



# CIBO

ITALIANO

## FESTIVE SPECIALS

### STARTERS

#### MELANZANE

Stuffed aubergines with ricotta cheese, spinach and mushroom –  
parmigiana style €11.00

#### GAMBERONI COTTI

Stir fried king prawns with wild mushrooms and sea spices €14.00

### MAINS

#### AGNELLO

Slow cooked leg of suckling lamb served with “Pepperonata” and chianti sauce €32.00

#### SPIGOLA

Fillet of seabass with cherry tomatoes, capers and parsley €24.00

#### GNOCCHI DI ZUCCA

Pumpkin gnocchi with wild mushrooms and goat cheese sauce €17.00

#### RIGATONE A LA NORMA

Grilled aubergines, with tomato concassé, basil and parmesan cheese €13.00

### DESSERTS

#### SEMIFREDDO WITH FRANGELICO LICOR

Genoa cake with meringue and raspberry sauce €8.00

#### COPPA CAPUCCINO

Cafe espresso mousse with creamy chocolate and vanilla Chantilly and praline €8.00



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## ESPECIALES NAVIDAD

### ENTRANTES

#### “MELANZANE”

Berenjena rellena de ricotta, espinacas y setas al estilo “parmigiana” €11.00

#### “GAMBERONI COTTI”

Langostinos en sartén con setas silvestres y perfume de mar €14.00

### PRINCIPALES

#### “AGNELLO”

Pierna de cordero lechal asada lentamente acompañada de “Pepperonata” y salsa Chianti €32.00

#### “SPIGOLA”

Lomo de lubina al estilo marinero con tomatitos cherry, alcaparras y perejil €24.00

#### GNOCCHI DE CALABAZA (ZUCCA)

Setas salteadas y crema de queso de cabra €17.00

#### RIGATONE A LA NORMA

Berenjena a la parrilla, tomate concassé, albahaca y parmigiano €13.00

### POSTRES

#### SEMIFREDDO DE LIQUOR FRANGELICO

Bizcocho de Génova, merengue y salsa de frambuesa €8.00

#### COPPA CAPUCCINO

Cremoso de chocolate, mousse de café espresso, chantilly de vainilla y crujiente de praline €8.00