



# Pelli Grill

TUSCAN GRILL

## GENTLY FRIED AND RAW

FRIED CALAMARIES, SHRIMPS, AND VEGETABLES

RAW FISH AND SHELLFISH (A.2,4,7,14)

AUBERGINE AND MOZZARELLA CHEESE  
PARMIGIANA

CHIANINA CARPACCIO, MIXED WILD SALAD,  
PARMESAN AND BASIL (A.7)

## SALADS

PELICAN POINT SALAD: MIXED FRESH SALAD,  
PRAWNS, AVOCADO, GREEN BEANS AND  
TOMATOES

SONCINO SALAD, STRACCIATELLA CHEESE,  
ROASTED PEPPERS AND ANCHOVIES

## ITALIAN STARTERS

TUSCAN PANZANELLA SALAD

PRAWNS AND LETTUCE IN MARY ROSE SAUCE

OCTOPUS, MASHED POTATOES, OLIVES AND  
TOMATOES

VEAL WITH TUNA SAUCE, CAPERS AND LOLLO  
SALAD

## PASTA

"VERRIGNI" SPAGHETTI, CLAMS AND  
COURGETTE FLOWERS

SPINACI AND RICOTTA STUFFED RAVIOLI  
SERVED WITH BUTTER AND SAGE

HANDMADE STRACCI PASTA, LOBSTER,  
ZUCCHINI, TOMATOES, SAFFRON AND PESTO  
SAUCE

HANDMADE TAGLIOLINI PASTA, BASIL AND  
FRESH TOMATOES

COLD VEGETABLE SOUP, SHRIMPS AND  
AVOCADO

HANDMADE PICI PASTA, PEPPER AND  
TUSCAN CACIO CHEESE

## FISH

GRILLED OR SALT CRUSTED BASS, OIL AND  
VEGETABLES

STEWED CATCH OF THE DAY AND SEASONAL  
VEGETABLES

MUSSELS SAUTÉ AND TOASTED BREAD

GRILLED SCAMPI AND MIXED SALAD

## MEAT

GRILLED "FRACASSI" FIORENTINA STEAK WITH  
VEGETABLES

GIORGIO STYLE MILANESE BREADED VEAL (

CHICKEN BREAST, SAUTÉED POTATOES AND  
CRUNCHY SPINACH (A.7)