

Antipasti Starter

Prosciutto di Parma con Pere L, P	15.000
Pork Parma ham with greens, strawberry and gorgonzola served with marinated pears and honey lemon sauce	
Insalata di Frutti di Mare S, E	15.000
Assorted seafood salad with palma hart and caviar	
Carpaccio di Spigola e Salmone E	12.500
Sea bass and salmon carpaccio with lettuce & fennel in lemon oil and caviar	
Funghi con Melanzane, Ricotta e Gamberi L, S	12.000
Roasted mushrooms stuffed with eggplant, ricotta cheese and sautéed prawns	
Mozzarella in Carrozza L	12.000
Mozzarella in thin bread crust with spinach and anchovy cream sauce	
Vitello tonnato con Peperoni e Carciofini E	11.000
Cold roast veal in tuna sauce with bell pepper and baby artichoke	
Insalata Mista con Formaggio di Capra L, N	10.000
Garden green salads with sun-dried tomatoes, mushrooms, walnuts, goat cheese and crostini	
Insalata di Rucola L	9.000
Rocket salad with mushrooms, parmesan cheese roasted garlic and sun-dried tomatoes in balsamic dressing	

Zuppe Soup

Zuppa di Pesce S, G	9.000
Assorted seafood soup with spinach, lentils and focaccia croutons	
Zuppa di Funghi L,	8.000
Assorted mushroom soup with herbs croutons and truffle oil	
Zuppa di Fave L	7.500
Dry broad beans soup with spinach, dry bresaola and shaved parmesan	
Minestrone alla Genovese L	6.000
Vegetables soup with ditalini pasta and basil pesto "Genovese" style	

Risotti Rice

Risotto ai Frutti di Mare L, S, N	23.000
Risotto with lobster, calamari, scallop, shrimp, and mussels, flavored with tomato basil	
Risotto con Gamberi, Calamari e Nero S	16.000
Risotto with prawns, squid and ink	
Risotto Zucca, Zafferano e Polpettine L	14.000
Risotto with pumpkin, saffron and meatball	

Pasta Pastas

Tonnarelli All'Aragosta G, S	24.000
Homemade Tonnarelli with lobster, tomato sauce and zucchini	
Linguine ai Frutti di Mare S, G, A	18.000
Linguini with shrimps, calamari and mussels in a lightly spice tomato white wine garlic sauce	
Rigatoni con Polpettine e Porcini G, L	16.000
Rigatoni with mini meatballs, porcini mushroom and black truffle oil	
Spaghetti alla Carbonara P, G, L, E,	15.000
Spaghetti with pork bacon, black pepper, parmesan cheese, egg yolk and cream "Carbonara" sauce style	
Gnocchi con Zucca, Noci e Gorgonzola G, L, N	14.000
Homemade potato gnocchi with pumpkin, walnut and gorgonzola sauce	
Fettuccine ai Funghi G, L	14.000
Homemade green and white fettuccine with assorted mushrooms, cream sauce and cherry tomato	
Ravioli di Melanzane e Mozzarella G, L	13.000
Eggplant and mozzarella cheese ravioli in tomato sauce and basil	
Secondi di Pesce Main Courses Fish	
Grigliata Mista di Pesce S	32.000
Grilled lobster tail, prawns, sea bass, squid, scallop and calamari with grilled vegetables, "Salmoriglio" sauce	
Tonno alla Griglia L	22.500
Grilled tuna loin with grilled vegetable and Trapani pesto	
Pesce Branzino ai Funghi S	22.000
Pan-seared sea bass fish stuffed with mushroom served with herbs potato, artichoke, fennel and shrimps sauce	
Salmone al Forno	21.500
Baked salmon fillet with roasted eggplant, zucchini potato sauce, fresh tomato and basil	

Secondi di Carne

Main Courses Meat

Filetto di Manzo A,	30.000
Beef tenderloin served with grilled mushroom, lemon broccoli tart and green peppercorn sauce	
Carre d' Agnello in Crosta A, N	29.000
Baked lamb rack in pistachio crust, sautéed sage gnocchi, green beans, carrot and zucchini	
Costoletta di Vitello L	28.000
Breaded veal chop with veal jus, bell peppers and gorgonzola lettuce	
Ossobuco alla Milanese con Gremolata A	25.000
Slow cooked veal shank in red wine, lemon, tomato and vegetables sauce, served on saffron risotto "Milanese" style	
Pollo alle Noci L, N	21.000
Chicken breast in walnut crust, stuffed with mozzarella and dry tomato on smashed roasted potato and mushrooms	

Pizza

Pizza Calzone G, L	13.000
Pocket pizza with spinach, mozzarella cheese, bresaola, and parmesan cheese, served with rocket and cherry tomato	
Pizza al Prosciutto di Parma G, L, P	14.000
Tomato sauce, mozzarella cheese, pears, basil pork Parma ham, topped with rocket and shaved parmesan	
Pizza ai Gamberi G, L, S	13.000
Tomato sauce, mozzarella cheese prawns and cherry tomato	
Pizza Palermitana G, L	12.000
Tomato sauce, mozzarella cheese, eggplant and ricotta	
Pizza Margherita G, L	10.000
Tomato sauce, mozzarella cheese and basil	

Food allergy notice: Please be advised that the food prepared here may contain these ingredients

(V) Vegetarian	(G) Gluten
(S) Shellfish	(P) Pork
(N) Nuts	(L) Lactose
(E) Eggs	(A) Alcohol

Dolci Dessert

Baba' G, L, E	8.000
Light syrup soaked Neapolitan baba' with vanilla custard and Movenpick chocolate ice cream	
	with rum + 3.000
	with limoncello + 4.000
Cannolo di Ricotta e Cioccolato L, E	8.000
Ricotta cheese cannoli with chocolate chip, fruit salad and mango & passion fruit sorbet	
Semifreddo di Cassata Siciliana L, N, E	7.000
Candied fruit parfait "Cassata" with strawberry	
Tiramisu' G, L, E	7.000
Traditional mascarpone cheese mousse with Savoirdi biscuits and espresso coffee	
Panna cotta ai Lamponi L	7.000
Vanilla panna cotta with raspberry sauce and almond biscotti	
Gelati e sorbetti del Movenpick L	per scoop 2.200
Assorted Movenpick Ice cream and sorbet	

Casalingo Coffees

Espresso	2.800
Single shot creamy and strong	
Espresso Doppio	4.000
Double shot creamy and strong	
Espresso Macchiato	2.800
Single shot with a touch of milk foam	
Cappuccino	3.750
Espresso coffee with milk foam and cocoa powder	
Caffé Latte	3.500
Glass of warm milk with espresso coffee	
Caffé Mövenpick	3.000
Long black coffee "American style"	
Caffé all'Arancia A	9.000
Cognac, orange zest, coffee, sugar and whipped cream	
Mokaccino A	10.000
Kahlua, chocolate sauce, espresso coffee, milk foam and chocolate chips	
Caffé Freddo Shakerato A	9.000
One shot espresso shaken with ice and sugar syrup and a touch of Amaretto liqueur	
Affogato al Caffé	8.000
One scoop of Vanilla Ice Cream drowned with espresso, whipped cream and crushed hazelnut	