



## STARTERS AND SALADS



LUNCH

FRIED ARTICHOKEs <i>with pecorino cream and toasted bread</i> .....	€9
AUBERGINE BALLS <i>with tomato sauce and vegetables</i> .....	€8
ROMAN CHICORY ASPARAGUS <i>with smoked salmon and pink pepper</i> .....	€10
CHICKPEAS CROQUETS <i>with yogurt sauce, Parma ham and curly endive</i> .....	€8
MARINATED ANCHOVIES <i>with pecorino cheese and rocket</i> .....	€9
VENERE BLACK RICE <i>with primo sale cheese and vegetables</i> .....	€8



## PASTAS



BUCKWHEAT PICI <i>gricia, whit asparagus.....home made pici</i> .....	€12
WHOLE-WHEAT PAPPARDELLE <i>with porcini mushroom*, sausage and pecorino cheese</i> .....	€12
PENNE <i>with nduja, tomatoes, Gaeta olives and bufala cheese cream</i> .....	€10
BUCATINI ALL'AMATRICIANA <i>roman classic with the great pasta Verrigni</i> .....	€10
STRASCINATI <i>with artichokes, broad bean and pecorino</i> .....	€10
ORECCHIETTE <i>home made with shrimp and sicilian broccolo</i> .....	€12



## MAINS



MASHED COD WITH GRILLED PRAWNS <i>and zucchini flowers tempura</i> .....	€15
"DRY AGED" DANISH BEEF <i>served with home made french fries</i> .....	€18
GRILLED SALMON FILLET <i>with escarole, raisin, pine nuts and prunes' sauce</i> .....	€15
CHICKEN SCHNITZEL <i>with homemade potatoes wedges and tartare sauce</i> .....	€14
COCKEREL <i>marinated with coconut milk, turmeric, coriander, rice and roasted almonds</i> .....	€15

## BURGERS



NECCI BURGER .....	€12
<i>Angus marbled burger with tomatoes, caramelized onions, salad, smoked provola cheese, served with home made potatoes wedges</i>	
PASTRAMI SANDWICH .....	€11
<i>Black Angus home made smoked beef with mustard, mayo and pickles, served with home made potatoes wedges</i>	
CHICKEN ROYAL .....	€11
<i>Chicken thigh steak with avocado, boiled egg and salad, served with home made potatoes wedges and sauces</i>	
VEGETARIAN BURGER .....	€10
<i>with marinated aubergine, hummus and primo sale cheese. served with home made potatoes wedges and sauces</i>	

## SIDE DISHES

FENNEL AND ORANGE SALAD.....	€6
FRIARELLI BROCCOLI .....	€6
PAN FRIED CHICORY .....	€6
PAN FRIED ENDIVE .....	€6



*\*According to current regulations, the marjked prosucts are killed guarantees and maintence of the cold chain. In some periods of the year these product could be purchased originally frozen*

*Please ask our staff to know about ingredients that can allergies.*

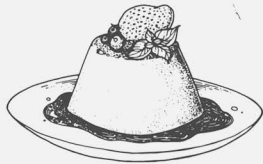
*Half portion is charged 75%*



# COFFEE, ICE CREAM AND FRESH FRUIT

LUNCH

CAFÈ GOURMAND served with home made biscuits and mignon pastries .....	7
CAFÈ LIÉGEIOS : coffee ice cream, vanilla ice cream, whip cream and espresso coffee.....	6
LA DAME BLANCHE: Vanilla ice cream, whip cream and melted dark chocolate .....	6
ICE CREAM CUPS Flavours: Chocolate, Vanilla, Cream, Pistache, Strawberry, Lemon, Coffee ....	5
FRUIT PLATTER served with home made ice cream.....	7



## PREMIUM DESSERTS



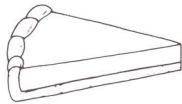
GINGER CRÈME BRULÉE 6  
*Ginger milk home made Crème Brulée*

HOT CHOCOLATE PIE 6  
*Served with "Crème Anglaise" and home made ice cream*

WAFFLE ROYAL 8  
*Home made Waffles, Vanilla ice cream, Whip cream, Warm dark Madagascar Valrhona chocolate and caramelized pears*

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



CHEESECAKE .....	6
LEMON AND MERINGUE TART.....	6
PEAR AND CHOCOLATE CRUMBLE.....	6
CREAM AND FRUIT PIE .....	6
CHOCOLATE AND RASPBERRIES MOUSSE .....	6

TIRAMISÙ .....	6
APPLE AND CREAM PIE .....	6
CAPRESE (CHOCOLATE AND ALMOND PIE) .....	6
PEAR, CHOCOLATE AND ALMOND PIE.....	6
RASPBERRIES PANNACOTTA .....	6

## COMBOS

**THE BRUNCH** (every day).....15  
*Black Angus Pastrami sandwich  
or Eggs, crisp bacon, english muffins  
+ Home made fried potato wedges.  
+ Home made Waffle or counter's dessert*

**MENUS** (From monday to friday, no holiday)  
STARTER OR SALAD, GLASS OF WINE,  
1/2 WATER AND COFFEE.....13  
PASTA, 1/2 WATER AND COFFEE .....10  
PASTA, 1/2 WATER, GLASS OF WINE AND COFFEE.13  
*Pasta to choose: Amatriciana,  
Cacio e Pepe and Gricia*

## SNACKS AND PLATTERS



HOME MADE FRIED POTATOES served with sauces.....	6
BUTTERED CALAMARI* with home made tartar sauce .....	12
COLLIOURE ANCHOVIES,,Normandy butter and toasted bread.12	
COLD CUTS PLATTER 100%, froma Montefiascone (VT) ... ..	12
CHEESE PLATTER served with jam.....	12
BUFFALO MOZZARELLA AND SAN DANIELE HAM.....	13
VEGAN/VEGETARIAN PLATTER .....	10
GRAND PLATTER OF CHEESE AND COLD CUTS . .....	18