

..... MOKA
R I S T O R A N T E

Starters

Cuttlefish Tagliatelle with Green Apples and Pistachios

€ 11,00

Smoked Swordfish with Raspberry Vinaigrette

€ 12,00

Pan-Fried Baby Calamari coated in Herby Breadcrumbs on a Bed of Creamy Potatoes and Leeks

€ 12,00

Portonovo Muscle Sauté with Croutons seasoned with Parsley

€ 13,00

Culatta Ham from The Marche Region and Burrata from The Sibillini Mountains

€ 12,00

Bresaola Slivers with Goat Cheese, Caramelised Lemon Zest and Parmesan Foam

€ 11,00

Cream of Carrot and Turmeric Soup

€ 9,00

First Course

Gnocchetti with Mullet Fish Fillet and Chives

€ 13,00

Spagettoni with Portonovo Mussels

€ 13,00

Spelt Taglierini with Lobster and Burrata

€ 17,00

Passatelli with Local Clams and Courgettes

€ 13,00

'Flavour of the Adriatic' Chitarrine

€ 14,00

Tagliatelle with Meaty White Ragu and Parmesan Sauce

€ 12,00

Potato 'Cappelli del Prete' with Pork Jowls (*guanciale*), Cherry Tomatoes and Burrata

€ 12,00

Spelt Risotto with Steamed Vegetables and Courgette Purée (Vegetarian)

€ 11,00

..... MOOKA
R I S T O R A N T E

Main Course

Mediterranean Gilt-Head Bream
(Cherry Tomatoes, Olives, Thyme)
€ 19,00

Red Tuna Sesame Seed Mille-Feuille
€ 20,00

Turbot Fillet wrapped in
Courgette Slices, with Capers and
Cherry Plum Tomatoes
€ 19,00

Selection of Grilled Fresh Fish
served with our Herb Bread
€ 20,00

Fried Calamari and Prawns
with Crispy Vegetables
€ 18,00

Beef Fillet with Pink Peppercorn Sauce
€ 19,00

Cut of Angus with Mixed Vegetables
and Cherry Tomatoes
€ 18,00

Side dishes

Side dishes of the day
€ 6,00

Dolci

Coffee MOOKA Millefeuille
€ 6,00

Creamy Yogurt with Passion Fruit
€ 6,00

Pineapple Bavarian Cake with
Crumbled Amaretti Biscuits
€ 6,00

Pistachio Dome
€ 6,00

Lime Sorbet
€ 6,00

Fresh Sliced Fruit
€ 6,00

Cover charge € 3,00
