



Pelli Grill

TUSCAN GRILL

STARTERS

TUNA TARTARE, GINGER AND LEMON

RAW FISH AND SHELLFISH

PRAWNS COCKTAIL

OCTOPUS, MASHED POTATOES, OLIVES AND CHERRY TOMATOES

VEAL WITH TUNA SAUCE AND CAPERS

BURRATA CHEESE, SONCINO SALAD, DRIED TOMATOES AND ANCHOVIES

VEGETABLE CAPONATA, DRIED FRUIT AND BASIL

PRAWNS, AVOCADO, TOMATO AND RED ONION

PELICAN POINT SALAD

FIRST COURSES

EGGPLANT PARMIGIANA

"ALLA SORRENTINA" POTATOES DUMPLINGS

HANDMADE TAGLIOLINI PASTA, FRESH TOMATOES AND BASIL

"ALLA NORMA" TRADITIONAL PASTA

SPAGHETTI, CLAMS AND COURGETTE FLOWERS

SEAFOOD PACCHERI PASTA

FISH

GRILLED OR IN SALT CRUST SEABASS AND VEGETABLES (2 PERSONS)

FRIED CALAMARIES, SHRIMPS AND VEGETABLES

MUSSELS SAUTÉ AND TOASTED BREAD

LOCAL CATCH OF THE DAY "ALL'ACQUA PAZZA" SAUCE (2 PERSONS)

TURBOT FILLET, LEMON SAUCE, CAPERS AND SPINACH

GRILLED LOBSTER AND FRESH SMALL SALAD

MEAT

GRILLED SIRLOIN STEAK AND VEGETABLES (2 PERSONS)

"GIORGIO STYLE" MILANESE BREADED VEAL

BAKED BABY COCKEREL WITH POTATOES AND THYME

BREADED TOFU AND VEGETABLES COUS COUS