

Per Principiu

Foccaccia

homemade bread, stracciatella, tomatoes, avocado, rocket, red onions, slices of cucumber or courgette, olive oil

(16€)

La Caponata

aubergine & onion salad with honey vinegar.
Salad with Parmesan shavings

(14€)

Niolu Charcuterie

from Jean Jacques Grimaldi

Coppa, Lonzu, Prisuttu 24 months, Salciccia,
with sweet and sour vegetables

(23€)

Pan-fried Squid

just-seared squid, garlic, parsley, lemon,
salad, apples in oil

(18€)

CASA MUSICALE



Per Pietanza

Vitellu Tagliattu

slices of marinated veal, vegetables, salad, red onions, pine nuts, parmesan shavings, chimichurri sauce
(24€)

Fish steak

current arrivals, garden vegetables
(22€)

Pasta of the day

homemade pasta with pesto, baby vegetables and stracciatella
(20€)

Suggestion of the day

Chef's inspiration, on the slate
- €



I Dolciumi

Orange Pastizzu

bastiaise semolina cake and homemade
lemon sorbet from the orchard
(8€)

Chestnut flour flan

orange caramel and homemade chestnut ice cream
(8€)

“Parfait” with Balagne honey

and fruits of the moment
(8€)

“Unt'è Fina” artisanal ice creams

Ice Creams : Nucciola, Chocolate, Pistachio, Vanilla, Chestnut

Sorbets : Lemon, Strawberry, Melon, Peach

1 scoop : €3 | 2 scoops : €5.50 | 3 scoops : €7.50

