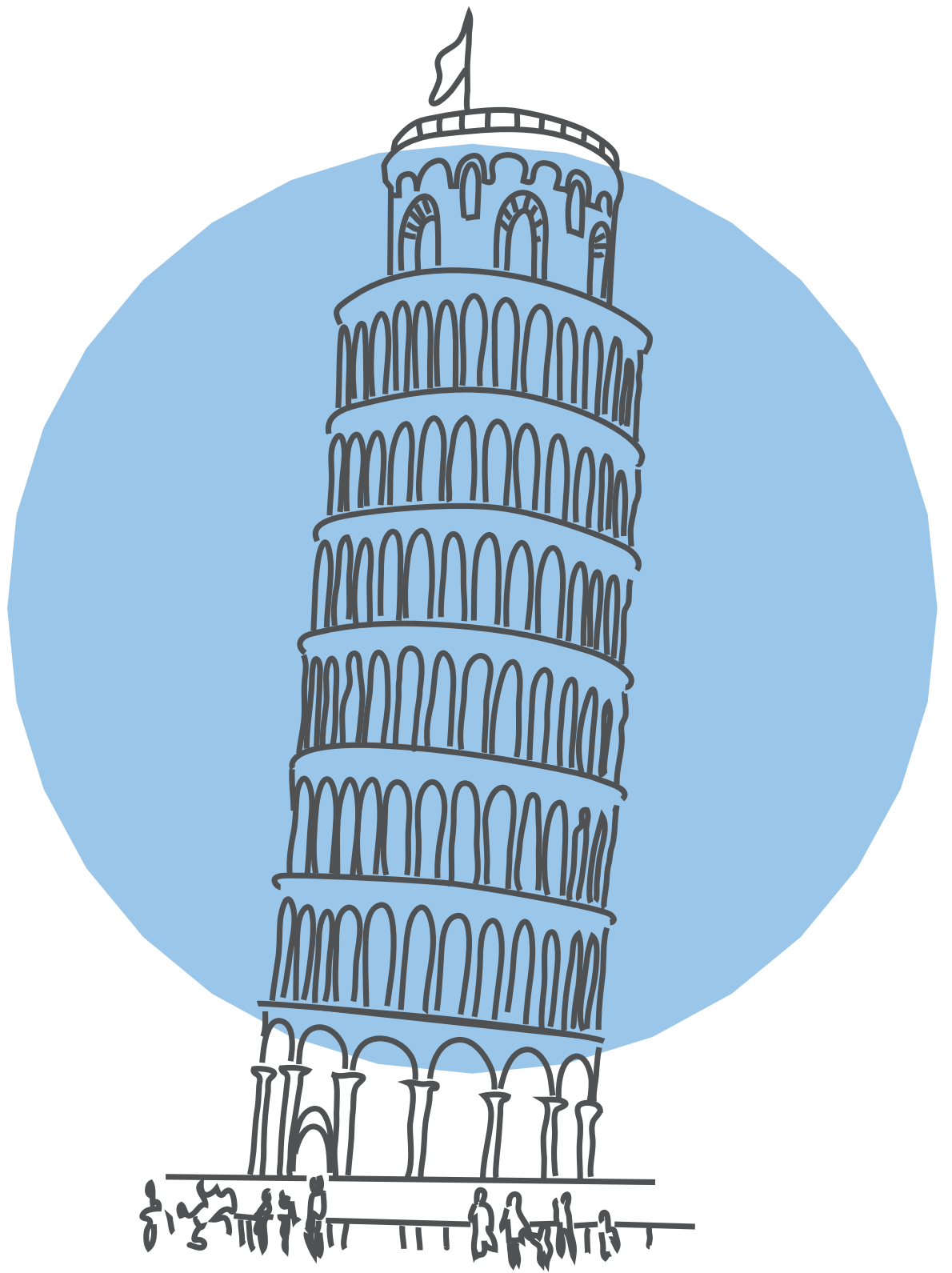




la *Restaurante*
Nanna

THE MENU INCLUDES

- Starter buffet.
- Main dish a la carte (1 to choose).
- Dessert (1 to choose).
- Water, wine, beer or soft drinks (ONLY CUSTOMERS IN ALL INCLUSIVE).

*If you have a food allergy, consult your waiter.
*Clients without invitation: Dinner price 34€/person (AI and MP 50% discount).
*Drinks not included in Half Board.

BUFFET STARTERS

- Beef Carpaccio 
- Capresse Salad 
- Piamontese Salad   
- Vegetable starters 
- Cold cut platters
- Cheese platters 

- Selection of pickles and crudites 
- Classic Focaccia 
- Marinara Focaccia 

SOUPS (ask the waiter)

- Minestrone Soup
- Tomato soup with basil oil  

MAIN COURSE

PASTA

All courses of pasta include a sauce

- Spaguetti 
- Tagliatelle 
- Tagliolini 
- Penne 
- Gnocchi 

SAUCES

- Bolognese 
- Neapolitan
- Carbonara  
- Green Pesto  

- Arrabbiata
- Vongole  

RISOTTI

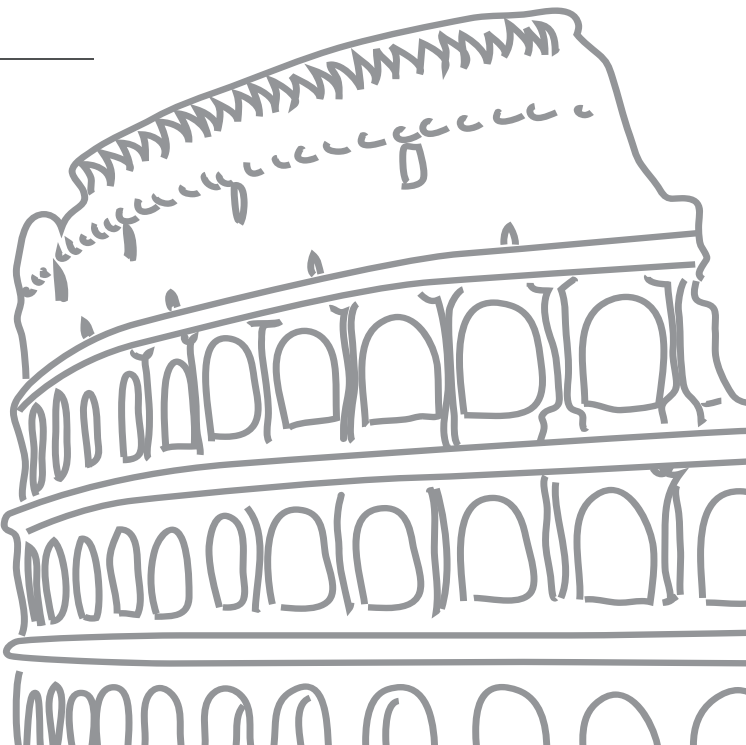
- Funghi Porcini  
- Frutti di Mare     

MEATS

- Chicken roll stuffed with cheese and spinach   
- Gorgonzola Pork Tenderloin and caramelized pear 
- Beef fillet with mushrooms  

FISH

- Sea bass from the fish market 
- Hake supreme Sicilian style  



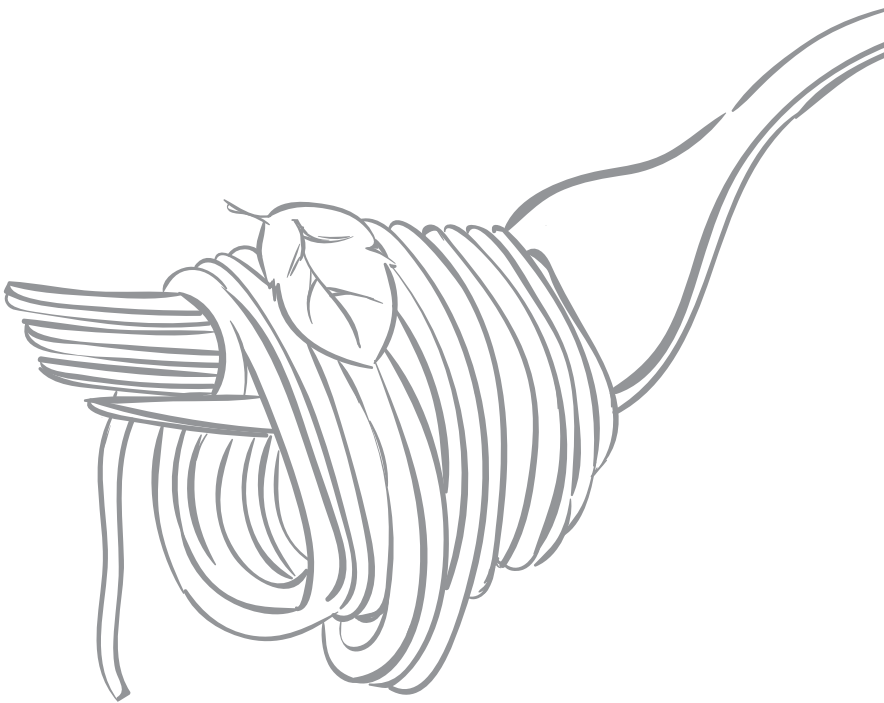
SPECIALS "LA NONNA"

- Meat Lasagna  
- Tagliatelle "al Chef"     
- Gnocchi Sorrentine    

PIZZAS

Masa fina o masa gruesa a elegir

- Margarita  
- Prosciutto  
- Neapolitan  
- 4 Seasons  
- 4 Cheeses  
- Diavola   
- Tonno e Cipolla   
- Carbonara  
- Mare e Monti    
- BBQ  



VEGGIE AREA

MAIN

- Vegetable Lasagna  
- Cheese and Spinach Ravioli  
- Eggplant Mille-Feuille with creamy Neapolitan Potatoes and Pesto  
- Vegetable Pizza  

DESSERTS

- Tiramisu     
- Lemon Cream 
- Red Fruit "Panna Cotta" 
- Selection of Ice creams    

ALLERGENS

- | | | | | | |
|---|---|---|--|--|--|
|  Gluten |  Egg |  Crustaceans |  Molluscs |  Sulfites |  Celery |
|  Lactose |  Soy |  Nuts |  Fish |  Mustard | |



Restaurante
la Nonna

