

## MENU SAPORI INVERNALI

### ANTIPASTO

- Bocconcini di baccalà su salsa tartara con pomodorino e basilico fritto €14  
Zuppa di fagioli cannellino con scarola liscia, cotica e crostino di pane €13

### PRIMO

- Linguine di Gragnano IGP Di Martino con aglio, olio e bottarga di muggine €15  
Mezzanelli di Gragnano IGP Di Martino al ragù di genovese €14

### SECONDO

- Pesce spada con pomodori pachino, capperi di Pantelleria e olive di Gaeta €18  
Fettine di maiale con le papacelle e patate €16

*Per eventuali intolleranze alimentari o allergie, vi preghiamo di rivolgervi al personale del ristorante.*

## MENU A TASTE OF WINTER

### STARTER

- Salt cod bites on tartare sauce with cherry tomatoes and fried basil €14  
Cannellini bean soup with escarole, pork rind and bread crostino €13

### FIRST COURSES

- Di Martino PGI Gragnano linguine pasta with garlic, oil and salted mullet roe €15  
Di Martino PGI Gragnano mezzanelli pasta with genovese ragù €14

### SECOND COURSES

- Swordfish with pachino tomatoes, Pantelleria capers and Gaeta olives €18  
Sliced pork with papacelle peppers and potatoes €16

*If you have a food intolerance or allergy, please inform the restaurant staff.*

The background is a dark navy blue, decorated with watercolor-style illustrations of autumn foliage. On the left, there are branches with yellow and orange leaves and small orange berries. On the right, there's a large orange pumpkin with green leaves and stems, and some red berries. Scattered throughout are various shapes of leaves in shades of orange, yellow, and red. The central text is enclosed in a semi-transparent orange rectangle with a thin white border.

# SAPORI INVERNALI

## A TASTE OF WINTER



*Holiday Inn*

AN IHG® HOTEL