

Welcome to the Melograno!!!

Please note that in food and beverages prepared and administered in this restaurant, ingredients or adjuvants that may be considered allergens.

*** In addition, all the dishes suggested in this Menu contain cut down products, which have therefore dealt with the freezing process, permitted under the terms of the law, to guarantee the freshness of food during their transformation.*

Below is the list of substances and products that cause allergies or intolerances used in this year, present in Annex II of EU Reg. No. 1169/2011:

- 1) Cereals containing Gluten: Wheat, Rye, Barley, Oats, Spelled, Kamut or their hybridized strains and derived products, except:
 - a) Wheat-based glucose syrups, including dextrose,*
 - b) Wheat-based maltodextrin,*
 - c) Barley-based glucose syrups,*
 - d) Cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.**
- 2) Shellfish and Crustacean based products*
- 3) Eggs and Egg-based Products,*
- 4) Fish and Fish-based Products,*
- 5) Peanuts and Peanut Products,*
- 6) Soy and Soy products, except:
 - a) Refined soy oil and fat,*
 - b) Natural mixed tocopherols (E306), natural α -tocopherol, natural D-alpha tocopherol acetate, natural D-alpha-based tocopherol soy,*
 - c) vegetable oils derived from phytosterols and phytosterols, soy-based steri*
 - d) Vegetable stanol ester produced from soy vegetable-based sterols;**
- 7) Lactose Milk and Milk-based Products, except:
 - a) Whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin,*
 - b) Milk;**
- 8) Nuts, namely: almonds, (*Amigdaluscommunis L.*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew nuts (*Anacardiumoccidentale*), pecans (*Caryaillinoensis Wangenh.) K Koch*), Brazil nuts (*Bertholletiaexcelsa*), Pistachios (*pistaciavera*), Macadamia nuts or Queensland nuts (*Macadamia tennifolia*), and their products, except for nuts used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.*
- 9) Celery and celery based products.*
- 10) Mustard and mustard products,*
- 11) seeds and products based of sesame seeds,*
- 12) Sulfur dioxide in concentrations higher than 10 mg / hg at 10 mg / liter in terms of total SO₂ to be calculated for products as proposed ready for consumption or reconstituted according to manufacturers' instructions.*
- 13) Lupins and products based on lupins, 14) Shellfish and shellfish products.*

MENU FAST LUNCH

(Not valid Saturday and Sunday; Lunch only)

1 First Course of Meat or Fish (available on the day)

1 Second Course Meat or Fish (available on the day)

1 Vegetable side dish (available on the day)

Sorbet

1 bottle of Water and Coffee

€ 22,00

TASTING MENU

(Minimum two people)

1 Appetizer of Meat or Fish

1 First Course of Meat or Fish

1 Second Course Meat or Fish

1 Vegetable side dish

(choice of courses on the menu)

(excluding crudités, fresh fish, fish or meat sold by weight)

1 bottle of Water , 1 Glass of wine and Coffee

€ 35,00 for one

SEAFOOD TASTING MENU

(Minimum two people)

The House Seafood Appetizers/Starters (8dish)

1 First Course of Fish

1 Second Course of Fish

1 Vegetable side dish

(choice of courses on the menu)

(excluding crudités, fish, fish or meat sold by weight)

Sorbet

1 bottle of Water and Coffee (excluding Wine)

€ 48,00 for one

SEAFOOD APPETIZERS/STARTERS

*The House Seafood Appetizers/Starters ***

(min 2 portions).....one 20,00€

*Octopus Salad ** 13,00€*

*Catalan style Monkfish **..... €10,00€*

Bottarga (dried fish eggs) Salad 11,00€

Mussels Soup10,00€

Clams Soup17,00€

*The Melograno Gratin mix**.....13,00€*

(Mussels, Scallops, Prawns and Gratin Scampi)

Raw Dishes (Some by reservation only):

*Tuna Tartare**.....one 16,00€*

*Shrimp Tartare **.....one 18,00€*

*Sea bass or Bream fish Tartare**.....one 18,00€*

Caviar 10g.....40,00€

*Shrimp's First choice**.....100g 13,00€*

*Shrimp's Second choice**.....100g 11,00€*

*Shrimp's Third choice**.....100g 8,50€*

*Prawns Second choice**.....100g 8,50€*

Oystersone 3,50€

Carpaccio of Tuna or Sea Bass, Sea Bream or

*Amberjack**.....15,00€*

..... Upon request a Selection of Oysters

LAND APPETIZERS/STARTERS



Cutting Board Selection of Sliced Meats, Cheeses and Jams.....€ 14,00€

*Beef Carpaccio with Rocket salad and Grana cheese flakes **.....11,00€*

Buffalo Mozzarella, Bresaola, Rocket and Cherry Tomatoes.....12,00€

*** Frozen Product*

OUR SEAFOOD FIRST DISHES



<i>Spaghetti with Clams</i>	<i>12,00€</i>
<i>Bavettine Mussels and Cherry Tomatoes</i>	<i>12,00€</i>
<i>Laganelle Melograno**</i>	<i>14,00€</i>
<i>(Lemon Linguine with Mussels, Clams, Swordfish, Zucchini, Saffron and Ricotta Mustia seasoned cheese)</i>	
<i>Fortelli dello Chef**</i>	<i>13,00€</i>
<i>(filled with Zucchini, Shrimp, with Clams, Cherry, Tomatoes and Bottarga)</i>	
<i>Fregula (Small Sardinian Pasta) Mix Sea Food</i> <i>(Minimum 2 portions)</i>	<i>one 16,00€</i>
<i>Blu Spaghetti with Shrimps ragout, Pistachio Pesto and Lime</i>	<i>18,00€</i>
<i>Risotto alla Pescatora ** the Fisherman's rice</i> <i>(Minimum 2 portions)</i>	<i>one 16,00€</i>
<i>Linguine with Blue Lobster</i>	<i>100g 12,00€</i>
<i>Linguine with Sardinian Lobster</i>	<i>100g 16,00€</i>

***Frozen Product*

OUR FIRST DISHES



<i>Gnocchi alla Sarda (sardinian pasta** with Ragout of Lamb)</i>	
.....	<i>12,00€</i>
<i>Ravioli Sweet with Tomato and Basil**</i>	<i>.....10,00€</i>
<i>Ravioli (Ricotta and Porcini mushrooms filling) with Sage, Butter and Saffron**</i>	<i>.....12,00€</i>
<i>Culurgiones with Potatoes, Wild mint and Pecorino cheese**</i>	<i>.....12,00€</i>

***Frozen Product*

THE SEAFOOD SECOND DICHES



<i>Mixed Grilled Fish **</i>	<i>18,00€</i>
<i>(Shrimp, Squid, Prawns and Fish)</i>	
<i>Mixed Fried Fish **</i>	<i>18,00€</i>
<i>(Shrimp, Squid, Prawns and Fish)</i>	
<i>Fried Squid **</i>	<i>13,00€</i>
<i>Stuffed Squid **</i>	<i>13,00€</i>
<i>Tuna Steak in Green Pepper sauce</i>	<i>16,00€</i>
<i>Grilled Tuna Steak with Rocket and Cherry Tomatoes</i>	<i>16,00€</i>
<i>Baked Fish Fillet with mashed Potatoes and Vegetables **</i>	<i>18,00€</i>
<i>Catch of the Day</i>	<i>100g 6,00€</i>
<i>Grilled, in Salt, Baked</i>	

**** Frozen product**

MEAT SECOND DISHES



<i>Grilled Mixed Meat (Beef and Pork)</i>	<i>14,00€</i>
<i>Grilled Beef Fillet</i>	<i>18,00€</i>
<i>Grilled Beef Entrecôte</i>	<i>100g 5,00€</i>
<i>Sliced Beef with Rocket salad and Grana Cheese Flakes</i>	<i>16,00€</i>
<i>Grilled Beef Steak.....</i>	<i>100g 4,00€</i>
<i>Grilled Beef Steak Tomahawk rib... ..</i>	<i>100g 5,50€</i>

THE SIDE DISHES



<i>Grilled Vegetables</i>	4,50€
<i>Garden Fresh Raw Vegetables</i>	5,00€
<i>Mixed Salad</i>	4,50€
<i>Green Salad</i>	4,00€
<i>French Fries Chips</i>	4,50€
<i>Baked Potatoes</i>	4,50€

BIG SALAD

Melograno Salad:

Green Salad, Mix Salad, Julienned Carrots, Fresh Salmon.....12,00€

Summer Salad:

Green Salad, Mix Salad, Julienned Carrots, Cherry Tomatoes, corn, pieces of Orange and Almonds.....8,00€

Rustic Salad:

Green Salad, Misticanza Salad, Rocket, Dry Tomatoes, Caper Flowers, Smoked Ricotta Cheese and walnuts.....10,00€

PINSA ROMANA (*stuffed focaccia*)

Vegetables: Tomatoes Sauce, Mozzarella Cheese, Mix Vegetables.....10,00€

Bufala: Tomatoes Sauce, Bufala Mozzarella, Raw Ham.....12,00€

Shrimps: Only Mozzarella, Zucchini, Shrimps and Bottarga.....14,00€

THE HOUSE DESSERTS, FRUIT AND SORBET



<i>The Creme Caramel</i> (gluten free).....	4,50€
<i>Timballe</i> * (<i>Crème Caramel with coffee, citrus zest and biscuits with almonds</i>).....	5,50€
<i>The Panna Cotta</i> *(gluten free).....	5,00€
<i>The Tiramisù</i> *.....	5,00€
<i>Cheesecake</i> *.....	5,00€
<i>The Catalan Cream</i> (gluten free).....	4,50€
<i>The Seadas with Honey or Sugar</i> **.....	5,50€
<i>Nougat Parfait</i> (gluten free).....	5,50€
<i>Warm Heart of Ciocolathe</i> * (gluten free).....	5,50€
<i>Chef's Cakes and Pies</i>	6,00€

*Lactose Free

<i>Pineapple by Air</i>	6,50€
<i>Sorbet</i>	3,00€

Service Charge 3,00 €

A decorative background image featuring several pomegranates, some whole and some cut open to show the seeds, and a glass of water. The image is faded and serves as a backdrop for the menu text.

OUR DRINKS

<i>Mineral Water 0.75l.....</i>	<i>3,00€</i>
<i>Mineral Water 1/2 l.....</i>	<i>1,50€</i>
<i>Beverages 0,33l.....</i>	<i>3,00€</i>

OUR BEERS

<i>Ichnusa Beer 0.33 l.....</i>	<i>3,00€</i>
<i>Ichnusa Beer 0.33l Raw.....</i>	<i>4,00€</i>
<i>Ichnusa Beer 0.33l Unfiltered.....</i>	<i>4,00€</i>
<i>Ichnusa Beer 0.50l Unfiltered.....</i>	<i>5,00€</i>
<i>Heineken Beer 0.33 l.....</i>	<i>4,00€</i>

SPECIAL BEERS

<i>Beer "del Borgo" Extra Real.....</i>	<i>5,00€</i>
<i>Beer "del Borgo" Maledetta.....</i>	<i>5,00€</i>
<i>Birra del Borgo Duchessa.....</i>	<i>5,00€</i>
<i>Dolmen Beer Bock, Weizer 0,5l.....</i>	<i>8,00€</i>
<i>Dolmen Beer Blanche 0,5l.....</i>	<i>8,00€</i>
<i>Non-Alcoholic Beer or GlutenFree 0.33 l.....</i>	<i>4,00€</i>

COFFEE AND DIGESTIVE



<i>Coffee</i>	<i>1,30€</i>
<i>Coffee Corrected</i>	<i>1,50€</i>
<i>Cappuccino</i>	<i>1,80€</i>
<i>Ginseng Small Cup</i>	<i>1,80€</i>
<i>Ginseng Large Cup</i>	<i>2,20€</i>
<i>Barley Coffee Small Cup</i>	<i>1,50€</i>
<i>Barley Coffee Large Cup</i>	<i>1,80€</i>
<i>Hot Tea or Chamomile</i>	<i>1,20€</i>
<i>Fruit Juices</i>	<i>3,00€</i>
<i>White or Red Mirto</i>	<i>3,00€</i>
<i>Limoncino</i>	<i>3,00€</i>
<i>Amari</i>	<i>3,00€</i>

LIQUEURS AND GRAPPAS

<i>Whiskey or Cognac</i>	<i>4,00€</i>
<i>Whiskey Lagavulin</i>	<i>8,00€</i>
<i>Whiskey Oban</i>	<i>5,00€</i>
<i>Whiskey Talisker Storm</i>	<i>5,00€</i>
<i>Ron Zacapa 23 years</i>	<i>8,00€</i>
<i>Ron Zacapa 25 years</i>	<i>10,00€</i>
<i>Brandy Carlos J</i>	<i>8,00€</i>

Grappas (See List of Grappas)

The Ristorante

da Claudio

Can organise for you

~ *Weddings*

~ *Receptions*

~ *Intimate Dinners*

~ *Birthdays*

~ *Anniversaires*

~ *Theme nights*

...and much more with us

Or in the comfort of your home !!!!

Per info and reservations contact us at: 079/674043

or 346/0792593

e-mail: tilocca.claudio@tiscali.it