

STARTERS

Nachos 'La Greppia' with our homemade Jalisco and Guacamole sauces	7€
Bruschetta (garlic bread)	4€
Bruschetta with tomato and basil	5€
Focaccina	4€
(thin pizza bread with virgin olive oil and oregano)	
Provolone au gratin with focaccina	10€
Clams in Sicilian style	14€
Vitello Tonnato	12€
(thin beef with homemade tuna sauce)	
Beef sirloin carpaccio with parmesan, rocket and basil oil dressing	15€
Assorted homemade chicken, spinach and cod croquettes	11€
Octopus with a delicious cream of potato and pesto	16€
Salmon Roll stuffed with prawns, crab and cabbage, dressed with our tasty cocktail sauce	14€
Tuna tartare with avocado, sesame and chives	19€

SALADS

- La Greppia** 14€
Mixed lettuce, tomato confit, walnuts, caramelized apple, ricotta, prosciutto di Parma and crispy parmesan
- Nonna** 9€
Grilled vegetables with mozzarella di buffala served with olive pâté
- Di Formentera** 12€
Baked potato, tomato, pepper, boiled egg, onion, biscuit, tuna and our special dressing
- Caprino** 13€
Variety of lettuce, corn, tomato confit, goat cheese, macerated beef tenderloin, crunchy bacon and croutons
- Classic Caesar Salad** 12€
Romaine lettuce, parmesan, anchovies, chicken Milanese, croutons with our creamy Caesar sauce
- Caprese** 12€
Tomato, mozzarella di buffala and basil
- Verdi** 9€
Romaine lettuce, tomato, onion and tuna
- Speciale** 13€
Romaine lettuce, tomato, onion, red cabbage and chicken Milanese dipped in our creamy yoghurt sauce with fine herbs

FRESH PASTA

1st Choose your favorite pasta

- Thin spaghetti
- Maccheroni (Macaroni)
- Pappardelle
- Tagliatelle

2nd Do not forget the sauce

Bolognese	12€
Stew of minced veal and pork meat with tomato, celery, carrot, herbs and red wine	
Carbonara	12€
Cream, parmesan, bacon, onion and egg yolk	
Pesto Verde	12€
Basil, garlic, pine nuts, parmesan and virgin olive oil	
Vegetarian	12€
Selection of in-season vegetables, basil vinaigrette, garlic confit and tomato sauce	
Gorgonzola	12€
Gorgonzola cheese, cream, nuts, pepper and white wine	
Parmesan	12€
Parmesan cheese, cream, nutmeg, pepper and white wine	
4 Cheeses	12€
Mahones cheese, mozzarella, gorgonzola and parmesan cheese, cream, nutmeg pepper and white wine	
Arrabiata	12€
Tomato and chilli	
Al pomodoro fresco	12€
Tomato, oregano, onion and garlic	
Greppia	13€
Bolognese, pesto, tomato and cream	

*We also have gluten-free pasta, do not hesitate to ask us!

VAT INCLUDED

Funghi Porcini	14€
Ceps, cream, onion and Cognac	
Prawns & Garlic	14€
Virgin olive oil, prawns, garlic and parsley	
Clams	14€
Chives, fresh tomato, clams, garlic and white wine	
Smoked salmon	14€
Chives, fresh tomato, dill, smoked salmon and white wine	
Marinara	14€
Seafood, tomato sauce and shellfish	
Tuscany	14€
Bacon, mushrooms, cream, fresh tomato, onion, egg yolk, garlic, parsley and brandy	
Three flavors pasta 'La Greppia'	14€
Carbonara, Arrabiata and Greppia	

STUFFED PASTA

Capelli funghi porcini	13€
with an exquisite cream of parmesan and tomato	
Caramelle tricolori with ricotta and spinach	14€
served with tomato sauce and capers	
Giant tortelloni with prawns and scallops	16€
bathed in a delicious seafood cream	
Radiccio and gorgonzola quadroni	13€
accompanied by cherry tomato and nuts	
Raviolacce stuffed with meat	13€
served with the sauce of your choice	

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GRATIN

Macaroni au gratin.....	12€
Meat cannelloni Milanese style.....	14€
Lasagna with Bolognese sauce.....	14€

RISOTTO

Shrimp risotto with seafood sauce.....	14€
Funghi porcini and truffle risotto.....	15€
Artichoke and mahones cheese risotto.....	13€
Spinach, olive and feta cheese risotto.....	13€
Risotto with truffles and prawns.....	16€

SPECIALTIES

Sirloin steak 'Il Segreto dello chef'.....	24€
served with our secret sauce, accompanied by white rice and chips	
Lobster Spaghetti or Risotto.....	26€
made with an exquisite tomato sauce and fresh Mediterranean herbs	
Crunchy artisan Strudel.....	15€
stuffed with bolognese, ham and havarti cheese, accompanied with an exquisite natural Greek yogurt sauce	
Escalope 'La Greppia'.....	15€
covered with a thin layer of tomato sauce, ham, melted cheese, oregano and served with nonna potato	

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MEAT AND FISH

Rack of suckling lamb roasted with rosemary.....19€

Served with our delicious nonna potato

Steak tartar 'La Greppia'.....18€

Minced veal sirloin steak seasoned with our Italian touch

Ossobuco Milanese style.....15€

Tender and mellow veal shank stewed with herbs, tomato and orange;
accompanied with white rice

Veal fillets with pepper or roquefort sauce15€

Accompanied by white rice or chips

Mousaka 'La Greppia'.....14€

Our eggplant kettledrum with lamb and veal stew, accompanied
by focaccina

Veal escalope Milanese style.....14€

Accompanied by chips

Grilled beef sirloin.....23€

A classic served with nonna potato or 'Greppia' baked potato

Codfish 'La Greppia'.....15€

Roasted in the oven with vegetables and served with our delicious
nonna potato

Sea Bass 'La Greppia'.....18€

Grilled and accompanied by an exquisite homemade basil alioli,
piquillo pepper and nonna style potato

Modify the garnish to your liking:

White rice | Homemade chips | Sauteed vegetables

Nonna potatoes (baked potato, onion and garlic)

'Greppia' baked potato

(mashed potatoes, onion, butter, cream and parsley)

CLASSIC PIZZAS

Margarita	11€
Tomato, mozzarella and oregano	
Prosciutto	11€
Tomato, mozzarella, oregano, ham and olives	
Mushrooms	12€
Tomato, mozzarella, oregano, ham and mushrooms	
Caprichosa	12€
Tomato, mozzarella, oregano, ham and artichokes	
4 seasons	12€
Tomato, mozzarella, oregano, ham, mushrooms and artichokes	
Dates with bacon	13€
Tomato, mozzarella, oregano, dates and bacon	
Vegetarian	12€
Tomato, mozzarella, oregano, mushrooms, artichokes and spinach	
Mediterranean	12€
Tomato, mozzarella, oregano, bocconcini, cherry tomatoes and basil	
Tropical	12€
Tomato, mozzarella, oregano, ham and pineapple	
Napolitana	12€
Tomato, mozzarella, oregano, anchovies, capers and olives	
Salmon	14€
Tomato, mozzarella, oregano and smoked salmon	
Frutti di mare	14€
Seafood fumet, prawns, clams, mussels, mozzarella and oregano	



VAT INCLUDED

Four cheeses	12€
Tomato, oregano, mozzarella, emmental, havarti and roquefort	
Serrano	12€
Tomato, mozzarella, oregano and Serrano ham	
Bacon and onion	12€
Tomato, mozzarella, oregano, bacon and onion	
Pepperoni salami	12€
Tomato, mozzarella, oregano and spicy pepperoni salami	
Chicken and Peppers	13€
Tomato, mozzarella, oregano, chicken and red pepper	
Ragù	13€
Tomato, mozzarella, oregano and bolognese sauce	
Diavola	13€
Tomato, mozzarella, oregano, onion and spicy veal strips	
Calzone	13€
Tomato, mozzarella, oregano and ham	
Tuna	12€
Tomato, mozzarella, oregano, tuna and onion	

SPECIAL PIZZAS

Mexican	12€
Tomato, mozzarella, oregano, onion and jalapeños	
Fugazza	13€
Tomato, 3 cheeses (mozzarella, emmental and edam), onion, garlic and parsley dressing, olive oil and oregano	
Trampó	12€
Tomato, mozzarella, chopped tomato, green pepper, red pepper, onion, olives and a touch of basil	
Octopus	14€
Tomato, mozzarella, oregano and octopus a feira	
Bismark	12€
Tomato, mozzarella, ham and egg	
Prosciutto calzone	14€
Tomato, mozzarella, boiled egg, ham, red pepper, onion and tabasco	
Sea and land	13€
Tomato, mozzarella, tuna, onion, red pepper, garlic sauce and oregano	
Bambini	13€
Tomato, mozzarella, ham, sausages and oregano	
Greppia	14€
Tomato, mozzarella, oregano, bolognese sauce, egg, onion and jalapeños	
Mallorquina	14€
Tomato, mozzarella, oregano, chives and Mallorcan sobrasada	
1995	14€
Tomato, mozzarella, veal strips, goat cheese, rocket and oregano	

HOMEMADE DESSERTS

Tiramisu	5€		
Homemade white chocolate custard with orange salad	5€		
Panna cotta with red fruits and coulis	5€		
Brownie with artisan vanilla ice cream	5€		
Fruit salad with maraschino	5€		
Chocolate mousse with amaretti di sarrono	6€		
Rice pudding 'La Greppia'.....	6€		
Homemade cakes: banoffe, carrot, chocolate	6€		
and more varieties			
Italian artisan ice creams: good kinder,	4€		6€
ferrero rocher, stratacciella, chocolate with mint, vanilla, baileys and many more flavors			

*We have all the allergen information on all of our dishes

VAT INCLUDED

