menu

Life hotel
SEAVIEW & SPA

Tasty
DINNER

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Tasty

	Salami and cheese charcuterie board	12
(VEGAN)	Chickpea hummus with grilled vegetables	8
	Bresaola, arugula and parmesan	9

	Tortellini alla boscaiola	9
	Orecchiette with turnip tops	9
	Risotto with seafood	11
	Vegetarian lasagna	9
	Fumé maccheroncini	9
(VEGAN)	Legumes soup	9
(VEGAN)	Vegetable soup	9

	Steamed fish fillet	11
	Salted codfish with potatoes	15
	Fish skewers	14
	"Parmigiana" eggplants	9
	Meatballs with sauce	11
	Veal with champignon mushrooms	12

menu

PINSE

Pinsa fornarina (oil and rosemary) — *VEGAN* 7

Pinsa margherita (tomato, mozzarella and basil) 8

Raw pinsa (tomato, buffalo mozzarella and raw ham) 12

Pinsa Life (mortadella, stracciatella and paccasassi) 11

Pinsa carbonara (mozzarella, pepper, egg yolk, cheek lard and pecorino romano) 11

SIDES

Spicy sautéed chicory — *VEGAN* 5

Wild herbs with potatoes — *VEGAN* 5

Grilled vegetables — *VEGAN* 5

Mixed salad — *VEGAN* 4

SWEETY

Semifreddo millefrolle chocolate and orange 5

Pistachio semifreddo (lactose free, gluten free) 5

Cake with hot chocolate filling 5

Dry biscuits 5

Cover charge 2

menu

BUFFET APPETIZER

EVERY EVENING STARTING FROM 6:00 PM

SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES. TYPE OF ALLERGEN:
1. Cereals containing gluten, i.e. wheat, rye, barley, oat, emmer, kamut, their derivative strains and by-products. 2. Crustaceans and products based on shellfish. 3. Eggs and by-products. 4. Fish and products based on fish. 5. Peanuts and peanut-based products. 6. Soy and soy-based products.
7. Milk and dairy products (lactose included). 8. Fruits in shell, i.e. almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland nuts and their by-products. 9. Celery end products based on celery. 10. Mustard and mustard-based products. 11. Sesame seeds and sesame seeds-based products. 12. Sulphur dioxide and sulphites in concentrations above 10 mg/kg. 13. Lupine and lupine-based products. 14. Molluscs and product based on molluscs.
The information about the presence of substances or products causing allergies or intolerances can be provided by the staff in service and you can consult the relevant documentation that will be given on request.