APPETIZERS COUNTRY

10	**Zucchini blossoms with ricotta cheese and Carbonara sauce**	**12,00 €**
20	**Black Angus bresaola with rocket salad and Parmesan cheese**	**15,00 €**
30	**Ham and buffalo mozzarella**	**15,00 €**
40	**Ham and melon**	**15,00 €**
50	**Baked ricotta cheese with honey, pears and walnuts**	**13,00 €**
60	**Trio of bruschetta**	**12,00 €**
70	**Caprese with buffalo mozzarella**	**13,00 €**
80	**Cutting board "Operart"** mortadella with truffle, grilled cooked ham, San daniele ham, corallina (salami), dried black angus bresaola, cheeses (5), bruschetta grilled bread, Patanegra lard	**25,00 €**
90	**Beef tartare with dried tomatoes, stracciatella and capers**	**25,00 €**
100	**Homemade bread**	**2,00 €**

APPETIZERS SEA

110	Seafood Salad	15,00 €
120	Octopus salad with potatoes	17,00 €
130	Nuggets of fried codfish on avocado cream	16,00 €
140	Sauté mussels and clams	15,00 €
150	Catalan lobster	30,00 €
160	Trio of mini tartare salmon, tuna and sea bass	35,00 €
170	Salmon tartare with avocado and almonds	20,00 €

**frozen product*

PASTA DISHES COUNTRY

180	Bucatini with amatriciana sauce	14,00 €
190	Tonnarelli with Carbonara sauce	15,00 €
200	Tagliolini with Pecorino cheese, pepper and bacon	15,00 €
210	Fettuccine with meat sauce / tomato sauce and basil	15,00 €
220	Ravioli ricotta and spinach with butter and sage / tomato sauce and basil	16,00 €
230	Lasagna	14,00 €
240	Tagliolini with butter and fresh truffle 350 gr.	28,00 €

PASTA DISHES SEA

250	Fettuccine with seafood	18,00 €
260	Seafood risotto	18,00 €
270	Tonnarelli sea bass, prawns* and basil pesto	25,00 €
280	Spaghetti with clams and bottarga	19,00 €
290	Linguine with lobster	30,00 €
300	Linguine with sea urchins and prawns	25,00 €
310	Liguine with mussels, clams and pachino tomatoes	18,00 €

**frozen product*

MAIN COURSES COUNTRY

320	**Fiorentina** 100 grams	7,00 €
330	**Entrecote** 100 grams	7,00 €
340	**Tomahawk Black Angus** 100 grams	8,00 €
350	**Tenderloin with green pepper**	32,00 €
360	**Milanese cutlet**	25,00 €
370	**Chicken Tagliata**	16,00 €
380	**Beef tagliata** 350 gr.	28,00 €
390	**Grilled lamp chops**	17,00 €
400	**Mixed grilled meat** sausage, chicken, lamb and beef	33,00 €

MAIN COURSES SEA

410	**Grilled king prawns* with rocket salad, oil and lemon**	**20,00 €**
420	**Fried squids and prawns***	**22,00 €**
430	**Fish of the day (grilled, backed, potatoes crust)** 100 grams	**8,00 €**
440	**Gilthead fillet in potatoes crust**	**25,00 €**
450	**Sea bass fillet in potatoes crust**	**25,00 €**
460	**Seared tuna sesame with zucchini puree**	**23,00 €**
470	**Salmon in pistachio crust** with fennel and orange salad	**22,00 €**
480	**Mixed grilled fish** squid*, prawns*, scampi*, slice of fish	**36,00 €**

**frozen product*

SIDE DISHES

490	**Sauteed chicory / Sweet and sour chicory**	**8,00 €**
500	**Sauteed broccoli / Sweet and sour broccoli**	**8,00 €**
510	**Grilled vegetables**	**8,00 €**
520	**Seasonal vegetables**	**8,00 €**
530	**Baked potatoes / Fried potatoes / Novelle's potatoes**	**8,00 €**
540	**Mixed salad**	**6,00 €**

SALADS

550	**Fusion salad** avocado, greek yogurt, tomato, carrots, radish, apple vinegar	**9,00 €**
560	**Caesar Salad** chicken breast, lettuce, parmesan cheese, worcestershire sauce, wine vinegar, lemon juice, eggs	**10,00 €**
570	**Salad of fennel, oranges, Taggiasca olives and capers**	**10,00 €**

DESSERTS AND FRUIT

580	Strawberries with whipped cream/with ice-cream	10,00 €
590	Lemon sorbet	7,00 €
600	Panna cotta	7,00 €
610	Crème caramel	7,00 €
620	Tiramisù	8,00 €
630	Chocolate cake	10,00 €
640	Lemon semifreddo	8,00 €
650	Pear and chocolate cake (gluten free)	9,00 €
660	Apple and almonds cake (gluten free)	9,00 €
670	Plate with fresh fruit	10,00 €
680	Vanilla ice-cream affogato with coffee / with whisky	10,00 €
690	Chocolate ice-cream affogato with rum Zacapa 23 years	15,00 €

BITTERS AND LIQUEURS

7,00 €

Fernet Branca - Braulio - Amaro Ulrich - Amaro Averna - Genziana - Disaronno Amaretto - Amaro Lucano - Pernod - Jefferson - Sambuca - Amaro Ramazzotti - Amaro Montenegro - Limoncello - Jagermeister- Amaro del Capo - Baileys - Vecchia Romagna

DRINKS

700	**Coca Cola / Fanta / Sprite / Tonic water**	**4,00 €**
710	**Mineral Water 75 cl.**	**4,00 €**
720	**Mineral Water "San Pellegrino" 75 cl.**	**5,00 €**
730	**Non-alcoholic aperitif**	**6,00 €**
	San Bitter / Crodino	
740	**Draft beer (Moretti, Ichnusa, Messina)**	
	20 cl.	**4,00 €**
	40 cl.	**8,00 €**
	1 lt.	**18,00 €**

HOT DRINKS

750	Coffee	3,00 €
760	Ginseng coffee	4,00 €
770	Barley coffee	4,00 €
780	Helzenut coffee	4,00 €
790	Orange and Chocolate coffee	4,00 €
800	Shakerato coffee	5,00 €
810	Decaffeinated coffee	3,50 €
820	Double espresso	5,00 €
830	Coffee with cream	5,00 €
840	American coffee	4,00 €
850	Cappuccino	5,00 €
860	Decaffeinated Cappuccino	6,50 €
870	Milk with coffee (warm)	6,00 €
880	Latte macchiato	4,50 €
890	Hot chocolate	6,00 €
900	Infusions / Hot tea / Ice tea	5,00 €

COCKTAILS

910	**Cocktail OperArt** rum, batida, mango, maracuja, lime	12,00 €
920	**Moscow Mule** vodka, lime juice, ginger beer	10,00 €
930	**Hugo** prosecco, soda, elder syrup	10,00 €
940	**Aperol Spritz** aperol, prosecco, soda	10,00 €
950	**Sex on the beach** vodka, peach tree, orange juice, cranberry	10,00 €
960	**Tequila Sunrise** tequila, orange juice, grenadine	10,00 €
970	**Cosmopolitan** vodka, triple sec, lime juice, cranberry	11,00 €
980	**Long Island Iced Tea** vodka, rum, gin, triple sec, sweet&sour, coke	11,00 €
990	**Daiquiri** rum, lime, sugar	11,00 €
1000	**Margarita** tequila, triple sec, lime juice	11,00 €
1010	**Pina Colada** rum, coconut batida, coconut syrup, pineapple juice	11,00 €

1020 **Mojito** 10,00 €
rum, sugar, lime juice, mint, soda (classic, strawberry, peach, passion fruit)

1030 **Caipiriña** 10,00 €
Cachaça, lime, sugar, mint, soda (classic, strawberry, peach, passion fruit)

1040 **Caipiroska** 10,00 €
vodka, lime, sugar, mint, soda (classic, strawberry, peach, passion fruit)

1050 **Espresso Martini** 11,00 €
vodka, kahlua, coffee, sugar

1060 **Whiskey Sour** 10,00 €
whiskey, sweet&sour

1070 **Negroni** 10,00 €
campari, red martini, gin

1080 **Fruit Passion Sour** 12,00 €
vodka, passion fruit, sweet&sour

1090 **Old Fashioned** 10,00 €
Bourbon, angostura, sugar, soda

1100 **Basil Smash** 12,00 €
gin, sugar, lime, basil

1110 **Bloody Mary** 12,00 €
Vodka, Tomato Juice, Lime, Worchestershire, Tabasco, Salt, Pepper, Celery

List of allergens

1. Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut, or their hybridised strains) 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, namely Pistachio nuts, Macadamia or Queensland 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 at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2
13. Lupin and products thereof
14. Molluscs and products thereof