

# *GRAPES & OLIVES*

## *TAKE - AWAY DINER MENU*

### *FIRST COURSE /ANTIPASTI*

<i>PAN CON TOMATE</i> ( 2 PCS) Pomodori, garlic, basil oil & pine nuts	4,80
<i>CAPONATA SICILIANA</i> Grilled vegetables from the oven with grapes & Leccino olives	9,50
<i>VITELLO TONATO CLASSICO ( * )</i> Cold cut slow cooked veal, tuna mayonnaise, caper berries, caramelized onions, crema balsamico & rocket	10,50
<i>BURRATA E VERDURE GRIGLIATA ( * )</i> Burrata, grilled zucchini, pinenuts, veldsla & parmesan flakes	11,50
<i>PULPO SALAD ( * )</i> Slow cooked octopus, roseval potatous, roasted bell peppers, rocket & cremolata	11,50

( \* ) all dishes with a star are served with bread.

### *SECOND COURSE / PRIMI*

<i>PARMIGIANA MELANZANE</i> Aubergine, San Marzano pomodori, parmesan & basil oil	12,50
<i>PASTA DEL GIORNO</i> Fresh pasta with filling of pumpkin & almonds, with a zucchini truffle sauce, grilled datterino pomodori	12,50
Fresh linguini pasta with sauce of aubergine, served with black tiger prawns, roasted datterino pomodori & pistachio	
<i>RISOTTO / GNOCCHI DEL GIORNO</i> Gnocchi with chestnut flower and funghi porcini	13,50

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### *THIRD COURSE / SECOND*

#### *PESCE DEL GIORNO / FISH OF THE DAY*

Grilled seabass with green vegetable salad, pomegranates & roasted pistachio 13,50

#### *CARNE DEL GIORNO / MEAT OF THE DAY*

Mediterranean beef & lamb koftes served with grilled bell peppers & cremolata 12,50

Guinea fowl in pancetta with filling of Scamorza Affumicato 14,50

### *SIDE DISHES*

#### *MEDITERRANEAN POTATOES*

Roseval potatoes with herbs & garlic served with aioli 5,80

#### *SPINACI E POMODORO*

Pan fried wild spinach, grilled pomodori, garlic & breadcrumbs 5,80

### *DOLCI*

#### *CANNOLI SICILIANA*

Stuffed Sicilian pastry served with seasonal fruit & crema dolci 5,80

#### *DATE AND WALNUT CAKE*

Served with seasonal fruit & crema dolci 5,80

#### *FORMAGGI MISTI*

three cheese served with chutney & assaggi 7,50