

DINNER





STARTERS



DINNER

FRIED ANCHOVIES *with marinated with cabbage with mayonnaise and mustard*.....10

FRIED ZUCCHINI BLOSSOMS *with 4 formaggi cheese and anchovies from Colliure*.....10

FASSONA TARTARE *with capers, raisins, pine nuts and passion fruit sauce*.....11

FISH CEVICHE OF THE DAY *with onion, lime, coriander and mango*10

FIGS TEMPURA *with breaded Primo Sale cheese and Prosciutto San Daniele*10

AUBERGINE BALLS *with pomodoro sauce and vegetables and rocket salad*9



PASTAS



HOMEMADE BUCKWHEAT PICI *gricia with figs*.....12

HOMEMADE SPINACH TAGLIOLINI *with lamb, fava beans and pecorino cheese*11

HOMEMADE ORECCHIETTE *with seafood and zucchini*.....12

HOMEMADE WHOLE-WHEAT PAPPARDELLE *cacio e pepe with truffle*13

HOMEMADE STRASCINATI *with porcini mushrooms, sausage and buffalo cream*..... 11

LINGUINE *with mussels and pistachos pesto*.....13



MAINS



STUFFED SQUID* *with Bufala and truffle, with tomato gazpaho*16

GRILLED OCTOPUS *with turnip greens and stracciatella cheese*16

DRY AGED DANISH BEEF *served with home made french fries*18

CHIA SEED -CRUSTED SALMON* *with pan seared endive, raisins, pinenuts and prune sauce*.....15

CHICKEN SCHNITZEL *served with home made french fries and tartare sauce*14

GRILLED SWORDFISH *with green beans salad, dried tomatoes and mustard*.....16

SNACKS AND PLATTERS



HOME MADE FRIED POTATOES WEDGEDS *served with sauces*.....6

BATTERED CALAMARI* *with homemade tartar sauce*.....12

COLD CUTS PLATTER *100% from Montefiascone (VT)*12

CHEESE PLATTER *served with jam*.....12

BUFFALO MOZZARELLA AND SAN DANIELE HAM13

VEGAN/VEGETARIAN PLATTER10

GRAND PLATTER OF CHEESE AND COLD CUTS.....18

SIDES

FENNEL AND ORANGE SALAD...6

POTATOE WEDGES.....6

FRIARIELLI BROCCOLI6

PAN SEARED CHICORY.....6

PAN SEARED ENDIVE.....6



*According to the laws these products are blast chilled in order to guarantee the cold chain. During some periods of the year these products could be purchased deep frozen.

Half portion is charged 75%

Please, do not hesitate to question our staff about all ingredients that could cause allergies or food intolerances.



DINNER

COFFEE, ICE CREAM AND FRESH FRUIT

CAFÈ GOURMAND served with home made biscuits and mignon pastries7
 CAFÈ LIÉGEOIS : coffee ice cream, vanilla ice cream, whip cream and espresso coffee6
 LA DAME BLANCHE: Vanilla ice cream, whip cream e melted dark chocolate6
 ICE CREAM CUPS Flavours: Cocolate, Vanilla, Cream, Pistache, Strawberry, Lemon, Coffee.....5
 FRUIT PLATTER Served with home made Ice Cream.....7

PREMIUM DESSERTS



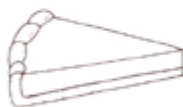
GINGER CRÈME BRULÉE 6
Ginger milk home made Crème Brulée

HOT SOFT DARK CHOCOLATE PIE 7
Served with fresh strawberries and strawberry coulis

STRAWBERRY AND LIME BAVARIAN CREAM 7
Served with crumbles lime cream and fresh mint

MADAGASCAR CHOCOLATE PROFITEROLES 8
Home made choux pastries stuffed with ice cream and served with whip cream and hot dark Madagascar Valrhona chocolate

HOT APPLES CRUMBLE 8
with apples Smith, home made cream and whip cream



COUNTER'S DESSERTS



CHEESECAKE6	TIRAMISÙ6
LEMON AND MERINGUE TART6	APPLE AND CREAM PIE6
PEAR AND CHOCOLATE CRUMBLE6	CAPRESE (CHOCOLATE AND ALMOND PIE)6
CREAM AND FRUIT PIE6	PEAR, CHOCOLATE AND ALMOND PIE6
SAINT HONORE'6	RASPBERRIES PANNACOTTA.....6

HAPPY END

MOSCATO D'ASTI (Piedmont)5	CAPITOLIUM moscato di Terracina (Latium).....6
LA BELLA ESTATE Moscato passito, (Piedmont)6	ALBAMARINA Catarratto passito, (Sicily)6
VIN SANTO Sangiovese (Tuscany).....7	PASSITO Moscato Lipari (Sicily)8
RECIOTO Valpolicella (Veneto)7	PORTO KOPKE 10 YEARS (Portugal)8