

AMARIE

TO START

Buffalo mozzarella, tomatoes and basil ^(L)	19
Summer salad with Sicilian cucumbers	17
Cucumber, mint, cantaloupe, pistachios ^(N)	16
*Grilled octopus with crashed potatoes ^{(L)(Mo)}	25
Fried *calamari and **anchovies ^{(L)(Mo)(G)(P)(U)}	25
Grilled vegetables	16

RAWS

** Albacore tartare, herbed ricotta cheese and misiticanza salad ^{(P)(L)}	28
**§ Sashimiof fish and crustaceans with Sicilian pesto and zucchini* ^{(P)(Cr)(N)}	30
*§ Red prawns ceviche, vegetables, mint and coriander ^(Cr)	32

PASTA

Maccheroncini, cherry tomatoes and basil ^{(G)(L)}	20
*Busiate, shrimps and pistachios ^{(G)(L)(N)(Cr)}	26
Spaghetti with clams ^{(G)(L)(Mo)}	27
*§ Linguine with sea urchins ^{(G)(L)(Mo)}	39

*Frozen at source

**Fresh chilled according to current legislation

For premium dishes marked with §

- 50% discount for kids from 4 to 12 years not applicable

- not included in half board or full board but available at 50% off the full price

§ CATCH OF THE DAY

According to availability

Price per 100gr

Lobster 20
Spiny lobster 25
Squid 9
Grouper fish 13
Red snapper 14
Gurnard 9
Red king prawns 25
Oyster (each) 5
Amberjack 13
Turbot 13
John Dory 13
Striped bream 11
Langoustine 25
Scorpion fish 8
Dover Sole 13
Red mullet 12
Sea bream 13
Seabass 13

FISH

Seafood, shrimps and fish stew ^{(G)(P)(Mo)(Cr)}	39
Fish steak of the day ^(P)	36

MEAT

Rosemary marinated ribeye steak ^(L)	32
Cockerel with thyme and lemon ^(L)	28
§ Grilled lamb cutlets "scottadito" style ^(L)	34

SIDE DISHES

"Friggitelli" with balsamic vinegar	9
Rosemary roasted potatoes	9
Baked eggplant and cherry tomatoes	9
Spiced baked carrots ^(L)	9
Swiss chard with garlic and oil	9

Please notify the restaurant staff of any food allergies or intolerances to help in a safe choice

G = Gluten, Ses = Sesame seeds, Lu = Lupin beans, L = Dairy,
Se = Mustard, AS = Sulfur dioxide and sulphites, U = Eggs, Mo = Shellfish,
A = Peanuts, N = Nuts, S = Celery, So = Soya, Cr = Crustaceans, P = Fish