

# STARTERS

**BREADED ANCHOVIES \* 9**  
with pecorino cheese and rocket

**FRIED ZUCCHINI BLOSSOMS 10**  
battered with zucchini roman style and anchovies from Collioure

**SALMON AND TUNA CEVICHE\* 12**  
con cipolla di Tropea, coriandolo, lime e salsa passion fruit

**FRIED TRIPE 8**  
with homemade sauces: mayonnaise, ketchup and green sauce

**GRILLED CHICKEN SALAD 10**  
with venus rice, boiled egg and vegetables

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

# CENA



# PASTAS

**HOMEMADE BUCKWHEAT PICI 11**  
alla "gricia" with figs

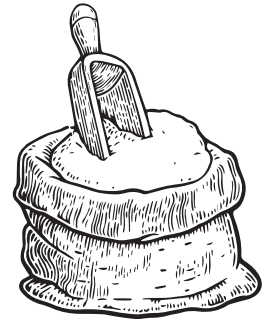
**HOMEMADE WHOLE-WHEAT TONNARELLI 15**  
with truffle "alla cacio e pepe"

**HOMEMADE POTATOES GNOCCHI 14**  
with prawns\*, mussels\*, broad beans and saffron

**HOMEMADE ORECCHIETTE 10**  
alla "norma": fried aubergine, tomato sauce and salted ricotta

**HOMEMADE FETTUCCINE 15**  
with lobster ragù

**VERRIGNI LINGUINE 13**  
with clams and homemade pesto genovese



# MAINS

**BUFFALO BEEF STEW 15**  
with carrot cream, sweet and sour onion and toasted walnuts

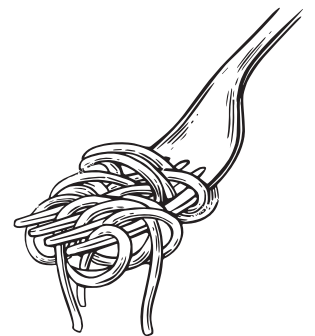
**GRILLED SALMON STEAK\* 17**  
with endive, raisin, pine nuts and pepper sauce

**"DRY AGED" DANISH BEEF 22**  
served with home made french fries

**CHIA SEED-CRUSTED TUNA\* 17**  
with zucchini, radish and dried tomatoes salad and passion fruit sauce

**CHICKEN SCHNITZEL 14**  
with homemade potatoes wedges and tartare sauce

**ROASTED OCTOPUS 17**  
with mashed celeriac, potatoes, waffle with cuttlefish ink and Gaeta olives



# SIDE DISHES

**FENNEL AND ORANGE SALAD 6**  
**POTATO WEDGES 6**  
**FRIARELLI BROCCOLI 6**

**PAN SEARED CHICORY 6**  
**PAN SEARED ENDIVE 6**  
**CHEF SALAD 9**



Half portion is charged 75%

## ICECREAM & FRESH FRUITS

### ICE-CREAM CUP 6

max 3 flavours:

chocolate, coffee, vanilla, cream, lemon, strawberries, banana

### "COPPA PRIMAVERA" 7

ice-cream, whipcream and fresh strawberries

### FRESH FRUIT PLATTER 7

with homemade "crema"ice-cream

### "LA DAMA BIANCA" 6

vanilla ice-cream ,whipcream, and melted dark chocolate

### "IL CAFFÈ DI LIEGI" 6

coffee ice-cream, whipped cream and espresso

## GOURMAND COFFEE

### CAFFÈ GOLOSO 7

served with a selection of our pastry

### CAPPUCCINO GOLOSO 7

served with a selection of our pastry

### CHOCOLATE GOLOSO 8

served with a selection of our pastry

### TEA GOLOSA 8

served with a selection of our pastry

## COUNTER'S SWEETS



### CHEESCAKE 6

### LEMON AND MERINGUE TART 6

### PEAR AND CHOCOLATE CRUMBLE 6

### CREAM AND FRUIT PIE 6

### APPLE AND CREAM PIE 6

### TIRAMISÙ 6

### CAPRESE

(Chocolate and almond) 6

### PEAR, CHOCOLATE CHIPS AND ALMONDS PIE 6

### RASPBERRIES PANNACOTTA 6



## PREMIUM DESSERTS

### STRAWBERRY AND LIME BAVARIAN BAVAROIS 7

Served with cruncy crumbles and fresh mint leaves

### ORANGE CRÈME BRULÉE 6

Homemade Crème Brulée with orange scented milk

### HOT SOFT DARK CHOCOLATE PIE 7

Served with fresh strawberries and raspberries coulise

### NEW YORK CHEESE CAKE 7

Baked cheesecake served with raspberries and wild berries coulis

### MADAGASCAR CHOCOLATE PROFITEROLES 8

Homemade choux pastries with ice-cream served with hot dark Valrhona Madagascar Chocolate and whipcream

### HOT APPLE CRUMBLE 8

Hot Granny Smith apple crumble served with homemade ice-cream and whip cream

### WAFFLE ROYALE 8

Homemade Belgian Waffle served with ice creamm whip cream, dark chocolate and e caramelized pears



\*According to the current 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.

Information about the presence of substances or products that cause allergies or intolerances  
are available by asking the staff on duty.