







#### From 12.00 to 7.00 p.m.



NIZZARDA tuna filets, mais, olives, tomato, mixed salad, crunchy vegetables	12
MEDITERRANEA buffalo mozzarella, tomatoes, mixed salad, crunchy vegetables	10
TROPICALE prawns, peach, mixed salad, crunchy vegetables	12
CESAR SALAD chicken, parmesan, bacon, mixed salad, crunchy vegetables	12
FRUIT SALAD fresh fruit, Greek yoghurt, nuts, mixed salad, crunchy vegetables	10

## Piadina

CIAO MARE Parma ham aged 24 months	7
ROMAGNA MIA Parma ham, squacquerone cheese from Romagna, rocket	8
SIMPATIA squacquerone cheese from Romagna, rocket	6
IL LISCIO baked ham	6
L'ADRIATICA marinated sardines, squacquerone cheese, mixed salas, onion	9
GOLOSA piadina with Nutella	5

#### Pinsa Romana 35 cm

FORNARINA salt, rosemary, extra virgin olive oil	6
FORNARINA with tomato sauce	7,5
REGINA tomato, mozzarella, basil	9
BOLOGNA "off cooking" mortadella, burrata cheese, pistachios	12
LUVACIONA "off cooking" raw ham Parma aged 30 months, stacciatella cheese, dryed tomato	12
GENOVESE mozzarella, yellow and red cherry tomatoes, basil pesto and pir	12 nali
CANTABRICO tomato, garlic, parsley, buffalo mozzarella, anchovies	14

# Fresh Summer

SOLE MIO buffalo mozzarella, cherry tomatoes, "caprese" oregano	12
SBURON Parma ham aged 24 months, buffalo mozzarella	14
CUNTADEIN Parma ham, melon	12

### From the kitchen of **Infinity Restaurant**

#### From 12.00 to 1.30 p.m.

#### Starters

Marinara-style tuna tartare with avocados (*)	16
Seafood salad "our way" (*)	18
Wood smoked wild salmon with toasted bread and wild herb butter	18
First Course	

# Homemade taaliolini with

Homemade tagliolini with "shelled" seafood (*)	16
Molfetti pasta with cacio cheese and pepper with red prawn carpaccio (*)	18
Tagliatelle with beef ragout alla Romagnola (*)	14

## Second Course

Fried calamari and prawns with teriyaki sauce served with piadina (*)	18
Calamari and prawns skewers (4 pieces) served with piadina (*)	16

## Side Dishes

Mixed salad	6
French fries	6

Pistachio Milk cream

Ice cr

Straw variec

Coffe varied

Rum varied

Service 2

We inform our kind customers that any change to the dishes on the menu will entail a supplement from Euro 1.50 to Euro 3.00

Customers are kindly asked to inform the service team in case of allergies or intolerances to specific ingredients before ordering food. It is not 100% possible to exclude cross-contamination during cooking operations. Therefore, our dishes might contain the allergens as per EU Reg. 1169/11

#### Our artisan ice cream

- Choose from the following flavors: Mascarpone Chocolate
- Raspberry sorbet

ream cup (4 scoops)	5
vberry ice cream cup (4 scoops) gated with strawberry and fresh straw	7 /berry
ee ice cream cup (4 scoops) gated coffee biscuits	7
ice cream cup (4 scoops) gated with Dom Papa rum	7

7

#### Sliced fresh fruit

To meet all market requirements, dishes marked with a star (\*) are made with frozen or deep-frozen raw materials.

Some products are purchased fresh and we then shock-freeze them at -18°C after preparation, in order to keep their nutritional properties unchanged during preservation time, thus complying with self-control plans.