

STARTERS

Nachos 'La Greppia' with our homemade Jalisco and Guacamole sauces	8€
Bruschetta (garlic bread)	5€
Bruschetta with tomato and basil	6€
Focaccina	6€
(thin pizza bread with virgin olive oil and oregano)	
Provolone au gratin with focaccina	12€
Clams in Sicilian style	16€
Vitello Tonnato	14€
(thin beef with homemade tuna sauce)	
Beef sirloin carpaccio with parmesan, rocket and basil oil dressing	16,50€
Assorted homemade chicken, spinach and cod croquettes	12,50€
Octopus with a delicious cream of potato and pesto	18€
Salmon Roll stuffed with prawns, crab and cabbage, dressed with our tasty cocktail sauce	15,50€
Tuna tartare with avocado, sesame and chives	19,50€

SALADS

La Greppia	14,50€
Mixed lettuce, tomato confit, walnuts, caramelized apple, ricotta, prosciutto di Parma and crispy parmesan	
Nonna	11,50€
Grilled vegetables with mozzarella di buffala served with olive pâté	
Di Formentera	13,50€
Baked potato, tomato, pepper, boiled egg, onion, biscuit, tuna and our special dressing	
Caprino	14€
Variety of lettuce, corn, tomato confit, goat cheese, macerated beef tenderloin, crunchy bacon and croutons	
Classic Caesar Salad	13,50€
Romaine lettuce, parmesan, anchovies, chicken Milanese, croutons with our creamy Caesar sauce	
Caprese	13€
Tomato, mozzarella di buffala and basil	
Verdi	10€
Romaine lettuce, tomato, onion and tuna	
Speciale	14€
Romaine lettuce, tomato, onion, red cabbage and chicken Milanese dipped in our creamy yoghurt sauce with fine herbs	

FRESH PASTA

1st Choose your favorite pasta

- Thin spaghetti
- Maccheroni (Macaroni)
- Pappardelle
- Tagliatelle

2nd Do not forget the sauce

Bolognese	14€
Stew of minced veal and pork meat with tomato, celery, carrot, herbs and red wine	
Carbonara	14€
Cream, parmesan, bacon, onion and egg yolk	
Pesto Verde	14€
Basil, garlic, pine nuts, parmesan and virgin olive oil	
Vegetarian	14€
Selection of in-season vegetables, basil vinaigrette, garlic confit and tomato sauce	
Gorgonzola	14€
Gorgonzola cheese, cream, nuts, pepper and white wine	
Parmesan	14€
Parmesan cheese, cream, nutmeg, pepper and white wine	
4 Cheeses	14€
Mahones cheese, mozzarella, gorgonzola and parmesan cheese, cream, nutmeg pepper and white wine	
Arrabiata	14€
Tomato and chilli	
Al pomodoro fresco	14€
Tomato, oregano, onion and garlic	
Greppia	15€
Bolognese, pesto, tomato and cream	

*We also have gluten-free pasta, do not hesitate to ask us!

VAT INCLUDED

Funghi Porcini	15€
Ceps, cream, onion and Cognac	
Prawns & Garlic	15€
Virgin olive oil, prawns, garlic and parsley	
Clams	16€
Chives, fresh tomato, clams, garlic and white wine	
Smoked salmon	16€
Chives, fresh tomato, dill, smoked salmon and white wine	
Marinara	16€
Seafood, tomato sauce and shellfish	
Tuscany	16€
Bacon, mushrooms, cream, fresh tomato, onion, egg yolk, garlic, parsley and brandy	
Three flavors pasta 'La Greppia'	16€
Carbonara, Arrabiata and Greppia	

STUFFED PASTA

Capelli funghi porcini	15€
with an exquisite cream of parmesan and tomato	
Caramelle tricolori with ricotta and spinach	15€
served with tomato sauce and capers	
Giant tortelloni with prawns and scallops	18€
bathed in a delicious seafood cream	
Radiccio and gorgonzola quadroni	15€
accompanied by cherry tomato and nuts	
Raviolacce stuffed with meat	14€
served with the sauce of your choice	

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GRATIN

Macaroni au gratin.....	14€
Meat cannelloni Milanese style.....	16€
Lasagna with Bolognese sauce.....	16€

RISOTTO

Shrimp risotto with seafood sauce.....	16€
Funghi porcini and truffle risotto.....	16,50€
Artichoke and mahones cheese risotto.....	15€
Spinach, olive and feta cheese risotto.....	15€
Risotto with truffles and prawns.....	18€

SPECIALTIES

Sirloin steak 'Il Segreto dello chef'..... 26€
served with our secret sauce, accompanied by white rice and chips

Lobster Spaghetti or Risotto..... 26€
made with an exquisite tomato sauce and fresh Mediterranean herbs

Crunchy artisan Strudel..... 16€
stuffed with bolognese, ham and havarti cheese, accompanied with
an exquisite natural Greek yogurt sauce

Escalope 'La Greppia'..... 16,50€
covered with a thin layer of tomato sauce, ham, melted cheese,
oregano and served with nonna potato

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MEAT AND FISH

Rosemary roasted suckling lamb rib delicacy	22€
Served with our delicious nonna potato	
Steak tartar 'La Greppia'	20€
Minced veal sirloin steak seasoned with our Italian touch	
Ossobuco Milanese style	18€
Tender and mellow veal shank stewed with herbs, tomato and orange; accompanied with white rice	
Veal fillets with pepper or roquefort sauce	16,50€
Accompanied by white rice or chips	
Mousaka 'La Greppia'	16€
Our eggplant kettledrum with lamb and veal stew, accompanied by focaccina	
Veal escalope Milanese style	15,50€
Accompanied by chips	
Grilled beef sirloin	24€
A classic served with nonna potato or 'Greppia' baked potato served with chimichurri sauce	
Codfish 'La Greppia'	18€
Roasted in the oven with vegetables and served with our delicious nonna potato	
Sea Bass 'La Greppia'	22€
Grilled and accompanied by an exquisite homemade basil alioli, piquillo pepper and nonna style potato	

Modify the garnish to your liking:

White rice | Homemade chips | Sauteed vegetables

Nonna potatoes (baked potato, onion and garlic)

'Greppia' baked potato

(mashed potatoes, onion, butter, cream and parsley)

CLASSIC PIZZAS

Margarita	12€
Tomato, mozzarella and oregano	
Prosciutto	13€
Tomato, mozzarella, oregano, ham and olives	
Mushrooms	14€
Tomato, mozzarella, oregano, ham and mushrooms	
Caprichosa	14€
Tomato, mozzarella, oregano, ham and artichokes	
4 seasons	14€
Tomato, mozzarella, oregano, ham, mushrooms and artichokes	
Dates with bacon	15€
Tomato, mozzarella, oregano, dates and bacon	
Vegetarian	14€
Tomato, mozzarella, oregano, mushrooms, artichokes and spinach	
Mediterranean	14€
Tomato, mozzarella, oregano, bocconcini, cherry tomatoes and basil	
Tropical	14€
Tomato, mozzarella, oregano, ham and pineapple	
Napolitana	14€
Tomato, mozzarella, oregano, anchovies, capers and olives	
Salmon	15€
Tomato, mozzarella, oregano and smoked salmon	
Frutti di mare	15€
Seafood fumet, prawns, clams, mussels, mozzarella and oregano	


VAT INCLUDED

Four cheeses	14€
Tomato, oregano, mozzarella, emmental, havarti and roquefort	
Serrano	14€
Tomato, mozzarella, oregano and Serrano ham	
Bacon and onion	14€
Tomato, mozzarella, oregano, bacon and onion	
Pepperoni salami	14€
Tomato, mozzarella, oregano and spicy pepperoni salami	
Chicken and Peppers	14€
Tomato, mozzarella, oregano, chicken and red pepper	
Ragù	15€
Tomato, mozzarella, oregano and bolognese sauce	
Diavola	15€
Tomato, mozzarella, oregano, onion and spicy veal strips	
Calzone	15€
Tomato, mozzarella, oregano and ham	
Tuna	14€
Tomato, mozzarella, oregano, tuna and onion	

SPECIAL PIZZAS

Mexican	14€
Tomato, mozzarella, oregano, onion and jalapeños	
Fugazza	15€
Tomato, 3 cheeses (mozzarella, emmental and edam), onion, garlic and parsley dressing, olive oil and oregano	
Trampó	14€
Tomato, mozzarella, chopped tomato, green pepper, red pepper, onion, olives and a touch of basil	
Octopus	16€
Tomato, mozzarella, oregano and octopus a feira	
Bismark	14€
Tomato, mozzarella, ham and egg	
Prosciutto calzone	15€
Tomato, mozzarella, boiled egg, ham, red pepper, onion and tabasco	
Sea and land	15€
Tomato, mozzarella, tuna, onion, red pepper, garlic sauce and oregano	
Bambini	15€
Tomato, mozzarella, ham, sausages and oregano	
Greppia	15€
Tomato, mozzarella, oregano, bolognese sauce, egg, onion and jalapeños	
Mallorquina	15€
Tomato, mozzarella, oregano, chives and Mallorcan sobrasada	
1995	15€
Tomato, mozzarella, veal strips, goat cheese, rocket and oregano	

HOMEMADE DESSERTS

Tiramisu	6,50€
Homemade white chocolate custard.....	6,50€
Panna cotta with red fruits and coulis	6,50€
Brownie with artisan vanilla ice cream	6,50€
Pineapple carpaccio with ice cream.....	6,50€
Chocolate mousse with amaretti di sarrono	6,50€
Rice pudding 'La Greppia'.....	6,50€
Homemade cakes: banoffe, carrot, chocolate	6,50€
and more varieties	
Italian artisan ice creams: good kinder,.....	6€
ferrero rocher, stratacciella, chocolate with mint, vanilla, baileys and many more flavors	

*We have all the allergen information on all of our dishes

VAT INCLUDED

