

THE REGISTER OF ALLERGENS

1 Gluten	cereals, wheat, rye, barley, oats, spelt, kamut, including hybridized strains and derivatives.
2 Crustaceans and derivatives	both marine and freshwater: shrimp, scampi, lobsters, crabs, hermit crabs and similar.
3 Eggs and derivatives	all products containing eggs, even in minimal parts. Among the most common: mayonnaise, omelet, emulsifiers, egg pasta, biscuits and cakes (including savory ones), ice cream and creams etc.
4 Fish and derivatives	including derivatives, meaning all food products containing fish, even in small percentages.
5 Peanuts and derivatives	packaged snacks, creams and condiments where they are present even in small doses.
6 Soy and derivatives	milk, tofu, spaghetti, etc.
7 Milk and derivatives	butter, cheese, cream, yogurt, biscuits and cakes, ice cream and various creams. Every product in which milk is used.
8 Nuts and derivatives	all products that include: almonds, hazelnuts, common walnuts, cashews, pecans, Brazil nuts, Queensland nuts, pistachios.
9 Celery and derivatives	present in pieces but also inside soup preparations, sauces and vegetable concentrates.
10 Mustard and derivatives	can be found in sauces and condiments, especially in mostarda.
11 Sesame seeds and derivatives	besides whole seeds used for bread, traces can be found in some types of flour.
12 Sulfur dioxide e sulfites in concentrations higher than 10 mg/kg or 10 mg/l expressed as SO₂	Used as preservatives, they can be found in: preserved fish products, foods pickled in vinegar, oil and brine, jams, vinegar, dried mushrooms, soft drinks and fruit juices.
13 Lupin and derivatives	now present in many vegan foods, in the form of roasts, salamis, flours and similar products based on this protein-rich legume.
14 Molluscs and derivatives	variegated scallop, razor clam, scallop, cockle, date mussel, banded murex, purple dye murex, periwinkle, mussel, rock snail, oyster, limpet, wart chiton, wedge sole, clam, octopus, squid, cuttlefish.

Seafood appetizers

Fresh French oysters KYS Marine n.2 ¹⁴	cad. € 5,00
Exotic fruit salad with shrimp, mango, avocado and fry sauce ^{2,3,7,10}	€ 15,00
Salmon marinated in citrus juice from Sicily with fresh cheese cream and avocados ^{4,7}	€ 15,00
Steamed octopus with Taggiasca olives and potatoes ¹⁴	€ 20,00
Mussels of one's choice ^{1,7,14} (peppered / in spicy tomato sauce / steamed in white wine / au gratin)	€ 12,00
Warm seafood marinara ^{1,2,4,14} (mixed seafood steamed in a stock in white wine served with crusty bread)	€ 18,00
Fried anchovies with sweet-and-sour onions ^{1,4}	€ 15,00
Mixed seafood au gratin with herbs baked in oven ^{1,2,7,14} (mussels, scallops, scampi and prawns sprinkled with breadcrumbs and cheese)	€ 20,00

Terra appetizers & Delicious dishes

Caprese salad with Buffalo mozzarella and Parma ham ^{7,12}	€ 15,00
Bresaola rolls with fresh cheese cream and walnuts ^{7,8}	€ 12,00
Tagliere of salumi with gnocchi fritti ¹ (selection of cold cuts platter with fried gnocchi)	€ 15,00
Bell peppers with cherry tomatoes, capers, olives and chilli peppers ¹²	€ 8,00
Potato croquettes, olive croquettes stuffed with meat and mozzarella sticks ^{1,3,7}	€ 10,00
Mozzarella sticks with vegetable tempura ^{1,3,7}	€ 12,00
Grilled scamorza cheese and vegetables ⁷	€ 13,00
Beef carpaccio with rocket and Parmesan cheese shavings ⁷	€ 18,00

Seafood First course

Risotto Timebrek (scamorza cheese and salmon) ^{4,7}	€ 14,00
Risotto with mixed seafood ^{2,14}	€ 18,00
Risotto al nero di seppia (squid ink risotto with cuttlefish) ^{4,14}	€ 15,00
Pasta with sardines and breadcrumbs ^{1,4}	€ 14,00
Tagliolini with salmon and cream ^{1,3,4,7}	€ 15,00
Pasta with saffron, scampi and zucchini flowers ^{1,2,3}	€ 18,00
Rigatoni with anglerfish, broccoli and breadcrumbs ^{1,4,7}	€ 18,00
Spaghetti with venus clams ^{1,4,14} (served with mullet botargo € 20,00)	€ 16,00
Spaghetti with seafood baked in pizza pastry ^{1,2,3,14} (tomato sauce, prawns, venus clams, mussels, squid)	€ 18,00
Spaghetti with garlic, olive oil and chilli peppers served with red prawns tartare and burrata cheese cream ^{1,2,4,7,12}	€ 22,00
Linguine of Costa Smeralda ^{1,2,14} (tomato sauce, lobster, prawns, venus clams)	€ 25,00
Linguine with cold-water lobster ^{1,2}	€ 25,00

Terra first course

Risotto alla milanese (risotto cooked with saffron) ⁷ (with ossobuco - beef bone marrow € 24,00)	€ 10,00
Home-made potato gnocchi alla sorrentina ^{1,7} (mozzarella cheese, tomato sauce)	€ 12,00
Home-made potato gnocchi alla Portofino ^{1,7} (pesto, cream, porcini mushrooms, tomato sauce)	€ 14,00
Home-made dumplings filled with radicchio and speck in gorgonzola cheese cream and walnut ^{1,7,8}	€ 15,00
Fresh tagliatelle with porcini mushrooms ^{1,3}	€ 15,00
Tagliatelle alla valtellinese ^{1,3,7} (saffron, speck, cream, zucchini)	€ 14,00
Pappardelle with sausage, porcini mushroom and black truffle ^{1,7}	€ 18,00
Penne all'arrabbiata (spicy tomato sauce) ¹	€ 10,00
Spaghetti alla carbonara (egg, cheese, bacon, pepper) ^{1,3,7}	€ 12,00
Pasta with bolognese sauce	€ 12,00
Scialatielli pasta with wild boar ragout ^{1,3,7,8}	€ 13,00
Mezzemaniche alla siciliana (eggplants, olives, capers and tomatoes) with sheep ricotta ^{1,7,12}	€ 12,00

Seafood Main course

Grilled sea bass ⁴	from € 20,00...
Sea bass baked in salt ⁴	from € 24,00...
Sea bass with potatoes and porcini mushrooms ⁴	from € 24,00...
Seared salmon with chopped almond, pink pepper and avocado ^{4,8}	€ 20,00
Baccalà alla livornese ^{1,4} (salt cod with potatoes, olives and cherry tomatoes)	€ 20,00
Swordfish alla siciliana (capers, olive, tomato sauce) with crispy eggplant ^{1,3,4}	€ 22,00
Seared tuna with sour-and-sweet onion and raisins ^{4,8}	€ 22,00
Mixed fried seafood with marinated red cabbage ^{1,2,3,4,14}	€ 24,00
Grilled squid and cuttlefish with grilled veggies ¹⁴	€ 25,00
Grilled anglerfish with fresh artichokes and potatoes ⁴	€ 26,00
Grilled king scampi and prawns ²	€ 28,00
Large mix of grilled seafood with french fries and veggies (tuna, salmon, swordfish, squid, cuttlefish, scampi, prawns) ^{1,2,4,14}	€ 38,00

Main course

Fresh beef tenderloin tartare ^{3,4,12} (served with: red onions, anchovies, capers, olives, raw egg)	€ 24,00
Scottona Beef tenderloin Voronoff with mustard, cream and Worcestershire sauce ^{1,7,8,10}	€ 26,00
Grilled beef tenderloin with vegetables	€ 26,00
Grilled sliced Scottona beef with rocket salad, cherry tomatoes and Parmesan cheese shavings ⁷	€ 22,00
Grilled sliced Chianina beef with porcini mushrooms	€ 26,00
Grilled Scottona steak with veggies served on hotplate	€ 28,00
Beef steak alla fiorentina (c.a. 1 Kg)	€ 55,00
Cotoletta alla Milanese (veal chop Milanese) ^{1,3,7}	€ 22,00
Grilled veal paillard	€ 20,00
Veal escalope in lemon sauce ^{1,7}	€ 20,00
Grilled calf veal butter and sage with baked potatoes ⁷	€ 22,00

Side dishes

Mixed grilled vegetables	€ 6,00
Mixed salad	€ 5,00
Spinach of one's choice (steamed / buttered / with olive oil, garlic and chili pepper)	€ 6,00
French fries ⁵	€ 6,00
Baked potatoes ⁷	€ 6,00
Broccoli with olive oil, garlic and chili pepper	€ 6,00

Salads

Salad n. 1 € 13,00
(cucumber salad, tuna, tofu, chili pepper and toasted peanuts) ^{4,5,6}

Salad n. 2 € 13,00
(lettuce salad, grapefruit, corn, orange, shrimps and avocado) ²

Salad n. 3 € 15,00
(trio of salad greens, corn, crab meat, shrimps, octopus and fry sauce) ^{2,3,4,7,14}

Salad n. 4 € 12,00
(tomatoes, boiled potatoes, cannellini beans, tuna and red onions) ⁴

Salad n. 5 € 15,00
(rocket salad, bresaola, tomatoes and Parmesan cheese shavings) ⁷

Salad n. 6 € 10,00
(trio of salad greens, tomatoes, anchovies, capers, olives, fresh mozzarella and oregano) ^{4,7,12}

Salad n. 7 € 10,00
(trio of salad greens, tomatoes, green apple, brie cheese, walnut and raisins) ^{7,8}

Salad n. 8 € 15,00
(fetticus salad, marinated salmon, mozzarella, grapefruit and almonds) ^{4,7,8}

Salad n. 9 € 12,00
(lettuce salad, tomatoes, fresh mozzarella, olives, boiled egg and tuna) ^{3,4,7,12}

Salad n. 10 € 12,00
(trio of salad greens, tomatoes, pecorino cheese, chicken, corn and olives) ^{7,12}

Pizzas

Desirée (scamorza cheese, mozzarella, Parma ham, lettuce and fresh tomato)	€ 15,00 ^{1,7}
Frutti di mare (tomato sauce, seafood, oregano)	€ 15,00 ^{1,2,3,4,14}
Marinara (tomato sauce, garlic, oregano)	€ 5,00 ¹
Napoletana (tomato sauce, mozzarella, anchovies, oregano)	€ 8,00 ^{1,4,7,12}
Pugliese (tomato sauce, olives, onion, oregano)	€ 7,00 ^{1,12}
Siciliana (tomato sauce, olives, anchovies, capers, oregano, oil)	€ 7,00 ^{1,4,12}
Quattro stagioni (tomato sauce, mozzarella, ham, mushrooms, artichokes, olives)	€ 12,00 ^{1,7,12}
Regina (tomato sauce, mozzarella, ham, mushrooms)	€ 10,00 ^{1,7}
Capricciosa (tomato sauce, mozzarella, artichokes, olives, capers, anchovies, oregano)	€ 9,00 ^{1,4,7,12}
Ortolana (tomato sauce, mozzarella, grilled vegetables)	€ 9,00 ^{1,7}
Diavola (tomato sauce, mozzarella, spicy salami)	€ 10,00 ^{1,7}
Tirolese (tomato sauce, mozzarella, spicy salami, zola cheese, grilled peppers, onions)	€ 12,00 ^{1,7}
Parmigiana (tomato sauce, mozzarella, fried eggplant, Parmesan cheese)	€ 9,00 ^{1,7}
Bismark (tomato sauce, mozzarella, ham, sunny-side-up egg)	€ 10,00 ^{1,3,7}

Bavarese	€ 10,00
(tomato sauce, mozzarella, würstel) ^{1,7}	
Quattro formaggi	€ 10,00
(mozzarella, taleggio cheese, gorgonzola, Parmesan cheese, scamorza) ^{1,7}	
Delicata	€ 12,00
(tomato sauce, mozzarella, shrimps, rocket) ^{1,2,7}	
Greca	€ 10,00
(tomato sauce, mozzarella, tuna, onions) ^{1,4,7}	
Margherita	€ 7,00
(tomato sauce, mozzarella, basil) ^{1,7}	
Pizzaiolo	€ 12,00
(tomato sauce, mozzarella, brie cheese, speck) ^{1,7}	
Valtellina	€ 14,00
(tomato sauce, mozzarella, gorgonzola and bresaola) ^{1,7}	
Giovanni	€ 12,00
(tomato sauce, mozzarella, gorgonzola, sausage, onions) ^{1,7}	
Bufala	€ 8,50
(tomato sauce, buffalo mozzarella) ^{1,7}	
Romana	€ 12,00
(tomato sauce, mozzarella, bacon, onions) ^{1,7}	
Leggera	€ 9,00
(tomato sauce, spinach, ricotta cheese) ^{1,7}	
Primavera	€ 10,00
(mozzarella, cherry tomatoes, rocket, Parmesan cheese shavings) ^{1,7}	
Parma	€ 15,00
(tomato sauce, mozzarella, Parma ham, Parmesan cheese shavings) ^{1,7}	
Boscaiola	€ 12,00
(tomato sauce, mozzarella, porcini mushrooms) ^{1,7}	

Focaccia

Focaccia al Prosciutto di Parma (Parma ham, oregano) ¹	€ 12,00
Focaccia fresca (cherry tomatoes, rocket, oregano, fresh mozzarella) ^{1,7}	€ 9,00
Focaccia Timebrek (radicchio, rocket, grated Parmesan cheese) ^{1,7}	€ 9,00
Focaccia Genovese (pesto sauce, fresh mozzarella) ^{1,7}	€ 9,00
Focaccia Rustica (buffalo mozzarella, Parma ham, cherry tomatoes, rocket) ^{1,7}	€ 15,00
Focaccia Luca (beef carpaccio, rocket, cherry tomatoes, Parmesan cheese shavings) ^{1,7}	€ 15,00

Calzoni

Tradizionale (tomato sauce, mozzarella, ham) ^{1,7}	€ 10,00
Bella Napoli (tomato sauce, mozzarella, spinach, ricotta cheese, Parmesan cheese) ^{1,7}	€ 10,00
Farcito (tomato sauce, mozzarella, ham, mushrooms, artichokes) ^{1,7,12}	€ 12,00
Calabrisella (tomato sauce, mozzarella, spicy salami, onion, olives) ^{1,7,12}	€ 12,00