



## *Our à la carte Menù*

**The Treasures of our generous land and the richness of the Sea of Calabria,  
in our Dishes, cooked with the real meaning of Food,  
Good, Clean And Right.**

**Let you be seduced from the products Zero Kilometer, that are prepared and  
cooked express.**

***Chef Gaetano Labate and his Team***





## Calabria on Your Dishes

### Typical Stuffed and Au Gratin Vegetables

Aubergine stuffed with Meat, Red Onions of Tropea With Mushrooms and Pecorino Cheese, Salted Potato cooked with Pesto

€ 8,00

### Selection of Cold Cuts and Cheese served with Jams

Silan Ham, Capocollo, Bacon, Soppresata di Decollatura, Hot Sausages, Pecorino cheese from Monte Poro, Caciocavallo from Ciminà, Ewe's Ricotta, Under oil from Calabria, Home made Jams

€ 11,00

### Dried bread with fresh little tomatoes marinated with Garlic, Basil, Oil, Tuna and e Olives

Fresh Little Tomatoes, marinated with garlic, basil, olive oil, tuna and baked olives

€ 9,00



**CAPOVATICANO**  
RESORT THALASSO & SPA



## *Our Salads*

### **Calabrese Salad**

Curly Endive, Tomatoes, Cucumbers, Black Olives, Little cubes of Pecorino Cheese, Croutons, Eggs, Tuna in Olive oil, Basil, Oregano

€ 10,00

### **Tropean Salad**

Belmonte's Tomato, boiled Potatoes, Red Onion of Tropea, Anchovies in olive oil, Basil

€ 6,00

### **Grilled Vegetables with Ewe's Ricotta**

Aubergines, Zucchini, Peppers, Tomatoes, Potatoes, Green Peppers, Ewe's Ricotta, Olive oil, Basil e Oregano

€ 7,00

### **Silan Ham with Caciocavallo Cheese DOP with Figs and Almons Salad**

€ 8,00

### **Mbacchiuse Potatoes**

Baked Potatoes, fried in Extra Verging Olive Oil, with Red Onion of Tropea, Bacon, and perfumed with Oregano

€ 6,00

### **Quinoa Contadina's Style**

Quinoa, Small Tomatoes, Green Asparagus, Leek, Olives, Basil, Grated Lemon Peel

€ 10,00



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## *Main Courses*

<b>Paccheri with Fresh Tomato Sauce and Basil</b>	<b>€ 7,00</b>
<b>Spaghetti with Clams and Green Beans</b>	<b>€ 12,00</b>
<b>Cous Cous with Vegetables</b>	<b>€ 10,00</b>

## *Special from the Territory*

**Fileja 'Nduja e Scampi € 11,00**



## *Our Grill*

<b>Grilled Caciocavallo Cheese with Hand Made Bread Crouton, Salad of little Tomatoes scented with Basil and Baked Black Olives</b>	€ 11,00
<b>Grilled Octopus with Vegetables and Old Red Wine Vinegar</b>	€ 14,00
<b>Tirreno's Crustaceans Catalana Style</b>	€ 28,00
<b>Sea Bass Carpaccio on Green Peas Cream and Lumpfish Roe</b>	€ 22,00
<b>Fried Squids on a bed of Rocket Salad and Avocado</b>	€ 24,00
<b>Tuna Slice fried on soft Burrata perfumed with Citrus Fruits and Greco White Wine Soup and Sour Red Onion of Tropea</b>	€ 26,00
<b>Grilled Beef Entrecote with Baked Potatoes Parfumed with Rosemary of the Resort</b>	€ 19,00
<b>Beef Fillet with Ratatouille of Seasonal Vegetables</b>	€ 26,00



## *Our Mastro Pasticciere Desserts*

<b>Mixed Pastries Tris</b>	€ 9,00
<b>The Real Truffle of Pizzo with different Aromas [White and Black]</b>	€ 6,00
<b>Fresh and Colored Fruit</b>	€ 7,00