



# Lunch Menu

*Ristorante La Sibilla*

## APPETIZERS

Tomato Gazpacho with fior di latte cheese and panko breadcrumbs, **15** (9, 1, 7)

Smoked Swordfish Carpaccio with semi-dry cherry tomatoes, mango jelly, and raspberry jelly, **18** (4)

Fish Meatballs with provola cheese sauce, stale bread, and crispy breadcrumbs, **18** (1,3,4,7)

## FIRST COURSES

Panciotti Pasta stuffed with eggplant and scamorza cheese, served with eggplant chips, **17** (1,3,7)

Bronze-drawn Spaghetti with clams, **20** (1,14)

Ricotta Gnocchetti "Cacio e Pepe" with lemon-marinated shrimp tartare, **21** (1,2,3,7,9)

## MAIN COURSES

Veal Strips with balsamic glaze and baby vegetables, **20** (1,9)

Grilled Tuna Steak with raw celery and lemon and raspberry jelly, **25** (4,9)

Umbrine Fillet with "cuore di bue" tomatoes marinated in oregano, **20** (4)

(Catch of the day, €7,5/100gr)

## **SIDES**

French fries, **5** (1)

Roasted potatoes, **7**

Green salad, **5**

Mixed salad, **7**

## **LE FRESELLE (traditional toasted bread):**

Epomeo: cherry tomatoes, raw ham, and buffalo mozzarella, **13** (1,3,7)

Ulisse: octopus and chilled celery, **17** (1,9)

Atena: tuna, cherry tomatoes, and Taggiasca olives, **13** (1,3,4)

## **DESSERTS**

Sliced fresh fruit, **9**

Tiramisù in a jar, **9** (1,3,7)

Black Cherry Semifreddo with wild berry sauce, **9** (1,7)



# Dinner Menu

## *Ristorante La Sibilla*

### APPETIZERS

- Tomato Gazpacho with fior di latte cheese and panko breadcrumbs, **15** (9, 1, 7)
- Smoked Swordfish Carpaccio with semi-dry cherry tomatoes, mango jelly, and raspberry jelly, **18** (4)
- Fish Meatballs with provola cheese sauce, stale bread, and crispy breadcrumbs, **18** (1,3,4,7)
- Burrata with yellow and red datterini tomato salad, Tropea spring onion, and toasted pine nuts, **17** (7,8)
- Amberjack Crudit  "Puttanesca style" with gravlax sauce, **20** (4,10)

### FIRST COURSES

- Panciotti Pasta stuffed with eggplant and scamorza cheese, served with eggplant chips, **17** (1,3,7)
- Bronze-drawn Spaghetti with clams, **20** (1,14)
- Ricotta Gnocchetti "Cacio e Pepe" with lemon-marinated shrimp tartare, **21** (1,2,3,7,9)
- Two-Tomato Spaghetti with burrata strips and eggplant caviar, **17** (1,7)
- Scialatielli 'a bell'e buon' with clam cream, friarielli (broccoli rabe), and bottarga, **21** (1,3,4,7,14)

### MAIN COURSES

- Veal Strips with balsamic glaze and baby vegetables, **20** (1,9)
- Beef Ribeye with arugula and cherry tomatoes, **28**
- Grilled Tuna Steak with raw celery and lemon and raspberry jelly, **25** (4,9)
- Mussel Soup with octopus and croutons, **20** (1,14)
- Umbrine Fillet with "cuore di bue" tomatoes marinated in oregano, **20** (4)

(Catch of the day, ** 7,5/100gr**)

## **SIDES**

French fries, **5** (1)

Roasted potatoes, **7**

Green salad, **5**

Mixed salad, **7**

## **DESSERTS**

Sliced fresh fruit, **9**

Tiramisù in a jar, **9** (1,3,7)

Black Cherry Semifreddo with wild berry sauce, **9** (1,7)