

## CHEF'S SUMMER SPECIALS

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	Starter	Maincourse
<b>Insalata di salmone</b> Smoked salmon with tomatoes, arugula salad and red onions slices with homemade vinaigrette		26.50
<b>Insalata „ burrata“</b> Summer salad with fresh mozzarella cheese burrata, tomatoes, figs and Parma ham		26.50
<b>Insalata „ estate“</b> Different salads with grilled stripes of turkey and cherry tomatoes		22.50
<b>Insalata „ San Giacomo“</b> Arugula salad with avocado, warm scallops, baby shrimps and orange dressing		28.50
<b>Vitello tonnato</b> Fine sliced delicate veal with creamy tuna sauce	19.50	25.50
<b>Carpaccio di polpo</b> Fine slices of cold octopus with parmesan cheese, fresh olive oil dressing	18.50	24.00
<b>Tagliatelle with spinach pesto</b> Ribbon noodles with spinach pesto, fresh salmon and hazelnuts		27.50
<b>Carpaccio di salmone</b> Fine slices of fresh salmon with red onions, salad and vinaigrette	19.50	23.50

## SUMMER-PIZZA

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<b>Pizza „ Guiseppina“</b> Tomato sauce, mozzarella cheese, mascarpone and grana padano courgette slices, arugula salad and fresh tomatoes		24.50
<b>Pizza salmone</b> Tomato sauce, mozzarella cheese, smoked salmon, red onions and capers		27.50

## WINES

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<b>Brunello Poggio il Castellare</b> Brunello di Montalcino, Sangiovese grosso	2004	75cl	79.00
<b>Barrua Isola die Nuraghi IGT</b> Cabernet Sauvignon, Merlot, Cargnano	2013	75cl	65.00
<b>Le Serre Nuove dell Ornellaia Bolgheri DOC</b> Tenuta dell'Ornellaia Cabernet Sauvignon, Merlot, Cabernet Franc	2015	75cl	79.00
<b>Ripàso Valpolicella Superiore DOC</b> Cà del Conti, Corvina, Rodinella, Corvinone, Marzemino Oslet	2016	75cl	58.00