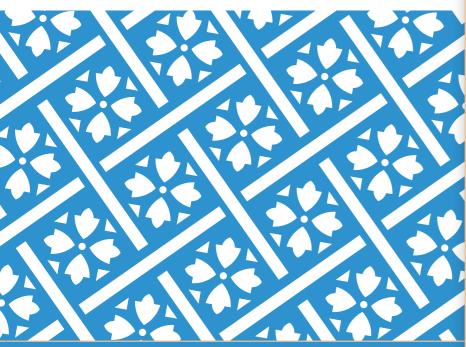






A SHARED MEAL BINDS PEOPLE TOGETHER



We follow good food hygiene practices in our kitchens, but due to presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We strongly advise you to speak to a member of staff if you have any food allergies or intolerances or other dietary concerns.

SHARING MENU

KICK OFF

Grilled local sausages, classic mini arancini, marinated artichokes, olives, and sundried tomatoes, selection of in-house prepared dips served with focaccia

INTERMEDIATE TO SHARE

RISOTTO AI FUNGHI

Risotto with mushrooms, finished with cream & parmesan 0

FUSILLI ALLA BOLOGNESE

Fusilli with beef ragù

MAIN EVENT

(choice of a main dish)

SALIA CHEESEBURGER

Served with fries



Pesto, aubergines, peppers, mushrooms, onions, cherry tomatoes and rucola, drizzled with EVO oil

Served with Mozzarella or Vegan Cheese

GRILLED FISH FILLET

Grilled fillet of fish served with Mediterranean dressing, accompanied with seasonal vegetables

CHICKEN TENDERS

Selected chicken tenders rested in Greek marinade, served with carrot textures and fries

GRILLED PORK

Grilled medallions of pork, finished with sage and garlic infused butter, complimented with seasonal vegies

BEEF TAGLIATA

Beef Tagliata served with fries, seasoned rocket salad and parmesan shavings

GNOCCHI SORRENTINO O or O



Soft baked gnocchi with tomato sauce, mozzarella, dusted with parmesan cheese (available with VEGAN cheese produce)

All above are served either with roast potatoes or french fries

SWEET INDEED

SALIA DESSERT PLATTER TO SHARE

Local taste "Imparet" fried pastries with aromatic date filling, Cannoli with sweet ricotta filling

Children 6 – 11 years are €16.25 per child The price is inclusive of VAT and free flowing House Wine, House Beers and Minerals



