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**GLUTEN-FREE**

# STARTERS

Clams in Sicilian style.....	16€
Vitello Tonnato.....	14€
(thin beef with homemade tuna sauce)	
Beef sirloin carpaccio with parmesan,.....	16,50€
rocket and basil oil dressing	
Octopus with a delicious cream of potato and pesto....	18€
Salmon Roll stuffed with prawns, crab and cabbage,.....	15,50€
dressed with our tasty cocktail sauce	
Tuna tartar with dried tomato, basil and olives.....	19,50€
Provolone au gratin.....	12€
(accompanied with gluten free bread)	

# SALADS

<b>Nonna</b> .....	11,50€
Grilled vegetables with mozzarella di buffala served with olive pâté	
<b>Caprese</b> .....	13€
Tomato, mozzarella di buffala and basil	
<b>Verdi</b> .....	10€
Romaine lettuce, tomato, onion and tuna	
<b>Di Formentera</b> .....	13,50€
Baked potato, tomato, pepper, boiled egg, onion, biscuit, tuna and our special dressing	
<b>Caprino</b> .....	14€
Variety of lettuce, corn, tomato confit, goat cheese, macerated beef tenderloin, crunchy bacon and croutons	

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# PASTA WITHOUT GLUTEN "SCHARR"

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## 1st Choose your favorite pasta

- Thin spaghetti
- Maccheroni (Macaroni)
- Fusilli

## 2nd Do not forget the sauce

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

<b>Prawns &amp; Garlic</b> .....	15€
Virgin olive oil, prawns, garlic and parsley	
<b>Clams</b> .....	16€
Chives, fresh tomato, clams, garlic and white wine served with gluten-free bread	
<b>Smoked salmon</b> .....	16€
Chives, fresh tomato, dill, smoked salmon and white wine	
<b>Marinara</b> .....	16€
Seafood, tomato sauce and shellfish	
<b>Tuscany</b> .....	16€
Bacon, mushrooms, cream, fresh tomato, onion, egg yolk, garlic, parsley and brandy	

## ----- RISOTTO -----

<b>Shrimp risotto with seafood sauce</b> .....	16€
<b>Spinach, olive and feta cheese risotto</b> .....	15€

## ----- SPECIALTIES -----

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

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## MEAT AND FISH

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Steak tartar 'La Greppia' ..... 20€

Minced veal sirloin steak seasoned with our Italian touch

Grilled beef sirloin ..... 24€

A classic served with nonna potato or 'Greppia' baked potato served  
with chimichurri sauce

Sea Bass 'La Greppia' ..... 22€

Grilled and accompanied by an exquisite homemade basil alioli,  
piquillo pepper and nonna style potato

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### 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)

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## HOMEMADE DESSERTS

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Homemade white chocolate custard with orange salad .... 6,50€

Panna cotta with red fruits and coulis ..... 6,50€

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

VAT INCLUDED



