

SERVICE 2.30 €

EAT SEASONAL, FRESH & LOCAL

MAKE TASTE NOT WASTE

FOLLOW US



VECCHIOMULINOBEACH.COM

Appetizers

OUR HOMEMADE COLDCUTS AND TYPICAL PRODUCTS

CHARTURIE "ALL'ITALIANA": PORK "COPPA" COOKED IN VALPOLICELLA RIPASSO WINE. "COPPA" AGED WITH THE POMACE OF VALPOLICELLA GRAPES, LIME AND GINGER BRESAOLA, HAY AND CAMOMILE BACON, CLASSIC SALAMI - RICOTTA CHEESE WITH CEDRO, BUFALA MOZZARELLA FROM CAMPANA, HONEY & JUNIPER CARROT PICKLES, SMOKED OLIVES, CITRUS WARM OLIVES, SEMI DRY TOMATOES, AUBERGINES IN OLIVE OIL, BLACK OLIVE PATE, HOMEMADE "ARSO" WHEAT GRAIN BREADSTICKS, CARASAU BREAD WITH ROSMARINE, BREAD CROUTONS
FOR TWO PEOPLE: 28€ (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, BLACK OLIVE PATE, SEMI DRY TOMATOES, WILDBERRIES, SEA ASPARAGUS, CARASAU BREAD WITH ROSMARINE, BREAD CROUTONS, CUTTLEFISH INK CHIPS
FOR TWO PEOPLE: 29€ (1-4-8)

VEGGIE CHARTURIE: CARROT, TURMERIC AND CHICKPEAS HUMMUS, CHERRY TOMATOES, SEASONAL VEGGIES, HONEY & JUNIPER CARROT PICKLES, SMOKED OLIVES, CITRUS WARM OLIVES, AUBERGINES IN OLIVE OIL, BLACK OLIVE PATE, RICOTTA CHEESE WITH CEDRO, TOMINO CHEESE, HOMEMADE "ARSO" WHEAT GRAIN BREADSTICKS, CARASAU BREAD WITH ROSMARINE, BREAD CROUTONS
22€ - RECOMMENDED FOR TWO PEOPLE (1-7-9-11)

CARROT, TURMERIC AND CHICKPEAS HUMMUS, SEASONAL VEGGIES, SEMI DRY TOMATOES
HOMEMADE TUMERIC FLATBREAD WITH CHIA SEEDS 11€ (1-11-9)

SOFT PAN-COOKED PIZZA WITH FRESH BUFFALO MOZZARELLA, "FIOCCHETTO DI CULATELLO" - SPECIAL PROSCIUTTO- BASIL CREAM €12 (1-7)

"FIOCCHETTO DI CULATELLO" - SPECIAL PROSCIUTTO-, BUFALA MOZZARELLA FROM CAMPANA, CITRUS WARM OLIVES, BALSAMIC SEMI DRY TOMATOES, "ARSO" WHEAT GRAIN BREADSTICKS 15€ (1-7)

BEEF TARTARE SERVED WITH DRIED TOMATOES, OLIVES, CAPERS AND FENNEL OVER A BURRATA CHEESE AND CRUNCHY PEPPER CRUMBLE 15 € (1-7)

GREEN FRIED TOMATOES SERVED WITH HOME MADE LEMON RICOTTA CHEESE AND APPLE SMOKED BACON 15 € (1-7)

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

HOME MADE SWORDFISH HAM SERVED WITH RASPBERRY FLAVORED ONIONS AND SARDINIAN FLAT BREAD 16€ (1-4)

ARANCINO: VERONA RICE WITH SAFFRON (COVERED WITH BREADCRUMBS) STUFFED WITH RED MULLET AND ITS BROTH 12€ (1-4)

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

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

MAZARA DEL VALLO RED PRAWN TARTARE, BURRATA CHEESE AND VESUVIUS YELLOW CHERRY TOMATOES SAUCE, CUTTLEFISH INK CHIPS 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* 5.50€ (1-5-8)

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

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

FRIED POLENTA BITES 6€ (1-7)

ROSMARINE ROASTED "NOVELLE" POTATOES 6€

MIXED SALAD, THYME VINAIGRETTE 5€

*FROZEN PRODUCT

Honey Balsamic Vinaigrette

OLIVE OIL, HONEY, BALSAMIC VINEGAR, SALT AND PEPPER

Big Saladas

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

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

KIDSEAT 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.

Pasta

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

HOMEMADE TAGLIATELLE PASTA, PORCINI MUSHROOMS CREAM, SHAVE AMARONE AGED CHEESE 15€ (1-4)

HOME MADE BIGOLI PASTA WITH CACIO CHEESE AND SMOKED PEPPER, MAZARA DEL VALLO RED PRAWN TARTARE, FRESH LIME ZEST 16€ (1-2-3-7)

HOME MADE BIGOLO PASTA WITH OCTOPUS, OLIVES AND MILD SPICY "NDUIA" CREAM 16€ (1-7-14)

HOME MADE BURRATA STUFFED GNOCCHI WITH SHRIMPS, LOBSTER BISQUE & PISTACHIOS 15€ (1-2-3-7-8)

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

MAXI FUSILLI PASTA SERVED WITH ZUCCHINI PESTO, MEDITERRANEAN TUNA, ROASTED ALMONDS AND HONEY CURED BOTTARGA DUST 14€ (1-4)

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

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

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)

LEMON RISOTTO SERVED WITH SEA GURNARD SASHIMI AND IT'S BROTH 16.5€ - PER PERSON - (1-4-7) - RISOTTO FOR A MINIMUM OF 2 PEOPLE -

Fresh pasta
PREPARED EVERY DAY WITH ORGANIC ITALIAN FLOURS FROM ANCIENT GRAINS

Our Meats

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

WILD PORK "TAGLIATA" SAUTÉED FRIARIELLI (TYPICAL ITALIAN GREENS), CHEESE AGED IN AMARONE WINE AND BEETROOT CHIPS 22€ (5-7)

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

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

SMOKED PULLED PORK
SERVED OVER A CREAMY PARMESAN CHEESE POLENTA 18€ (7)

NEW YORK STEAK SERVED WITH CHIMICHURRY BUTTER
POLENTA AND ROASTED CARROTS 22€ (7)

ONLY FOR LUNCH

CLASSIC SMOKED PULLED PORK SANDWICH
SERVED WITH SOURCRAUTS, CHEDDAR & FRENCH FRIES* 15€ (1-7)



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)

FISH & CHIPS*:
WITH HOMEMADE TARTAR SAUCE 16€ (1-4-7)

ROASTED OCTOPUS*, OUR SMOKED POTATO CREAM, SMOKED BLACK PEPPER, OLIVE CHARCOAL, SWEET PAPRIKA 20€ (4-7)

LOCAL TROUT BAKED IN ALMOND CRUST
SERVED WITH WARM HERBS AND AIOLI SAUCE 14.50€ (4-5-8)

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

MEDITERRANEAN OCTOPUS
WITH MEDALLION OF POLENTA 14€ (4)

SEA BRIM SERVED WITH A CREAM OF BLUE POTATOES 20€ (4-7)

QUEEN SCALLOP AND RAZOR CLAM BAKED WITH OUR OWN SWEET BREAD & HERB BUTTER 16€ (1-14-7)

Vegan & Vegetarian Main Course

CAULIFLOWER STEAK, COOKED WITH LUGANA WINE, PUMPKIN CREAM, SALAD 12€

ROASTED AUBERGINE COTOLETTA WITH TOMATOES AND MOZZARELLA 13€ (1-7)

invoices & promotions MUST BE REQUEST BEFORE THE ISSUANCE OF THE RECEIPT

- WE DON'T MAKE SEPARATE CHECKS -