

BISTROT RAGU'

LIGHT LUNCH

SALADS

“FRISELLE” BREAD, TUNA, ROCKET SALAD, ANCHOVIES, ARTICHOKE
VINE TOMATOES, AUBERGINES, MOZZARELLA AND GREEN OLIVES

ROCKET SALAD WITH
CHERRY TOMATOES AND TUNA

LETTUCE, TUNA, FRENCH BEANS,
TOMATO, POTATOES, BLACK OLIVES,
ANCHOVIES AND HARD BOILED EGGS

FARAGLIONI

LETTUCE, TOMATOES, CROUTONS,
GRILLED CHICKEN BREAST AND FRENCH DRESSING

SANDWICHES & TOASTS

CLUB SANDWICH

VEGETARIAN CLUB SANDWICH

HAM AND CHEESE TOAST

“CAPRESE” TOAST WITH TOMATO AND MOZZARELLA

BEEF HAMBURGER WITH LETTUCE SALAD , TOMATOES,
CUCUMBERS AND AURORA SAUCE

VEGETARIAN HAMBURGER WITH
RED CABBAGE, CELERY, TOMATOES AND AVOCADO

STARTERS

CAPRESE SALAD WITH BUFFALO MOZZARELLA AND TOMATOES

SEA FOOD SAUTEE WITH GARLIC SCENTED CROUTONS

SEA FOOD SALAD

RED PRAWNS CARPACCIO WITH AVOCADO AND VEGETABLES

“VITELLO TONNATO” WITH CAPERS

AND PARMESAN WAFFLE

BAKED EGGPLANTS TIMBALE WITH

TOMATO SAUCE

GRILLED VEGETABLES WITH BASIL AND OREGANO

FRITTO ITALIA

POTATO CROQUETTES, RICE AND MEAT BALLS, EGGPLANT BALLS,

BATTERED SEAWEEDES, ZUCCHINI FLOWER AND BATTERED FRIED VEGETABLES

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MARGHERITA

MOZZARELLA, TOMATO SAUCE, BASIL AND PARMESAN CHEESE

MARINARA

TOMATO SAUCE, SALTY ANCHOVIES, GARLIC AND OREGAN

CALZONE NAPOLETANO

FILLED WITH RICOTTA AND FIORDILATTE CHEESE AND SALAMI

ANACAPRESE

DEEP FRIED EGGPLANTS, SMOKED PROVOLA CHEESE AND BASIL

MONTE SOLARO

MOZZARELLA, SWEET PEPPERS, EGGPLANTS AND ZUCCHINI

TIBERIO

TOMATO SAUCE, MOZZARELLA, HAM, MUSHROOMS, OLIVES, SALAMI AND BASIL

ARCO NATURALE

SAUSAGES, BITTER NEAPOLITAN CHICORY AND SMOKED PROVOLA CHEESE

VILLA LYSIS

MOZZARELLA, VINE TOMATOES, ROCKET, PARMA HAM AND PARMESAN BATTLE

NUTELLA

PASTAS

SEA FOOD RISOTTO

“PUTTANESCA STYLE” LINGUINE PASTA

SCIALATIELLI PASTA WITH ZUCCHINI, PRAWNS AND SMOKED PROVOLA CHEESE

CHEESE FILLED RAVIOLI WITH VINE TOMATO AND BASIL

POTATO GNOCCHI WITH TOMATO, MOZZARELLA AND BASIL

MACCHERONI PASTA WITH BEEF RAGOUT AND

PROVOLONE DEL MONACO CHEESE

FISH COURSES

GRILLED SEA BASS FILLET WITH
PRICKLY LETTUCE, BLACK OLIVES AND CAPERS

DEEP FRIED SQUIDS AND PRAWNS WITH TARTAR SAUCE

WHOLE FISH: BAKED, GRILLED, POACHED OR IN SALT CRUST

MEAT COURSES

GRILLED COCKEREL WITH ROSEMARY POTATOES AND
SWEET PEPPERS SALAD

LAMB CHOP "MILANESE" STYLE WITH BAKED POTATOES AND
SPICY BITTER NEAPOLITAN CHICORY

BEEF FILLET WITH GRILLED VEGETABLES

DESSERTS

CHOCOLATE, PEANUTS AND LIQUORICE

TIRAMISÙ

NEAPOLITAN PASTIERA WITH ORANGE SAUCE

SAVARIN WITH LEMON CREAM AND WILD BERRIES COMPOTE

ASSORTED FRESH FRUIT

SELECTION OF ICE CREAM AND SORBET

CHOCOLATE, VANILLA, LEMON AND STRAWBERRY SORBET