

STARTERS AND SALADS

MARANGO BEEF TARTARE 12
with mustard, gherkins and passion fruit sauce

AUBERGINE BALLS 9
with tomato sauce and vegetables

PANZANELLA 9
tomatoes and bread salad with Comtè cheese

BREADED ANCHOVIES* 9
with yogurt sauce, Parma ham and curly endive

ALICI* PANATE 9
Pecorino cheese and rocket

TORPEDINO TOMATOES SALAD 9
with buffalo mozzarella and Collioure anchovies

PASTAS

HOMEMADE BUCKWHEAT PICI 11
with green beans, potatoes and genovese pesto

HOMEMADE POTATOES GNOCCHI 13
with mussels and pistachos

HOMEMADE WHOLE WHEAT PAPPARDELLE 11
cacio e pepe with pears

BUCATINI ALL' AMATRICIANA 10
roman classic with the great pasta Verrigni

TRIDENTE AL DENTE VERRIGNI 14
with clams and saffron

GAZPACHO 10
with buffalo mozzarella and shrimps*

MAINS

CHIA SEED-CRUSTED TUNA* 17
with agretti and radish salad and passion fruit sauce

MASHED COD 15
with grilled prawns and zucchini flowers tempura

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

GRILLED SWORDFISH STEAK* 17
with pan seared endive, raisins, pine nuts and sweet and sour pepper sauce

CHICKEN SCHNITZEL 14
with homemade potatoes wedges and tartare sauce

BUFFALO BEEF STRACCETTI 15
with rocket, tomatoes and buffalo mozzarella

BURGERS

NECCI BURGER 13
Angus marbled burger with tomatoes, caramelized onions, salad, smoked provola cheese, served with homemade potatoes wedges

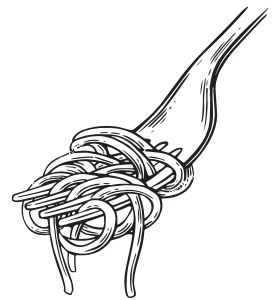
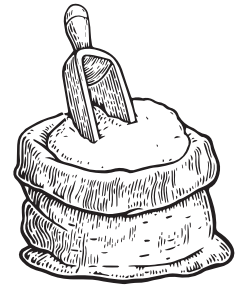
PASTRAMI SANDWICH 12
Black Angus home made smoked beef with mustard, mayo and pickels, served with home made potatoes wedges

CHICKEN ROYAL 11
Chicken thigh steak with avocado, boiled egg and salad, served with home made potatoes wedges and sauces

VEGETARIAN BURGER 10
with marinated aubergines, hummus and "primo sale" cheese, served with homemade potatoes wedges and sauces

Half portion is charged 75%

LUNCH



WANT TO ADD
A SIDE DISH?



SIDE DISHES

FENNEL AND ORANGE SALAD 6

HOME MADE POTATO WEDGES 6

FRIARELLI BROCCOLI 6

PAN FRIED CHICORY 6

PAN FRIED ENDIVE 6

MIXED SALAD 8



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 cream 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.

COMBOS

THE BRUNCH (EVERY DAY) 17

Black Angus Pastrami sandwich

or

Eggs, crisp bacon, english muffins
+ Home made fried potato wedges
+ Home made Waffle or counter's dessert

LUNCH MENU (FROM MONDAY TO FRIDAY, NO HOLIDAY)

Veg Starter or salad + glass of wine + 1/2 water + coffee **13**

Pasta + 1/2 water + coffee **10**

Pasta + 1/2 water + glass of wine + coffee **13**

Pasta to choose: Amatriciana, Cacio e Pepe and Gricia

Wines of the Month

WHITE

Verdello, Poggio Lupo, Umbria

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

