

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 "ARSO" WHEAT GRAIN BREADSTICKS, CARASAU BREAD WITH ROSMARINE BREAD CROUTONS FOR TWO PEOPLE: 27€ / FOR THREE PEOPLE: 35€ (1-7-12)

**CHARTURIE FROM THE SEA:** TUNA MORTADELLA, SQUID AND PISTACHIOS - SWORDFISH MORTADELLA, OCTOPUS AND PISTACHIOS, VALPOLICELLA MARINATED TUNA BRESAOLA, HERBED SWORDFISH HAM, TUNA SALAMI WITH FENNEL, HONEY & JUNIPER CARROT PICKLES, SMOKED OLIVES, CITRUS WARM OLIVES, AUBERGINES IN OLIVE OIL, SEA ASPARAGUS, HOMEMADE "ARSO" WHEAT GRAIN BREADSTICKS, CARASAU BREAD WITH ROSMARINE BREAD CROUTONS, CUTTLEFISH INK CHIPS FOR TWO PEOPLE: 28€ / FOR THREE PEOPLE: 36€ (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 HOMEMADE "ARSO" WHEAT GRAIN BREADSTICKS, CARASAU BREAD WITH ROSMARINE BREAD CROUTONS (1-7-9-11) 22€ - RECOMMENDED FOR TWO PEOPLE

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

CAULIFLOWER FRITTERS WITH BEETROOT KETCHUP 11€ (1-7)

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

HOMEMADE GINGER & LIME BRESAOLA CARPACCIO, FRESH SPINACH, AMARONE AGED CHEESE, BALSAMIC SEMI DRY TOMATOES, SMOKED OLIVES, "ARSO" WHEAT GRAIN BREADSTICKS (1-7) 13.50€

KNIFE-EDGED BEEF VERONA TARTARE, 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 14€ (1-4-7)

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

FRIED SQUID, LIME, TAGGIASCA OLIVE CHARCOAL 16€ (1-4-5)

FISH BLAST CHILLED ACCORDING TO CURRENT HACCP REGULATIONS

## SIDE DISHES

FRENCH FRIES\* 5€ (1-5-8)

FRENCH FRIES\* WITH TARTUFO & PARMESAN CHEESE 7€ (1-7)

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

FRESH SPINACH, SICILIAN CHERRY TOMATOES, SHAVED MONTE VERONESE CHEESE 6€ (7)

ROSMARINE ROASTED "NOVELLE" POTATOES 5€

\*FROZEN PRODUCT

## 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)

## KIDS EAT free

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

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

THE PROMOTION "KIDS EAT FREE" APPLIES ONLY FOR ONE CHILD (NOT OLDER THAN 8 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.

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.

*invoices & promotions* **MUST ME REQUEST BEFORE THE ISSUANCE OF THE RECEIPT**

## Pasta

HOMEMADE BIGOLI PASTA, TOMATO, BASIL CREAM, CACIO CAVALLO CHEESE 12€ (1-7-3-8)

EGGPLANT PARMIGIANA WITH BUFFALO MOZZARELLA CHEESE FROM CAMPANIA 12€ (1-2-3-7-14)

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

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

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

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 CUTTLEFISH INK CHIPS 15€ (1-4)

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

HOME MADE BIGOLI PASTA, SMOKED TROUT CARBONARA AND PEPPER 14€ (1-4-3-7-8)

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

TAGLIOLINI WITH CLAMS, ROASTED PACHINO CHERRY TOMATOES 16€ (1-14)

HOME MADE MACCHERONCINI PASTA WITH GENOVESE SAUCE (BEEF & ONIONS), PECORINO CHEESE 13€ (1-3-7)

HOMEMADE TAGLIATELLE PASTA, TRADITIONAL BOLOGNESE SAUCE TOPPED WITH CEDRO RICOTTA CHEESE 13€ (1-3-7)

CACIO CHEESE AND SMOKED PEPPER RISOTTO, MAZARA DEL VALLO RED PRAWN TARTARE, LOBSTER AND PRAWN BISQUE, FRESH LIME ZEST (2-7) 15€ - PER PERSON -

RISOTTO IS FOR A MINIMUM OF 2 GUESTS

WE PREPARE FRESH PASTA EVERY DAY ONLY WITH ITALIAN FLOURS OF GRAINS ANCIENT

## Our Meats

BREADED CHICKEN WITH FRIES\* 14€ (1-3-5)

WILD PORK "TAGLIATA" SERVED OVER WARM HERBS, CHEESE AGED IN AMARONE WINE AND BEETROOT CHIPS 20€ (5-7)

CLASSIC ITALIAN FIORENTINA 1.3 KG, 1.4 KG 6 €/HG

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

ITALIAN CHICKEN COOKED AT LOW TEMPERATURE, BABY SPINACH WITH LIME, OLIVE CHARCOAL, MONTE VERONESE CHEESE 15€ (7)

## Burger only for LUNCH

### BACONBURGER

Beef burger

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

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## Our Fish Recipes

SEABREAM CARTOCCIO WITH LEMON ZEST, SICILIAN TOMATOES & TAGGIASCHE OLIVES 15€ (4)

FRIED SEAFOOD\*, ZUCCHINI BREADED WITH BEET CRUMBS & FRIED PICKLED CUCUMBERS 20€ (1-2-4-5)

LAKE FISH & CHIPS: PERCH, TARTAR SAUCE AND FRENCH FRIES\* 16€ (1-4-7)

ROASTED OCTOPUS\*, PUMKIN CREAM, NOVELLE POTATOES, OLIVE CHARCOAL, SALAD 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 14,50€ (1-5-8)

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

MONKFISH SKEWER HOMEMADE BACON 18€ (4)

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## Vegan Main Course

CAULIFLOWER STEAK, COOKED WITH LUGANA WINE, PUMPKIN CREAM AND "NOVELLE" POTATOES 12€

VEGAN RECIPE THAT ON DEMAND COULD BECOME VEGAN.