

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) 17,50 €
- Veal carpaccio with wild rocket, cherry tomatoes and Grana Padano cheese 18,50 €
- Tower of Pisa (Aubergine au gratin, smoked mozzarella di bufala, fresh tomato and basil sauce) 15,50 €
- Crispy calamari rings 18,50 €

SALADS

- MIXED SALAD 8,50 €
- BUFALINA: smoked buffalo mozzarella salad with cherry tomato and arugula 14,50 €
- CABRERA: mixed salad with goat cheese, nuts and honey 14,50 €
- ANTICHI SAPORI: rocket salad with strips of beef tenderloin with Grana Padano cheese 18,50 €
- GAMBASALAD: rucola and lamb's lettuce salad with prawns, mango mousse, avocado mousse and Greek yogurt 18,50 €

TO SNACK

- Roast chicken and acorn-fed Iberian ham croquettes (5pz) 13,50 €
- Roasted eggplant, dried tomato and parmigiano croquettes (5pz) 13,50 €
- French fries 7,50 €
- Spicy potatoes 12,00 €
- Monkfish and shrimp croquettes (5pz) 14,00 €
- Mortadella, Andria stracciatella, and pistachio croquettes (5pz) 15,00 €
- Bruschetta tradizionale (Mallorcan bread with tomato, garlic and oregano) 15,00 €

*For information on allergens ask the waiter

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HOME-MADE PASTAS

- Ravioli stuffed with spinach and ricotta in a butter and sage emulsion 16,50 €
- Ravioli stuffed with pear in gorgonzola sauce with sliced almonds 16,50 €
- Ravioli stuffed with smoked buffalo mozzarella in datterino tomato, basil sauce and hard ricotta 16,50 €
- Pappardella stuffed with oxtail and tomato ragù 18,50 €
- Strozzapreti in squid ink with seafood (clams, mussels, prawns, calamari and cuttlefish) 19,00 €
- Linguine with basil pesto and pine nuts 15,50 €
- Cappelloni dello chef with minced veal and mushrooms 18,50 €
- Spaghetti san Giuannein (oil, garlic, anchovies, cherry tomato, pecorino cheese and chilli) 18,50 €
- Penne arrabbiata (tomato sauce with garlic and chilli) 17,00 €
- Potato gnocchi sorrentina with mozzarella di bufala and oregano 18,00 €
- Tagliatelle with fresh red prawns in their own juices 21,50 €

MEATS

- Tagliata all'italiana (angus entrecote 200gr with rocket, parmesan cheese, sweet and sour cherry tomato and baked potatoes) 26,00 €
- Caramelized pork ribs with French fries 26,00 €
- Chicken Milanese with French fries 18,00 €

FISH

- Baked turbot fillet with sautéed vegetables 26,50 €
- Grilled squid with grilled vegetables 23,00 €

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RED PIZZAS

MARGHERITA	11,50 €
Tomato sauce and mozzarella fior di latte	
DIABOLETTA	13,00 €
Tomato sauce, mozzarella fior di latte and spicy salami	
SALAMINA	13,00 €
Tomato sauce, mozzarella fior di latte and sweet salami	
CAPRICCIOSA	13,50 €
Tomato sauce, mozzarella fior di latte, ham and mushrooms	
4 FORMAGGI	13,50 €
Tomato sauce, mozzarella fior di latte, parmesan, gorgonzola and taleggio	
NAPOLI	14,00 €
Tomato sauce, mozzarella fior di latte, black olives, capers and anchovies	
TONNO E CIPOLLA	13,50 €
Tomato sauce, mozzarella fior di latte, tuna and onion	
4 STAGIONI	14,00 €
Tomato sauce, mozzarella fior di latte, ham, artichokes, black olives and mushrooms	
ANTICHI SAPORI	14,00 €
Tomato sauce, mozzarella fior di latte, scamorza, cherry tomato and oregano	
CARCIOFINA	14,50 €
Tomato sauce, mozzarella fior di latte, pancetta, artichokes and Parmesan	
FRANCESINA	14,50 €
Tomato sauce, mozzarella fior di latte, speck and brie	
VALTELLINA	16,00 €
Tomato sauce, mozzarella fior di latte, arugula, bresaola, cherry tomato and Parmesan	
VEGETARIANA	14,00 €
Tomato sauce, mozzarella fior di latte, zucchini, aubergines, peppers and spinach	
PESCATORA	15,00 €
Tomato sauce, mozzarella fior di latte and seafood mix	
HAWAII	14,00 €
Tomato sauce, mozzarella fior di latte, ham and pineapple	
BOSCAIOLA	15,00 €
Tomato sauce, mozzarella fior di latte, speck and porcini mushrooms	
AMATRICIANA	16,00 €
Tomato sauce, mozzarella fior di latte, guanciale, pecorino cheese and onion	
MALLORQUINA	16,00 €
Tomato sauce, mozzarella fior di latte, sobrasada, goat cheese and honey	
ESPAÑOLISSIMA	18,00 €
Tomato sauce, mozzarella fior di latte, acorn-fed Iberian ham, Mahon cheese	
GRETA	18,50 €
Tomato sauce, mozzarella fior di latte, burrata di Andria, mortadella and pistachio granita	

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VINNI	24,50 €
Tomato sauce, mozzarella fior di latte, 200gr beef tagliata, arugula and Parmesan	
SPICY ANGY	17,00 €
Tomato sauce, mozzarella fior di latte, capocollo di Martina Franca, stracciatella, spicy	
666	16,50 €
Tomato sauce, buffalo mozzarella, pancetta, yellow cherry tomato and jalapeños	
CALA MONDRAGO	16,50 €
Pumpkin cream, fior di latte mozzarella, gorgonzola and walnuts	
CALÓ DE SA TORRE	17,50 €
Pumpkin cream, fior di latte mozzarella, pancetta and caramelised onion	
CRUDAIOLA	15,50 €
Tomato sauce, fior di latte mozzarella, cherry tomato, arugula, basil and salted ricotta cheese	

WHITE PIZZAS

RÚSTICA	16,00 €
Mozzarella fior di latte, rocket, prosciutto and cherry tomato	
GENOVESE	16,00 €
Mozzarella fior di latte, basil pesto and dried tomato	
CARBONARA	16,00 €
Mozzarella fior di latte, guanciale, egg and pecorino cheese	
NONNA ANNA	16,50 €
Mozzarella fior di latte, capocollo di Martina Franca and Brie cheese	
NONNO VINCENZO	16,50 €
Smoked scamorza, speck and walnuts	

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