



Menù

Restaurant "La Sibilla"

BREAD (1) – SERVICE CHARGE, **2,50**

STARTERS

Buffalo burrata with tomato and basil carpaccio and fried leek, **15** (1,7)

Roasted caprese with panko bread and oregano-tomato water, **14** (1,7)

Octopus salad with celery osmosis and potatoes, **18** (1,9)

Bluefish meatballs with cheese sauce, bread and crispy breadcrumbs, **17** (1,3,4,7)

PASTA

Spaghetti with fresh cherry tomatoes and basil, **14** (1)

Ravioli with aubergines and scamorza cheese with aubergine crisps, **16** (1,3,7)

Spaghetti with clams, **20** (1,14)

Linguine with mantis shrimp ragout, baby squid and garlic bread crumbs, **21** (1,3,9)

MAIN COURSES

Ribeye steak with arugola and cherry tomatoes, **28**

Veal strips with balsamic glaze and vegetables, **19** (1,9)

Dorado with vegetables and lemon glaze, **18** (4,9)

Grilled tuna steak with celery and lemon-raspberry jelly, **24** (4,9)

Catch of the day, **€7,5/100gr**

SIDES

French fries, **5** (1)

Green salad, **5**

Mixed salad, **7**

SALADS

Sibilla; with romaine lettuce, iceberg, tuna, tomato, mozzarella, sweetcorn, carrots, **15** (1,4,7)

Avocado and prawns, **16** (2)

BREAD-FRESELLE:

Epomeo: Cherry tomatoes, prosciutto crudo and mozzarella, **12** (1,3,7)

Ulysses: Octopus and Cod carpaccio, **16** (1,9)

DESSERT

Ice cream cup, **5** (1,3,7)

Fruit platter, **9**

Tiramisù by the glass, **9** (1,3,7)

Black cherry parfait with berry sauce, **9** (1,7)

Rhum baba with strawberries, **9** (1,3,7)