



PELAGOS



Beach Bar

Bagni Teresa

MENÙ

STARTERS

Bruschetta classica: tomatoes, oregano, garlic ¹	6 €
Caprese: tomatoes, mozzarella, basil ⁷	10 €
Marinated anchovies ^{4,12}	10 €
Bresaola, rocket and grana padano cheese ⁷	12 €
Raw ham and melon	12 €



SALADS


MEDIUM/LARGE

Mele e noci: green salad, greek feta cheese, apples, walnuts, raisins, sunflower seeds ^{7,8}	10/12 €
Nizzarda: green salad, hard-boiled egg, tuna, tomatoes, anchovies, onions ^{3,4}	10/12 €
Ricca: green salad, tomatoes, tuna, carrots, mais, mozzarella, taggiasca olives ^{4,7}	10/12 €
Caesar Crevette: green salad, shrimps, bread croutons, grana padano cheese flakes, caesar sauce ^{1,2,3,7}	10/12 €
Cundijun ligure: tomatoes, onions, anchovies, taggiasca olives, basil ⁴	10/12 €
Greca: tomatoes, onions, feta, olives, cucumber, oregano ⁷	10/12 €



FIRST AND SECOND COURSES

Chicken cutlet with potatoes ^{*1,3,6,7}	12 €
Lasagne bolognese or with pesto ^{*1,3,7,8,9}	12 €

Gourmet pinsa of the day ^{*1}	12 €	
Roast beef with side dish of your choice	13 €	
Natural tuna/salmon tartare with side dish of your choice ^{*4}	15 €	
Fried seafood: squid and prawns ^{1,2,12,14}	16 €	



SANDWICHES - FLATBREADS

Maxi toast: ham and cheese ^{1,7}	5 €
Riviera: tomatoes, mozzarella, basil ^{1,7}	6 €
Crudo o Cotto classico: ham, mozzarella, tomatoes ^{1,7}	6 €
Ortolano: dried tomatoes, grilled vegetables, mozzarella ^{1,7}	6 €
Sirena: salad, shrimps, hard-boiled egg, cocktail sauce ^{1,2,3}	7 €
Brezza marina: rocket, bresaola, grana cheese, tomatoes ¹	7 €
Carciofino: raw ham, artichokes, grana cheese, lemon ¹	7 €
Roast beach: tomatoes, roast beef, salad, mayonnaise ^{1,3}	7 €
Hamburger: hamburger, lettuce, tomatoes, cheese ^{1,7}	7 €
Abbronzato: tomatoes, chicken cutlet, salad, mayonnaise ^{1,3,7}	7 €
Hot dog: wurstel and sauces ¹	7 €



SIDE DISHES

Grilled vegetables [*]	5 €
Green salad with tomatoes	5 €
Air fryer fries [*]	5 €



DESSERT

Fruit salad / with yogurt or ice cream ^{3,7}	5/6 €
Mandarin delight ^{*6,8,10,13}	6 €
Meringata ^{1,7,8}	6 €
Waffle with Nutella ^{*1,3,6,7,8,11}	6 €
Pistachio or chocolate truffle ^{*1,3,6,7,8,10}	6 €
Semifreddo Amaro del Capo ^{*1,3,6,7,8,10}	6 €

Cover charge and lunch service €1,50

For any information on substances and allergens, please consult the relevant documentation, which will be provided by staff on request.





WINES

WHITE



Pinot grigio	5/23 €
Gewürztraminer	24 €
Sauvignon	24 €
Vermentino	6/25 €
Pigato	6/26 €

BOLLE



Prosecco	5/25 €
Altalanga	30 €
Berlucchi	35 €
Cà Del Bosco	45 €

ROSÈ



Cirò DOC	5/22 €
Prosecco rosato	25 €

RED



Cirò	5/23 €
Ormeasco	24 €

DRINKS

Water 0,5L	1,2 €
Microfiltered water 1L	2 €
Fruit juices	3 €
Freshly squeezed orange juice	5 €
Syrups	2 €
Soft drinks	3 €
Chinotto Lurisia	3,5 €
Crodino, San Bittèr	4 €

DRAFT BEER

Nastro Azzurro 0,2	4 €
Nastro Azzurro 0,4	6 €
Raffo grezza 0,2	4 €
Raffo grezza 0,4	6 €

BOTTLED BEER

Peroncino	4 €
Peroni Capri	4,5 €
Beck's	4,5 €
Menabrea	4,5 €
Menabrea ambrata	5 €
Corona	5 €
Non-alcoholic Peroni	5 €
Ichnusa unfiltered	5 €
Ceres	6 €
Tennent's double malt	6 €
Lefte rossa	6 €
Paulaner white beer 50cl	7 €

CAFETERIA

Coffee	1,3 €
Cappuccino	1,8 €
Decaffeinated coffee	1,5 €
Barley coffee	1,5 €
American coffee	1,5 €
Ginseng	1,5 €
Spiked coffee	2 €
Latte macchiato	2 €
Tea/Herbal teas	3 €
Crema caffè	4 €
Caffè shakerato	4 €
Caffè shakerato with alcohol	6 €

SPIRITS

Limoncello	4 €
Mirto	4 €
Liquirizia	4 €
Bitter Camatti	4 €
Bitter Montenegro	4 €
Amaro del Capo	4 €
Grappa	4 €
Grappa barricata	5 €



COCKTAIL

CLASSICI

Spritz (aperol, prosecco, soda)	7 €
Negroni (gin, campari, vermut)	8 €
Gin tonic (gin, tonic water)	8 €
Moscow Mule (vodka, ginger beer, lime)	8 €
Mojito (rum, mint, soda, lime)	8 €
Cuba libre (rum, cola, lime)	8 €
Piña Colada (rum, ananas, coconut purée, milk)	8 €

ORIGINALI

Pink lady (litchi, lemon infused vodka, prosecco, grapefruit soda, lime)	8 €
Spuma di mare (tequila, grapefruit shrub, saline solution, soda, lime)	8 €
Mojito spicy (rum, mint, lime, soda, coriander and chili syrup)	8 €
Frozen Mudslide (baileys, kahlua, vodka, cream ice cream)	8 €
Macaia (mezcal, agave syrup, chilli tincture, lime)	10 €

NON ALCOHOLIC DRINKS

Mango Passion	6 €
Smoothies	6 €
Shirley Temple	6 €
Nogroni	7 €
Not a G&T	7 €
Virgin Mojito	7 €

GIN TONIC

Old Grifu	9 €
Malfy Rosa	9 €
Gin Mare	9 €
Hendrick's	9 €
Gunpowder	9 €
Monkey 47	11 €



ALLERGEN LIST

Allergens are indicated on the menu with a reference number. Our products are handmade, so we cannot guarantee that there are no traces of allergens in the finished products, even when not included in the recipe. Our staff is available for further information.

- 01 - CEREALS CONTAINING GLUTEN: wheat, rye, barley, oats, spelt, kamut and derived products
- 02 - SHELLFISH and derived products
- 03 - EGGS and derived products
- 04 - FISH and derived products
- 05 - PEANUTS and derived products
- 06 - SOYA and derived products
- 07 - MILK and derived products, including lactose
- 08 - NUTS: almonds, hazelnuts, walnuts, peanuts, pecans, Brazil nuts, pistachios, Queensland nuts and derived products
- 09 - CELERY and derived products
- 10 - MUSTARD and derived products
- 11 - SESAME SEEDS and derived products
- 12 - SULPHUR DIOXIDE AND SULPHITES: foods preserved in vinegar, oil and brine, jams, dried mushrooms, preserves, etc.
- 13 - LUPINS and derived products
- 14 - MOLLUSCS and derived products

*FROZEN PRODUCT IN THE ABSENCE OF FRESH PRODUCT AVAILABILITY

