

STARTERS

BREADED ANCHOVIES * 9

with pecorino cheese and rocket

FRIED ZUCCHINI BLOSSOMS 10

battered with zucchini, smoked provola cheese and anchovies from Collioure

SALMON AND TUNA CEVICHE* 12

con cipolla di Tropea, coriandolo, lime e salsa passion fruit

GIUDIA ARTICHOKEs 10

with pecorino cheese cream and toasted bread with paprika

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 11

alla "sorrentina": tomato sauce, mozzarella, basil and parmiggiano

HOMEMADE CUTTLEFISH INK TAGLIOLINI 12

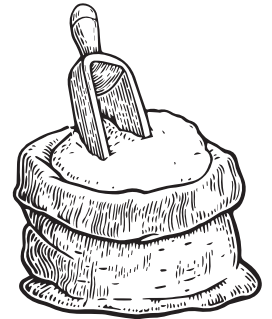
with Collioure anchovies, semi-dried Apulian cherry tomatoes & buffalo mozzarella

CALAMARATA BENEDETTO CAVALIERI 13

with shrimp*, mussels and friggittelli

PENNE VERRIGNI 12

with spicy Calabrian nduja, turnip greens and Andria burrata



MAINS

BEEF STEW 16

with mashed potatoes and sweet and sour Tropea onion

CHIA SEED-CRUSTED SALMON STEAK* 17

with endive, raisins, pine nuts and plum sauce

"DRY AGED" SAKURA BEEF 24

served with home made french fries

SWEET AND SOUR PORK TENDORLOIN 17

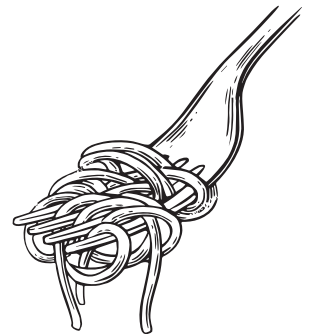
poached with San Venenzo saddle ham with pumpkin cream

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 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.

Wines of the Month

WHITE

Miano, Catarratto, Sicilia

BOTTLE 26

SPARKLING

San Michael, Trento DOC

BOTTLE 36

ROSÉE

Le Petite Perriere, Pinot noir, Francia

BOTTLE 24

RED

Barolo Bussia, P. Aldo Conterno

BOTTLE 80



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