



🇬🇧 STARTERS FROM OUR WOOD OVEN 🇬🇧

🍷 <i>Garlic Bread, homemade spreaded with butter and oil</i>	€ 3,50
🍷 <i>Special Garlic Bread with Cheese and tomato, or without tomato</i>	€ 3,90
🍷 <i>Bruschetta with tomato, garlic, basil and extra virgin oil</i>	€ 3,90
<i>Bruschetta Iberica, with fresh tomato, garlic, extra virgin oil and "Pata Negra"</i>	€ 7,90
🍷 <i>Focaccia with extra virgin oil and rosemary or tomato and garlic</i>	€ 8,00
<i>Salmon Bruschetta, bread with smoked salmon, avocado and prawns</i>	€ 7,90
<i>Pesto Bruschetta, bread with buffalo mozzarella, ham and basil pesto</i>	€ 7,90

🇬🇧 ITALIAN STARTERS from our kitchen 🇬🇧

🍷 <i>"Stick Burrata", burrata cheese with cherry tomatoes, minced dehydrated olives and pesto sauce served in a syringe</i>	€ 9,00
<i>Carpaccio, meat leaves with parmesan cheese, extra virgin oil, arugula and lemon</i>	€ 16,00
<i>Carpaccio, salmon leaves with small onions, lemon, capers, black cutted olives</i>	€ 16,00

Typical Canarian Starters

🍷 <i>Homemade fries</i>	€ 5,90
🍷 <i>Typical canarian potatoes served with tradicional sauces mojos</i>	€ 6,50
🍷 <i>Fresh goat cheese breaded with cereals and fried on the iron with mojos</i>	€ 10,50
🍷 <i>Garlic prawns with homemade Bread</i>	€ 11,50

🇬🇧 SALADS 🇬🇧

<i>Posillipo Salad, Mixed salad with tuna, lettuce mezclum, tomatoes, onions, carrots, eggs, olives and sweet corn</i>	€ 9,50
🍷 <i>A Kiss in Capri, Caprese salad with fresh Buffalo mozzarella, tomatoes and basil over flavored homemade bread</i>	€ 10,50
<i>Don Livio salad with lettuce mezclum, avocado, cherry tomatoes, prawns, pinions, nuts, Rulo goat cheese and honey vinaigrette</i>	€ 13,00
<i>Cesar Salad lettuce, arugula, Parmesan's slices, roasted chicken, bread crumbs, Lemon, mustard and honey sauce</i>	€ 11,50



🇬🇧 **FRESH Homemade PASTAS** 🇬🇧

<i>Meat Lasagna with Bolognese sauce, bechamel and gratin parmesan cheese</i>	€ 13,50
<i>“Don Carlo ravioli”, homemade ravioli filled with meat in sage sauce, Oporto raisins and parmesan cheese</i>	€ 12,90
<i>🌿 Ravioli Ricotta filled with Ricotta cheese, spinach in truffle sauce and nuts</i>	€ 12,90
<i>🌿 Basil Pesto Gnocchi with garlic, pinions, Parmesan cheese and Evo oil</i>	€ 12,50
<i>🌿 Gnocchi Sorretina with the chefs special tomato sauce, garlic and basil</i>	€ 13,00
<i>Tagliatelle with salmon, chefs special tomato sauce, cream, onion and smoked salmon</i>	€ 13,90
<i>Tagliatelle Prosecco, prawns, mushrooms, cherry tomatoes, burrata and the chefs special creamy sauce</i>	€ 15,50

Pastas

<i>Spaghetti Bolognese with slowly cooked sauce</i>	€ 13,00
<i>Spaghetti Carbonara with eggs, bacon and optional cream</i>	€ 12,50
<i>🍷 Spaghetti Amatriciana with the chefs special tomato sauce, onions, bacon and spicy chili</i>	€ 12,50
<i>🍷 Penne Arrabbiata with tomato sauce, garlic and red chilli</i>	€ 12,50
<i>🌿 Spaghetti “Alfredo” with garlic, cream, Parmesan cheese and black pepper</i>	€ 12,50
<i>Spaghetti Frutti di Mare with juicy seafood and aromatic herbs</i>	€ 15,50
<i>Homemade Tagliatelle (1,00 euro more than the normal price)</i>	

Pasta Gluten free

<i>Spaghetti or Penne....sauce of your choice (1 euro more than the normal price)</i>	
<i>🌿 Ravioli filled mushroom with with garlic, cream, Parmesan cheese and black pepper</i>	€ 13,90
<i>🌿 Ravioli Ricotta filled with Ricotta cheese, spinach in truffle sauce and nuts</i>	€ 13,90

Risotti

<i>🌿 Risotto Funghi Porcini, typical italian Risotto with Porcini mushrooms parmesan cheese and saffron</i>	€ 15,00
<i>Risotto Frutti di Mare, with juicy seafood and aromatic herbs</i>	€ 15,50



MEAT

<i>Grilled chicken breast with salad and fries</i>	€ 12,80
<i>Tricolor chicken breast filled with bacon, cheese, basil sauce with mozzarella and tomato gratin and fries</i>	€ 15,00
<i>Chicken breast with curry, onions and pineapple sauce with white rice and fries</i>	€ 14,50
<i>Grilled Fillet Steak with fries or salad or typical Canarian potatoes</i>	€ 19,50
<i>Filett Steak “DolceAmaro”, beef tenderloin cooked with dates, Moscato wine and Amaretto</i>	€ 21,00
<i>Fillet Steak at your choice with Gorgonzola sauce, pepper sauce, mushrooms sauce</i>	€ 21,00
<i>Suckling Lamb Leg cooked low temperature in its juices for hours and hours in our oven</i>	€ 24,00

FISH

<i>Grilled Salmon fillet with fries or salad or typical Canarian potatoes</i>	€ 16,90
<i>Grilled Solea fillet with fries or salad or typical Canarian potatoes</i>	€ 16,00
<i>“Solea”, Sole fillet turban filled with shrimps cooked with a secret chef’s sauce with Canarian potatoes</i>	€ 16,90
<i>Salmon fillet cooked in Vermentino wine from Tuscany with sauteed seasonal veggies</i>	€ 18,00
<i>Bacalao “vicentina” fillet bacalao secret chef’s sauce with onion, garlic, anchovy, Parmesan cheese and Canarian potatoes</i>	€ 18,50

CHILDREN MENU

<i>Spaghetti or penne Bolognese</i>	€ 6,80
<i>Spaghetti or penne Carbonara</i>	€ 6,80
<i>“Ironman”, breaded chicken fillet with fries</i>	€ 7,00
<i>“Surfer”, breaded fish fillet with fries</i>	€ 7,00

 Hot  Vegetarian



GOURMET PIZZAS

- PULCINELLA:** margherita with buffalo mozzarella, basil and parmesan cheese € 14,50*
- BURRATINA:** margherita with fresh italian Burrata cheese € 15,50*
- ELEGANTE:** margherita, tomatoes dried in our oven, goat cheese, black olives from Naples and basil € 15,50*
- TRICOLORE:** margherita with stracciatella cheese, arugula, Serrano ham, cherry tomatoes and Parmesan cheese € 16,50*
- PARMIGIANA:** margherita, fried eggplant, ham, Burrata cheese, basil and parmesan cheese € 16,50*
- AVOCADO:** margherita, smoked salmon, avocado, Burrata cheese and spicy olive oil € 17,50*
- TOP:** margherita with buffalo mozzarella, sausage, red onion, garlic, paprika and chia seeds € 16,50*
- PATA NEGRA:** Buffalo mozzarella, fresh tomato and garlic Sauce with Pata Negra ham € 19,50*
- CHORIZO:** Buffalo mozzarella, red caramelized onion and canarian chorizo (a soft, non spicy type of chorizo) € 15,50*
- MAIALINA:** margherita, pistachios sauce, Mortadella, Burrata Cheese, Basil and Pistachios grains on top € 17,00*



🇬🇧 WOOD OVEN PIZZAS 🇬🇧

🍷 MARGHERITA <i>tomato and mozzarella</i>	€ 9,50
NAPOLI , <i>tomato mozzarella, capers and anchovies</i>	€ 11,00
🍷 PATATAS , <i>tomato, mozzarella and chips</i>	€ 12,00
TONNO , <i>tomato, mozzarella, tuna and onion</i>	€ 12,50
POLLO , <i>tomato mozzarella, chicken and barbecue sauce</i>	€ 12,50
BISMARCK , <i>tomato mozzarella, york ham and egg on the top</i>	€ 12,00
CAPRICCIOSA , <i>tomato, mozzarella, olives, mushrooms, york ham, artichoke</i>	€ 13,00
🍷 VESUVIO , <i>fresh tomato, mozzarella, garlic, onions and red pepper</i>	€ 11,50
HAWAII <i>tomato, mozzarella, pineapple and york ham</i>	€ 12,00
🍷 4 CHEESE <i>tomato, mozzarella, Grogonzola, Parmesan and goat cheese</i>	€ 13,50
SERRANO , <i>tomato, mozzarella and serrano ham</i>	€ 13,50
REGINA , <i>tomato, mozzarella, mushroom and york ham</i>	€ 12,50
🍷 PEPPERONI , <i>tomato, mozzarella and pepperoni</i>	€ 13,00
SICILIANA <i>tomato, mozzarella, olives, red pepper, anchovy and onions</i>	€ 11,50
🍷 INDIAVOLATA <i>tomato, mozzarella, onion, capers, gorgonzola, and red hot chili</i>	€ 11,50
PESTO , <i>cherry tomatoes, mozzarella pesto, york ham and parmesan cheese</i>	€ 13,50
MARE , <i>tomato, mozzarella, tuna, prawns and squid</i>	€ 13,50
LANZAROTE , <i>tomato, mozzarella, goat cheese, dates and bacon</i>	€ 13,50
🍷 VEGETABLE , <i>tomato, mozzarella, onion, mushrooms, pepper, zucchini</i>	€ 12,50
CARBONARA <i>mozzarella cheese, eggs, parmesan cheese, black pepper and bacon</i>	€ 13,50
CALZONE EASY <i>tomato mozzarella and york ham</i>	€ 12,00
CALZONE FULLFILLED , <i>tomato, mozzarella york ham, salami and ricotta cheese</i>	€ 13,50

🇬🇧 DESSERTS 🇬🇧

Homemade daily fresh dessert	€ 6,00
Homemade Tiramisù	€ 6,00
Homemade Panna cotta with blueberry jam	€ 6,00
Homemade Dolomiti ice cream, daily flavors may vary n.3 pieces	€ 5,50
Nutellone, delicious pizza with nutella	€ 7,00
Homemade Desserts Tasting	€ 15,00

READ BEFORE ORDER

ALERGIES

- Shellfish and derivatives
- Peanuts and derivatives
- Eggs and derivatives
- Fish and derivatives
- Soja and derivatives
- Nuts and dried fruit
- Mustard
- Spices

INTOLERANCES

- Gluten:**
Pasta, cereals flour
- Lactose:**
Milk cheeses and derivatives

*TO ADD OR
REMOVE FROM
OUR LIST*

ANY CHANGES FROM
OUR LIST
EACH FROM € 0,50 TO
€ 4,00

TELL US

BE FREE TO ASK OUR STAFF

*WE CAN SUGGEST THE RIGHT
CHOISE FOR YOU AND YOUR
FAMILY*

*IF YOU FOLLOW A SPECIAL DIET
OR IF YOU HAVE
INTOLERANCES OR ALERGIES
JUST LET US KNOW BEFORE
YOU ORDER*



🇬🇧 LANZAROTE WINES 🇬🇧

<i>Famara red, dry white, semisweet white or rosé (bottle)</i>	€ 25,00
<i>Bermejo dry white or semisweet white (bottle)</i>	€ 28,00
<i>Vulcano red, dry white, semisweet white (bottle)</i>	€ 28,00

🇬🇧 ITALIAN WINES 🇬🇧

<i>Italian Prosecco "Mionetto" (bottle)</i>	€ 24,00
<i>Pinot Grigio (bottle)</i>	€ 24,00
<i>Chianti red (bottle)</i>	€ 24,00
<i>Barbera d'Asti red (bottle)</i>	€ 24,00
<i>Lambrusco red (bottle)</i>	€ 22,00

🇬🇧 SPANISH WINES 🇬🇧

<i>Viña Sol white (bottle)</i>	€ 19,00
<i>Viña Sol white (½ bottle)</i>	€ 9,50
<i>San Valentin white (bottle)</i>	€ 19,00
<i>San Valentin white (½ bottle)</i>	€ 9,50
<i>Torres de Casta rosé (bottle)</i>	€ 19,00
<i>Torres de Casta rosé (½ bottle)</i>	€ 9,50

🇬🇧 HOUSE WINE 🇬🇧

<i>House Wine red, dry white (bottle)</i>	€ 17,00
<i>House Wine red, dry white (½ bottle)</i>	€ 8,50



🇬🇧 **WINES BY THE GLASS** 🇬🇧

<i>Famara red, dry white, semisweet white or rosé</i>	€ 5,00
<i>San Valentin, Torres de Casta & Viña Sol</i>	€ 4,50
<i>House wine red or dry white</i>	€ 4,00
<i>Vulcano or Bermejo dry white, semisweet white</i>	€ 5,50

🇬🇧 **SANGRIA** 🇬🇧

<i>Big Sangria glass</i>	€ 6,50
<i>1 Liter of Sangria</i>	€ 16,00
<i>½ Liter of Sangria</i>	€ 8,00

🇬🇧 **BEBIDAS** 🇬🇧

<i>½ liter of still or sparkling water</i>	€ 2,50
<i>Big soft drink (coke, light coke, coke zero, sprite, fanta lemon, fanta orange, lemon the, mango and pineapple the, tonic)</i>	€ 3,50
<i>Beer jar</i>	€ 3,50
<i>Small beer</i>	€ 2,80
<i>Bottled beer (dorada, Tropical 0.0%, 1906 red, lemon tropical, peroni)</i>	€ 3,00
<i>Bottled fruit juices</i>	€ 2,50
<i>Freshly squeezed orange juice</i>	€ 3,50
<i>Appletaiser</i>	€ 2,70
<i>Koppenberg or Magners</i>	€ 6,00
<i>Cocktails & Mixes (Aperol Spritz, Negroni, Mojito, Piñacolada, Tequila Sunrise St-Germain Hugo, Gin Tonic, Vodka Tonic or coke, Espresso Martini, Sex on the beach, Coconut Spritz)</i>	€ 8,00
<i>Spirits by glass</i>	€ 6,00
<i>Shot</i>	€ 3,10



🇬🇧 HOT DRINKS 🇬🇧

<i>Italian espresso coffee</i>	€ 1,70
<i>Italian espresso with milk</i>	€ 1,80
<i>Coffee with liquor</i>	€ 2,10
<i>Coffee with whipped cream</i>	€ 2,10
<i>Americano coffee</i>	€ 2,00
<i>Cappuccino</i>	€ 2,50
<i>Cappuccino with whipped cream</i>	€ 2,70
<i>“Leche y leche” (condensed milk, coffee and hot milk)</i>	€ 1,90
<i>Hot tea</i>	€ 1,60
<i>Herbal infusion or chamomile</i>	€ 1,60
<i>“Barraquito” (condensed milk, Licor 43, coffee, milk, cinnamon and lemon slice)</i>	€ 6,50
<i>Irish Coffee</i>	€ 7,00
<i>Calypso Coffee</i>	€ 7,00

**SERVICE CHARGE € 1,00 FROM PERSON
PIZZA BOX FOR TAKE AWAY FOOD € 0,30**

IGIC INCLUID