



GLUTEN-FREE

STARTERS

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| Clams in Sicilian style..... | 18€ |
| Vitello Tonnato..... | 15€ |
| (thin beef with homemade tuna sauce) | |
| Beef sirloin carpaccio with parmesan,..... | 18€ |
| rocket and basil oil dressing | |
| Octopus with a delicious cream of potato and pesto..... | 20€ |
| Salmon Roll stuffed with prawns, crab and cabbage,..... | 17€ |
| dressed with our tasty cocktail sauce | |
| Tuna tartar with dried tomato, basil and olives..... | 22€ |
| Provolone au gratin..... | 14€ |
| (accompanied with gluten free bread) | |

SALADS

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| Nonna | 13€ |
| Grilled vegetables with mozzarella di buffala served with olive pâté | |
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| Caprese | 15€ |
| Tomato, mozzarella di buffala and basil | |
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| Verdi | 11€ |
| Romaine lettuce, tomato, onion and tuna | |
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| Di Formentera | 15€ |
| Baked potato, tomato, pepper, boiled egg, onion, biscuit, tuna and our special dressing | |
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| Caprino | 15€ |
| Variety of lettuce, corn, tomato confit, goat cheese, macerated beef tenderloin, crunchy bacon and croutons | |

PASTA WITHOUT GLUTEN "SCHARR"

1st Choose your favorite pasta

- Thin spaghetti
- Maccheroni (Macaroni)
- Fusilli

2nd Do not forget the sauce

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

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| Prawns & Garlic | 16€ |
| Virgin olive oil, prawns, garlic and parsley | |
| Clams | 17€ |
| Chives, fresh tomato, clams, garlic and white wine served with gluten-free bread | |
| Smoked salmon | 17€ |
| Chives, fresh tomato, dill, smoked salmon and white wine | |
| Marinara | 17€ |
| Seafood, tomato sauce and shellfish | |
| Tuscany | 17€ |
| Bacon, mushrooms, cream, fresh tomato, onion, egg yolk, garlic, parsley and brandy | |

RISOTTO

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| Shrimp risotto with seafood sauce | 18€ |
| Spinach, olive and feta cheese risotto | 16€ |

SPECIALTIES

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

MEAT AND FISH

Steak tartar 'La Greppia'..... 22€
Minced veal sirloin steak seasoned with our Italian touch

Grilled beef sirloin..... 25€
A classic served with nonna potato or 'Greppia' baked potato served with chimichurri sauce

Sea Bass 'La Greppia'..... 23€
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)

HOMEMADE DESSERTS

Homemade white chocolate custard with orange salad 7€

Panna cotta with red fruits and coulis 7€

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

VAT INCLUDED

