



# VECCHIO MULINO BEACH

DEPARTMENT OF FOOD, GRAPES, SPIRITS & SOCIAL AFFAIRS

2023

ESTD. 2010

SERVICE 2.20 €



EAT seasonal, FRESH & LOCAL

MAKE TASTE NOT WASTE



VECCHIOMULINOBEACH.COM

## Appetizers

our homemade coldcuts and typical products

**CHARTURIE "ALL'ITALIANA":** COPPA AGED IN AMARONE, BRESAOLA, BACON AGED IN WINE GRAPES, 24 MONTHS OLD PARMA PROSCIUTTO, RICOTTA CHEESE WITH CEDRO, BUFALA MOZZARELLA FROM CAMPANA, HONEY & JUNIPER CARROT PICKLES, SMOKED OLIVES, CITRUS WARM OLIVES, BALSAMIC SEMI DRY TOMATOES, AUBERGINES IN OLIVE OIL, BLACK OLIVE PATE, HOMEMADE TUMERIC FLATBREAD WITH CHIA SEEDS AND BEET, BREAD CROUTONS (1-7-12)  
- 27€ - RECOMMENDED FOR TWO PEOPLE

**CHARTURIE FROM THE SEA:** TUNA MORTADELLA, SQUID AND PISTACHIOS - SWORDFISH MORTADELLA, OCTOPUS AND PISTACHIOS, VALPOLICELLA MARINATED TUNA BRESAOLA, HERBED SWORDFISH BACON, HONEY & JUNIPER CARROT PICKLES, SMOKED OLIVES, CITRUS WARM OLIVES, AUBERGINES IN OLIVE OIL, SEA ASPARAGUS, HOMEMADE TUMERIC FLATBREAD WITH CHIA SEEDS AND BEET, BREAD CROUTONS - 27€ - RECOMMENDED FOR TWO PEOPLE (1-4-8)

**VEGGIE CHARTURIE:** CARROT, TURMERIC AND CHICKPEAS HUMMUS, CHERRY TOMATOES, GRILLED VEGGIES, HONEY & JUNIPER CARROT PICKLES, SMOKED OLIVES, CITRUS WARM OLIVES, UBERGINES IN OLIVE OIL, BLACK OLIVE PATE, RICOTTA CHEESE WITH CEDRO, TOMINO CHEESE WITH HONEY BRULEE, HOMEMADE TUMERIC FLATBREAD WITH CHIA SEEDS AND BEET, BREAD CROUTONS 22€ - RECOMMENDED FOR TWO PEOPLE (1-7-9-11)

CARROT, TURMERIC AND CHICKPEAS HUMMUS, SEASONAL VEGGIES, HOMEMADE TUMERIC FLAT-BREAD WITH CHIA SEEDS 11€ (1-11-9)

24 MONTHS OLD PARMA PROSCIUTTO, BUFALA MOZZARELLA FROM CAMPANA, CITRUS WARM OLIVES, BALSAMIC SEMI DRY TOMATOES, BREAD CROUTONS 15€ (1-7)

KNIFE-EDGED BEEF TARTARE, LIMUSINE SCALIGERA (KM 0), STRACCIATELLA CHEESE FROM PUGLIA 15€ (1-7)

**SEA & LAKE DUET:** BEETROOT MARINATED SWORDFISH, SMOKED TROUT, SEA ASPARAGUS, SHOMEMADE TUMERIC FLATBREAD WITH CHIA SEEDS 15€ (1-4)

CARTOCCIO SAUTÉED MUSSELS FROM SARDINIA, LUGANA WINE, RICH TOMATO SAUCE, TOASTED BREAD 15€ (1-12-14)

ANCHOVIES FROM CANTABRIA, SMOKED OLIVES, BALSAMIC SEMI DRY TOMATOES, RICCOTA CHEESE WITH CEDRO, TOASTED BRIOCHE BREAD (1-4-7) 14€

FRIED CREAMED COD, FISHERMAN'S SAUCE, GREEN SAUCE 14€ (1-4-7-8-9)

MAZARA DEL VALLO RED PRAWN TARTARE, PUGLIESE BURRATA AND VESUVIUS YELLOW CHERRY TOMATOES SAUCE 18€ (1-7-14)

FISH BLAST CHILLED ACCORDING TO CURRENT HACCP REGULATIONS

## Our Meats

BREADED CHICKEN WITH FRIES\* 14€ (1-3)

WILD PORK "TAGLIATA" SERVED OVER WARM HERBS, CHEESE AGED IN AMARONE WINE AND BEETROOT CHIPS 20€ (7)

CLASSIC ITALIAN FIORENTINA 13 KG, 14 KG 6 €/HG

SLOW ROASTED PORK RIBS, OUR SIGNATURE BLACK TEA BBQ SAUCE 15€

Burger only for LUNCH

BACONBURGER

Beef burger

WITH CHEDDAR, OUR BACON, SALAD, SAUCE HOME MADE BUN, FRIES\* (1-7-11) 15€

## Vegetarian main course

EGGPLANT PARMIGIANA WITH BUFFALO MOZZARELLA CHEESE FROM CAMPANIA 12€ (1-3-7-8)



## SIDE DISHES

FRENCH FRIES\* 5€ (1-5-8)

PURPLE, YELLOW AND SWEET POTATOES, CARROTS AND CELERIAC 6.50€ (7)

ARUGULA AND PARMESAN CHEESE 5€ (7)

ROASTED SEASONAL VEGGIES 5€ (9)

\* FROZEN PRODUCT

## Primi

HOMEMADE BIGOLI PASTA, TOMATO, BASIL CREAM, PROVOLONE CHEESE FROM "MONACO DEI MONTI LATTARI" 12€ (1-7-3-8)

HOMEMADE TAGLIATELLE PASTA, PORCINI MUSHROOMS CREAM, SHAVED AMARONE AGED CHEESE (1-3-7) 15€

HOMEMADE RAVIOLI FILLED WITH THE CLASSIC "PAPPA AL POMODORO" (TOMATO SAUCE WITH BREAD), PARMIGIANO CHEESE FONDUE, BASIL CREAM (1-3-7-8) 13€

POTATO GNOCCHI COOKED IN THEIR SKINS, RED PRAWNS, BURRATA CHEESE, PISTACHIO PESTO (1-2-7-8) 15€

HOME MADE BIGOLI PASTA, LAKE FISH BOLOGNESE, CHERRY TOMATOES, THYME 14€ (1-3-4)

PACCHERI FROM GRAGNANO, MONKFISH, ESUVIUS YELLOW CHERRY TOMATOES, SWEET ITALIAN CHILI PEPPER 15€ (1-4)

HOMEMADE SCIALATELLI PASTA WITH SEAFOOD\* 17€ (1-2-3-7-14)

HOME MADE BIGOLI PASTA, SMOKED TROUT CARBONARA AND PEPPER (1-3-7) 13€

PIKE CANNELLONI, PARMIGIANO CHEESE FONDUE, GREEN SAUCE, LOBSTER BISQUE 14€ (1-4-3-7-8)

TAGLIOLINI WITH CHIOGGIA CLAMS, ROASTED PACHINO CHERRY TOMATOES, SMOKED AT THE TABLE 16€ (1-14)

HOMEMADE BIGOLI WITH CUTTLEFISH RAGU WITH LEMONGRASS 14€ (1-3-4-14)

HOME MADE MACCHERONCINI PASTA WITH GENOVESE SAUCE (BEEF & ONIONS), SHAVED PECORINO CHEESE 12€ (1-3-7)

HOMEMADE TAGLIATELLE PASTA, TRADITIONAL BOLOGNESE SAUCE TOPPED WITH CEDRO RICOTTA CHEESE 12€ (1-3-7)

CACIO CHEESE AND SMOKED PEPPER RISOTTO, MAZARA DEL VALLO RED PRAWN TARTARE, LOBSTER AND PRAWN BISQUE, FRESH LIME ZEST (2-7) 13€ - PER PERSON -

RISOTTO IS FOR A MINIMUM OF 2 GUESTS

## Our Fish Recipes

SEABREAM CARTOCCIO WITH POTATOES, TROPEA ONIONS & OLIVES (4) 15€

FRIED SEAFOOD\*, ZUCCHINI BREADED WITH BEET CRUMBS 17€ (1-2-4)

ROASTED OCTOPUS\* SERVED OVER A SMOKED POTATO CREAM, BLACK OLIVE DUST AND SMOKED PAPRIKA 20€ (1-4-7)

MEDITERRANEAN STYLE BABY OCTOPUS\* SERVED OVER HERB POLENTA 15€ (1-2-14)

LOCAL TROUT BAKED IN ALMOND CRUST SERVED WITH WARM HERBS AND AIOLI SAUCE (1-5-8) 14,50€

MEDITERRANEAN YELLOWFIN TUNA TATAKI FIELD HERBS, WASABI MAYO 19€ (4-8)

MONKFISH MEDALLION, ARTISANAL BACON, ROASTED PEPPERS CREAM 18€ (4)



## Big Saladas

**GREEK SALAD:** GREENS, SERVED WITH CHERRY TOMATOES, FETA CHEESE, OLIVES, ROASTED VEGETABLES OVER A WARM PIADINA BREAD 10€ (1-7)

**MEDITERRANEAN:** CARROT, TURMERIC AND CHICKPEAS HUMMUS, SALAD, CHICKPEAS, TROPEA ONIONS, RICOTTA CHEESE, OLIVES, QUINOA, FRESH CHERRY TOMATOES, FRESH CUCUMBER, WARM PIADINA 13€ (1-7-9-11)

WE ONLY FRY WITH PENAUT OIL WHICH NEVER SUPERATES THE 180° C. COMPARED WITH PALM OIL: OUR FRITTERS ARE LIGHTER, HEALTHIER AND THE ENVIRONMENTAL IMPACT IS GREATLY REDUCED.

KIDS EAT free

FRESH MACCHERONCINI PASTA WITH A TOMATO AND BASIL SAUCE (1-3-6) 6€

GRILLED WURSTEL WITH FRENCH FRIES\* (1-3-5-8) 7,50€

THE PROMOTION "KIDS EAT FREE" APPLIES ONLY FOR ONE CHILD (NOT OLDER THAN EIGHT YEARS OLD) PER TABLE. THE SERVICE & DRINK ARE NOT INCLUDED ON THE PROMOTION. THE ADULT MUST HAVE A MINIMUM OF 20 EURO BILL. ONE FREE PLATE PER CHILD.

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