

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

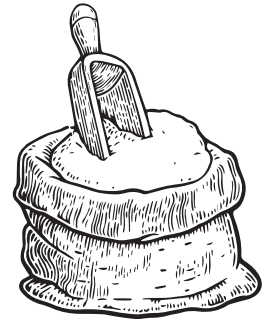
HOMEMADE WHOLE-WHEAT TONNARELLI 15
with truffle "alla cacio e pepe"

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

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

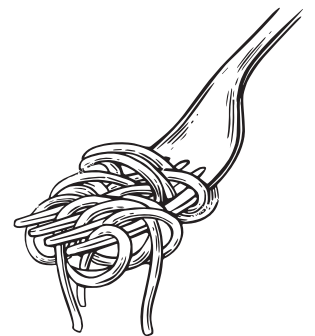
GRILLED SALMON STEAK* 17
with endive, raisin, pine nuts and pepper sauce

"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.

Wines of the Month

WHITE

Riflessi, Malvasia/Trebbiano, Lazio
GLASS 5 / BOTTLE 20

CHAMPAGNE

Champagne Pas dosé Mondet
GLASS 10 / BOTTLE 50

ROSÉE

Miraval, Provenza, France
GLASS 6 / BOTTLE 26

RED

Lagrein, Castel Sallegg, Alto Adige
GLASS 6 / BOTTLE 26



Happy End

MOSCATO D'ASTI 5

'20 Ghiga AT Moscato

MALVASIA 8

Passita '13 Ufala ME Malv. Lipari

LA BELLA ESTATE 6

'18 T.da Vino CN Moscato Pas

PASSITO 8

Pantelleria '19 Solidea ME Zibibbo

CAPITOLIUM 6

'17 S'Andrea LT Moscato Terracina

MONBAZILLAC 8

'15 Alard F Semil. Sauv. Musc

VIN SANTO 7

'15 T montellori FI Trebbiano

SAUTERNES 8

'18 Landion F Semillon

RECIOTO 7

'14 Gnirega VE Valpolicella

PORTO KOPKE 8

10 years, Portugal



GRAPPE

TRENTINA CLASSICA PISONI 4

TRENTINA BARRIQUE PISONI 6

CHARDONNAY PISONI 4

AMARONE BARRIQUE PISONI 8

BAROLO INVECCHIATA AB ITALIAN SPRITS 8

AMARI & LIQUORS

DEL CAPO 3,5

AVERNA 3,5

CYNAR 3,5

LUCANO 3,5

JAGERMEISTER 3,5

FERNET 4

MANDRAGOLA 6

SAN MARCO
(HANDCRAFTED) 4

JEFFERSON 6

AMARA

(HANDCRAFTED WITH SICILIAN ORANGES) 6

GENZIANA VITTORIA
(HANDCRAFTED) 6

RATAFIÀ 6

LIMONCELLO ART 4

SAMBUCA ART 4

MIRTO ROSSO 4