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According to the European Regulation EC 1169/2011 on the proper labeling of food allergens, we offer the following guide in order to inform you in a simple way the different icons for each allergy. Our establishment can not guarantee the total absence of any allergen traces not discribed as ingredients of ours dishes. Therefore if you are allergic or intolerant to any ingredient, please be so kind to contact our restaurants staff for more detailed information.

Thank you

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|  Contains Sulfate |  Contains Fish |
|  Contains Peanut - Nuts |  Contains Seafood - Crustaceans - Shellfish |
|  Contains Gluten |  Contains Milk |
|  Contains Egg |  Contains Mustard |
|  Contains Dried Fruits |  Contains Celery - Lupins |
|  Contains Soya - Sesame Seeds | |

* The oils used are olive, sunflower and 100 % vegetable fat.

* Should you need any assistance, please ask our staff

With the half board you can choose a main course between, antipasti or pasta or risottos, a second course between meat or fish or pizzas and a dessert.

ANTIPASTI

	PVP €	HB
 ANTIPASTO TRADIZIONALE (minimun 2 persons) Burrata, Parma ham 25 months of healing, Parmigiano Reggiano 30 months, pickled tomatoes and mushrooms	18,50	4,00
 TONNO MARINATO Thin slices of marinated tuna with citrus salad and bread crumbs	15,95	Incl
 CARPACCIO DI MANZO Carpaccio of beef with Parmigiano Reggiano, arugula and old mustard vinaigrette	21,00	4,50
 MOZZARELLA DI BUFALA D.O.C. Accompanied by tomato and basil	13,85	Incl
 BRUSCHETTA CLASSICA Fresh tomato, mozzarella and garlic	12,50	Incl
 BRUSCHETTA SICILIANA With black olives cream, grilled aubergine and arugula	12,50	Incl
 INSALATA DI GAMBERONI King prawns salad, lamb's lettuce, arugula, oranges, red onion and reds fruits vinaigrette	16,80	3,50
 CARCIOFI ALLA ROMANA Confit artichokes with Pecorino sheep cheese and mint vinaigrette	17,30	3,75
 BURRATA Mozzarella Burrata from Puglia with cherry tomato, Bresaola and melon candies	16,85	3,50

PRIMI PIATTI E PASTE Starters and pasta



 COZZE ALLA TARANTINA Mussels with garlic, tomato, olive oil, white wine and a touch of spice	17,20	3,70
 MINISTRONE DI VERDURA ALLA GENOVESE Vegetable soup with basil	8,40	Incl
 POMODORI AL FORNO Tomato confit, eggplant, burrata and bread crumbs	13,20	Incl
 RIGATONI AL CACIO E PEPE Ravioli pasta filled with cacioricotta cheese and black pepper	14,00	Incl
 LINGUINE AL GAMBERO ROSSO Linguine with red king prawn, garlic, tomatoes and white wine	38,00	14,00
 SPAGHETTONI AI FRUTTI DI MARE Spaghettoni with garlic, tomato, chilli pepper, prawns, squids and mussels	17,10	3,75

PASTE FRESCHE E RISOTTI

Fresh pastas and risottos

	PVP €	HB
 RAVIOLOTTI DI BURRATA Ravioli pasta filled with burrata, egg cream, roasted red onion and black truffle	16,20	3,70
 PANCIOTTI FATTI IN CASA Egg pasta stuffed with aubergine and scamorza cheese, tomato and basil cream, homemade	17,50	3,75
 TAGLIATELLE With zucchini, cream and prawns	15,50	3,50
 PANZEROTTI CON RICOTTA DI BUFALA E SPINACINI Homemade egg pasta filled with buffalo ricotta and spinach, basil and parmigiano cream	16,20	3,70
 PAPPARDELLE With slightly spicy Boletus sauce, cream, white wine and parsley	15,10	Incl
 RISOTTO DI SPINACI, POMODORI SECCHI E SCAMORZA Spinach risotto, dried tomatoes and smoked Scamorza cheese	14,75	Incl
 RISOTTO CON FAVETTE E SEPPIA Baby beans and cuttlefish risotto	15,10	Incl

I CLASSICI Classic pasta

 LASAGNA EMILIANA Classic lasagne of fresh pasta	14,35	Incl
 RIGATONI O SPAGHETTONI A choice between, bolognese, pesto, traditional carbonara, tomato or arrabbiata sauce	13,95	Incl

SECONDI PIATTI

Main courses

	PVP €	HB
 BRANZINO Fillet of sea bass with a garlic reduction, dry white wine Verdicchio and parsley	24,15	4,50
 FILETTO DI SALMONE NORVEGESE Norwegian salmon loin with creamed spinach, mashed potatoes and lemon	21,50	Incl
 COTOLETTA MILANESE Veal breaded cutlet	29,00	8,00
 FILETTO DI MANZO solomillo de buey con mantequilla de trufa negra	25,70	6,00
 POLLO RUSPANTE AL FORNO Marinated camper Chicken cooked in the oven	19,85	Incl

PIZZE

Pizzas

All our pizzas are made with culture yeast of our creation with 48 hours of fermentation

 FOCACCIA CLASSICA Pizza dough with fresh rosemary, olive oil, Parma ham and arugula	11,80	Incl
 FOCACCIA ALL'AGLIO Pizza dough with garlic, parsley and spicy oil (optional)	10,80	Incl
 MARINARA Tomatoes, anchovies, laminated garlic and oregano	12,00	Incl
 MARGHERITA Tomato, mozzarella and fresh basil	12,00	Incl
 QUATTRO FORMAGGI Four cheeses	15,70	Incl
 PROSCIUTTO E FUNGHI Tomato, mozzarella, ham and mushrooms	13,70	Incl
 LA NOSTRA QUATTRO STAGIONI GOURMET Tomato, artichokes, boletus, anchovy, black olives, buffalo mozzarella and arugula.	16,50	Incl
 CALZONE Closed pizza with tomato, mozzarella, ham and spicy salami Napoletano	15,40	Incl
 BOSCAIOLA Tomato, mozzarella, Ricotta, Parma ham and boletus	15,75	Incl

	PVP €	HB
 PUGLIESE Tomato, mozzarella, Burrata and spicy salami	13,15	Incl
 NAPOLETANA Tomato, mozzarella di bufala, anchovies and capers	13,30	Incl
 VEGETARIANA Tomato, mozzarella and mixed vegetables	13,70	Incl
 TONNO E CIPOLLE Tomato, mozzarella, tuna and red onion	13,70	Incl
 RUSTICA ROMANA "White" pizza with mozzarella, artichoke, guanciale and cacioricotta cheese	13,70	Incl
 BREAD AND BUTTER SERVICE	2,65	Incl

DOLCI Desserts

 TIRAMISU' DELLA TRATTORIA Classic tiramisu' of our production	8,50	Incl
 PANNA COTTA ALL'AMARENA Cream pudding with italian sour cherries reduction (Amarena Fabbri), ricotta ice cream and chocolate crumble	8,80	Incl
 FORMAGGI MISTI ITALIANI Italian cheeses board	15,80	3,50
 CREMA FRANGIPANE CON FRUTTI DI BOSCO Frangipane cream, with berries, ricotta and figs ice cream	8,80	Incl
 SORBETTO DI ARANCE DI SICILIA E CAMPARI Sicilian orange and Campari sorbet	8,55	Incl
Consult allergens with the Maître GELATI E SORBETTI Ice creams and sorbets (3 balls)	8,55	Incl

7% Tax included

BAHIA DEL DUQUE

THE TAIS

www.thetaishotels.com/bahia-del-duque



THE TAIS

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