



ROOM SERVICE

Lunch 12: 30 - 14: 30 - Dinner 19:30 - 22: 30

Supplement of € 10.00

RESTAURANT



714



MENU SHOW KITCHEN THOTEL

APPETIZERS

The Caprese € 10.00

Tomato km 0, Bocconcini Fior di Latte, Oregano, and Caper Fruits



MILK



Sulfarose Anhydriade

Turkey breast

€ 11.00

Steam Roasted, Cold on a Bed of Rocket and Grana Flakes



Lupini



Milk

Bresaola della Valtellina

€ 12.00

Punta D'anca, on a bed of rocket and Grana 18/24 months



Lupini



Milk

Parma Ham with Buffalo Bocconcini

€ 12.00

Raw Parma ham 18 months, Bocconcino of milk



Lupini



Milk

Smoked Trio

€ 14.00

Salmon, Tuna, Swordfish, with rocket and balsamic vinegar reduction



Sulfarose Anhydriade



Fish



Calabrian Earth Mosaic

€ 14.00

Soppresata, Capocollo, Tesa Bacon, Fresh and Seasoned Pecorino Cheese, Aubergine Fillets, Tomatoes and Olives in Oil with Calabrian flavors, and Fiocco di 'Nduja



Sulfarose Anhydriade Fish



Milk



Gluten

Mixed Seasonal Salad

€ 9.00

FIRST DISHES

Spaghetti with Fresh Pachino Tomatoes km 0

€ 9.00

Fresh cherry tomatoes, basil and extra virgin olive oil



Gluten

Farfalle with Zucchini alla Calabrese

€ 10.00

Sautéed zucchini, garlic, pecorino cheese and extra virgin olive oil



Milk



Gluten

Calabrian Maccheroncini with N'duja and Burrata

€ 12.00

N'duja (Pork meat, hot pepper, spices) Burrata di Bufala, Onion, and extra virgin olive oil



Gluten



Milk



Lupins

Tagliolini with White Shrimp and Yellow Datterino

€ 13.00

Dattarino Tomato, Shrimp, price, lemon and Extra Virgin Olive Oil



Gluten



Fish



Anhydriade Sulfarose

Gluten Free Pasta

€ 9.00

White Rice

€ 8.00





GRILLED Angus MEAT

Served with seasonal side dish

Beef Entrecoté

€ 21.00

With rocket and parmesan in the reduction of balsamic vinegar



Anhydriade Solfarosa



Milk



Gluten

Fillet

€ 23.00

250 Grams, Extra Virgin Olive Oil and Salt

SECOND COURSE OF WHITE MEAT

Served with seasonal side dish

Tricolor Sliced Chicken

€ 12.00

Chicken, Rocket, Cherry Tomatoes and Parmesan Flakes



Milk

VEGETABLES

Side dish of the day

€ 5.00

Seasonal mixed salads

€ 6.00

FRUIT

Seasonal Fruit

€ 5.00

Pineapple

€ 5.00

DESSERTS FROM THE CHEF

€ 5.00

LACE ICE CREAM

€ 5.00





DRINKS - BEVERAGE

Natural Mineral Water 0.75lt	€ 3.00
Sparkling Mineral Water 0.75lt	€ 3.00
Ferrarelle water 0.75lt	€ 3.00
Drinks 33 cl	€ 3.00
33 cl National Beers	€ 5.00
Calabrian Craft Beer	€ 7.00
Wine by the Glass	€ 3.50
Wine by the glass doc	€ 5.00
Wine by the glass docg	€ 7.00
Prosecco doc	€ 6.00
Coffee	€ 1.00
Bitters	€ 4.00
Distillates	€ 5.00-6.00-7.00
Rum	€ 8.00-10.00-12.00

