNOCCHI E SALSA DI FORMAGGIO

(150g pork tenderloin medallions, 250g gnocchi laid on cheesy sauce) 1,7

3.SALMONE ALLA GRIGLIA CON RUCOLA E PATATE

(150g salmon laid on grill, 150g arugula and capers, hollandaise sauce, potatoes) 1,4,7

4.SPAGHETTI ALLA BOLOGNESE

350g (spaghetti, Bolognese sauce, parmesan) 1,7,9

5.FARFALLE POLLO

350g (farfalle, cream, cherry tomatoes, 100g chicken meat, ham, onion, parmesan) 1,7

5.FARFALLE POLLO (without cream)

350g (farfalle, tomato sauce, cherry tomatoes, 100g chicken meat, ham, onion, parmesan) 1,7

6.SPAGHETTI AGLIO, OLIO E PEPERONCINO

350g (spaghetti, chilli peppers, garlic, olive oil, parmesan) 1,7

7.PENNE AI QUATTRO FORMAGGI

350g (penne, cream, quattro formaggi (4 kinds of cheese)) 1,7

8.PENNE ALLA ARRABBIATA

350g (penne, tomato sauce, bacon, jalapeños) 1

9.INSALATA VENEZIA DI VINCENZO

550g (lollo rosso salad, arugula, tomatoes, red onion, 100g chicken nuggets, mayo-basil dip, toast) 1,3,7

10.CHICKEN WRAP

250g (100g chicken meat, mayonnaise, lettuce, tomatoes, shallot) 1,7

11.RISOTTO AGLI ASPARAGI

350g (rice, cream, garlic, parmesan, asparagus) 1,7

DRESSING: 80g

cheese 7

garlic

BBQ

ketchup

SIDE DISH: 150g

potatoes 1

fries 1

rice 1

salad

EXTRA:

150g chicken steak 1

150g pork tenderloin 1

DESSERT

TIRAMISU

70g (mascarpone, coffee biscuit, Amaretto, cocoa) 1,3,7