

# ANTICHI SAPORI

*Eating is a pleasure, cooking well is a duty.  
That is why in our restaurant since 2006 we use  
100% Italian products.*

*From the pizza dough to the pasta,  
ending with our desserts, everything is made by hand  
in our kitchen with all the love and passion in the world.*

*Welcome to our home.*

# ANTICHI SAPORI

*You are what you eat, so eat well*

## APPETIZERS

Vitello Tonnato (cooked white veal meat accompanied with a mayonnaise of tuna and capers)	13,00 €
Beef carpaccio with arugula, cherry tomato and Parmesan cheese	14,50 €
Red tuna tataki with teriyaki sauce	19,50 €
Savory pumpkin flan accompanied by Andria burrata and porcini mushrooms	12,50 €
Eggplant parmigiana with tomato sauce and mozzarella	12,50 €
Scallops with lime and mint emulsion	19,50 €
Antichi Sapori Terrine (smoked scamorza baked with cherry tomato and oregano)	8,50 €

## SALADS

Mixed salad	8,00 €
BUFALINA: smoked buffalo mozzarella salad with cherry tomato and arugula	12,50 €
CABRERA: mixed salad with goat cheese, nuts and honey	12,50 €
FRESH: fennel and orange salad	12,50 €
ANTICHI SAPORI: rocket salad with strips of beef tenderloin with parmigiano cheese	13,50 €

## TO SNACK

Chicken and Iberian ham croquettes (5pz)	12,50 €
Roasted eggplant and dried tomato croquettes (5pz)	12,50 €
French fries	4,50 €
Spicy potatoes	7,50 €
Bruschetta tradizionale (Mallorcan bread with tomato and oregano)	9,50 €
Bruschetta Antichi Sapori (octopus and black olives)	14,50 €
Acorn-fed Iberian ham cut with a knife (100gr)	24,90 €

\*For information on allergens ask the waiter

# ANTICHI SAPORI

## HOME-MADE PASTAS

Ravioli stuffed with spinach and ricotta in a butter and sage emulsion	14,50 €
Ravioli stuffed with pear in gorgonzola sauce	14,50 €
Ravioli stuffed with smoked buffalo mozzarella in tomato and basil sauce	14,50 €
Tagliolini with butter and fresh black truffle	16,50 €
Strozzapreti in squid ink with seafood (clams, mussels, prawns, calamari and cuttlefish)	17,50 €
Cavatelli with rabbit ragù in tomato sauce	14,50 €
Linguine with basil pesto	12,00 €
Cappelloni dello chef with meat and mushrooms	14,50 €
Spaghetti san Giuannein (oil, garlic, anchovies, cherry tomato, pecorino cheese and chilli)	13,50 €
Penne arrabbiata (tomato sauce with garlic and chilli)	13,00 €
Strozzapreti with red prawns and Mallorcan sobrassada	21,50 €
Pappardelle with monkfish and artichoke cream	21,50 €
Tagliolini in squid ink with lobster, yellow cherry tomato and rucola	27,50 €

## MEATS

Tagliata all'italiana (angus entrecote 200gr with rocket, parmesan cheese, sweet and sour cherry tomato and baked potatoes)	22,50 €
Caramelized pork ribs with French fries	24,00 €
Chicken Milanese	13,50 €
Beef tenderloin (200gr) with mashed potatoes	27,50 €

## FISH

Rhombus steak with sautéed vegetables	26,50 €
Salt prawns with avocado and paprika mousse	19,50 €

## HOMEMADE DESSERTS

Tiramisu	7,50 €
Pistachio Panna Cotta	7,50 €
cake of the day	7,00 €
chocolate coulant	8,00 €
homemade sorbet	7,00 €
Mini mango cheesecake with ricotta mousse and strawberry sauce	8,00 €
Plate of Parmigiano Reggiano aged for 60 months and balsamic vinegar of Modena, 10-year reserve	14,50 €

*We have turned our passion into our profession*

# ANTICHI SAPORI

## RED PIZZAS

MARGHERITA	9,75 €
Tomato sauce and mozzarella fior di latte	
DIAVALETTA	11,50 €
Tomato sauce, mozzarella fior di latte and spicy salami	
SALAMINA	11,50 €
Tomato sauce, mozzarella fior di latte and sweet salami	
CAPRICCIOSA	11,50 €
Tomato sauce, mozzarella fior di latte, ham and mushrooms	
CAMPAGNOLA	12,50 €
Tomato sauce, mozzarella fior di latte, gorgonzola, arugula, spicy salami and Parmesan	
4 FORMAGGI	11,50 €
Tomato sauce, mozzarella fior di latte, parmesan, gorgonzola and taleggio	
NAPOLI	11,50 €
Tomato sauce, mozzarella fior di latte, black olives, capers and anchovies	
TONNO E CIPOLLA	12,00 €
Tomato sauce, mozzarella fior di latte, tuna and onion	
4 STAGIONI	12,00 €
Tomato sauce, mozzarella fior di latte, ham, artichokes, black olives and mushrooms	
ANTICHI SAPORI	12,00 €
Tomato sauce, mozzarella fior di latte, scamorza, cherry tomato and oregano	
CARCIOFINA	13,00 €
Tomato sauce, mozzarella fior di latte, pancetta, artichokes and Parmesan	
FRANCESINA	12,50 €
Tomato sauce, mozzarella fior di latte, speck and brie	
VALTELLINA	14,00 €
Tomato sauce, mozzarella fior di latte, arugula, bresaola, cherry tomato and Parmesan	
VEGETARIANA	12,00 €
Tomato sauce, mozzarella fior di latte, zucchini, aubergines, peppers and spinach	
PESCATORA	12,00 €
Tomato sauce, mozzarella fior di latte and seafood mix	
HAWAII	12,00 €
Tomato sauce, mozzarella fior di latte, ham and pineapple	
BOSCAIOLA	13,50 €
Tomato sauce, mozzarella fior di latte, speck and porcini mushrooms	

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\*We have gluten-free pasta, pizza and sandwich options  
\*Takeaway pizzas have a supplement of 0.45€

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AMATRICIANA	14,50 €
Tomato sauce, mozzarella fior di latte, guanciale, pecorino cheese and onion	
MALLORQUINA	14,50 €
Tomato sauce, mozzarella fior di latte, sobrasada, goat cheese and honey	
ESPAÑOLISSIMA	17,50 €
Tomato sauce, mozzarella fior di latte PDO, acorn-fed Iberian ham, Mahon cheese	
GRETA	16,50 €
Tomato sauce, mozzarella fior di latte, smoked buffalo mozzarella PDO, mortadella and pistachio	
VINNI	24,50 €
Tomato sauce, mozzarella fior di latte, 200gr beef tagliata, arugula and Parmesan	
SPICY ANGY	15,50 €
Tomato sauce, mozzarella fior di latte, capocollo di Martina Franca, stracciatella, spicy	
666	14,50 €
Tomato sauce, buffalo mozzarella, pancetta, yellow cherry tomato and jalapeños	

## WHITE PIZZAS

RÚSTICA	12,00 €
Mozzarella fior di latte, rocket, prosciutto and cherry tomato	
TARTUFINA	17,50 €
Mozzarella fior di latte, smoked buffalo mozzarella DOP and fresh truffle	
GENOVESE	14,00 €
Mozzarella fior di latte, basil pesto and dried tomato	
CARBONARA	14,50 €
Mozzarella fior di latte, guanciale, egg and pecorino cheese	
LA VERDE	13,00 €
Mozzarella fior di latte, spinach and Philadelphia	
NONNA ANNA	14,50 €
Mozzarella fior di latte, capocollo di Martina Franca and Taleggio cheese	
NONNO VINCENZO	13,50 €
Smoked scamorza, speck and walnuts	
MARE E MONTI	14,00 €
Mozzarella fior di latte, prawns and zucchini	
SALMONION	14,00 €
Mozzarella fior di latte, salmon, Philadelphia and chives	

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