

STARTERS

BREADED ANCHOVIES * 10
with pecorino cheese and rocket

FRIED ZUCCHINI BLOSSOMS 10
battered with zucchini, smoked provola cheese and anchovies from Collioure

SALMON AND TUNA TARTARE* 12
cheese truffles with pistachios and passion fruit sauce

SHRIMPS* SALAD 13
with cannellini beans, avocado, vinaigrette and rocket

BAKED COTTAGE CHEESE 9
with roasted aubergine, semi-dried Apulian cherry tomatoes and Gaeta olives

AUBERGINE BALLS 9
with pomodoro sauce and vegetables and rocket salad

CENA



PASTAS

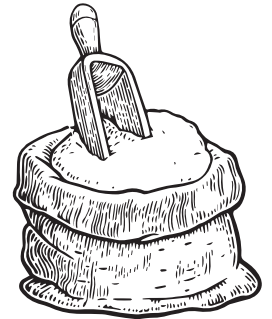
HOMEMADE BUCKWHEAT PICI 12
alla "gricia" with pumpkin and chestnuts

HOMEMADE POTATOES GNOCCHI 14
with seafoods, green peppers and basil

HOMEMADE CUTTLEFISH INK TAGLIOLINI 12
with Collioure anchovies, semi-dried Apulian cherry tomatoes and buffalo mozzarella

VERRIGNI PACCHERI 12
with duck ragù, asparagus and dried tomatoes

HOMEMADE ORECCHIETTE 12
with Senatore Cappelli's durum wheat, rapini, capers, Gaeta olives and aged ricotta



MAINS

GRATIN CUTTLEFISH*16
with Gazpacho

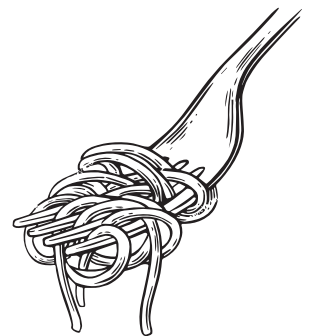
CHIA SEED-CRUSTED SALMON STEAK* 18
with endive, raisins, pine nuts and plum sauce

"DRY AGED" SAKURA BEEF 24
served with home made french fries

TUNA TATAKI WITH PISTACHIOS CRUST 18
purple chips and saffron maionnaiese

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

Rebula, Rib. Gialla, Zanut, SLO

BOTTLE 30

SPARKLING

Simoni, Chard./P.Nero, Trento DOC

BOTTLE 32

ROSÉE

Radiosa Aurora, Pavana, Pet Nat rosè

BOTTLE 24

WHITE

Mersault, Chardonnay, Mazilly

BOTTLE 70

WINE DONUTS & ALMOND TOZZETTI 5



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

GRAPPA RIBOLLA GIALLA 5

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