

STARTERS AND SALADS

ROMAN PUNTARELLE 9
with burrata cheese

AUBERGINE BALLS 9
with tomato sauce and vegetables

BRUSCHETTA OF ALTAMURA BREAD 8
with baked ricotta, semidried tomatoes and Gaeta olives

CHICKPEA CROQUETTES 9
with yogurt sauce, Parma ham and curly endive

BREADED ANCHOVIES* 9
with pecorino cheese and rocket

BASIL BIGNE* 10
filled with mashed codfish

PASTAS

HOMEMADE BUCKWHEAT PICI 12
alla gricia with pumpkins

BROCCOLI AND SAUSAGE RIGATOINI 11
with pecorino cheese cream

WHOLE-WHEAT HOMEMADE TONNARELLI 12
with mussels, aubergine smoked cream and burrata

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

HOMEMADE ORECCHIETTE 12
with mackerel, zucchini, dried tomatoes and bergamot

POTATOES AND RED TURNIP GNOCCHI 11
homemade with gorgonzola and toasted hazelnuts

MAINS

GRILLED SEA BASS* FILLET 15
with cime di rapa, potatoes and capers

GRILLED TUNA* 17
with lentils and vegetables salad

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

GRILLED SALMON* 17
with endive, raisins, pine nuts and prune sauce

CHICKEN SCHNITZEL 14
with homemade potatoes wedges and tartare sauce

BLACK ANGUS BEEF STEW 16
with mashed potatoes and sweet and sour Tropea onion

BURGERS

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

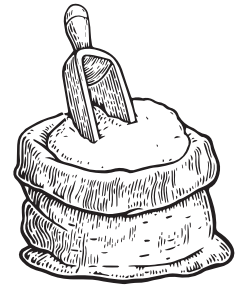
PASTRAMI SANDWICH 12
Black Angus home made smoked beef with mustard, mayo and pickels, served with home made potatoes wedges

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

CHEF SALAD 9



COMBOS

THE BRUNCH (EVERY DAY) 18

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

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



ICECREAM & FRESH FRUITS

ICE-CREAM CUP 6
max 3 flavours: chocolate, coffee, vanilla, cream, lemon

FRESH FRUIT PLATTER 8
with homemade "crema" ice-cream

"LA DAMA BIANCA" 7
vanilla ice-cream, whipcream, and melted dark chocolate

"IL CAFFÈ DI LIEGI" 7
coffee ice-cream, whipped cream and espresso

GOURMAND COFFEE

CAFFÈ GOLOSO 8
served with a selection of our pastry

CAPPUCCINO GOLOSO 8
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 DESSERTS



CHEESECAKE 6
LEMON AND MERINGUE 6
TART

PEAR AND CHOCOLATE 6
CRUMBLE

APPLE AND CREAM 6
PIE

TIRAMISÙ 6
CAPRESE 6
(CHOCOLATE AND ALMOND TART)

PEAR, COCOLATE CHIPS 6
AND ALMOND PIE

RASPBERRIES PANNACOTTA 6



PREMIUM DESSERTS

ORANGE CRÈME BRULÉE 7
Homemade Crème Brulée with orange scented milk

PANGOCCIOLE (CHOCOLATE CHIPS BUNS) 7
Home made chocolate chips buns served with whip cream
and chocolate and vanilla ice cream

HOT SOFT DARK CHOCOLATE PIE 8
Served with wild berries and raspberries coulise

NEW YORK CHEESE CAKE 7
Baked cheesecake served with raspberries and wild berries coulis

MADAGASCAR CHOCOLATE PROFITEROLES 9
Homemade choux pastries with ice-cream served with
hot dark Valrhona Madagascar Chocolate and whip cream

HOT APPLE CRUMBLE 9
Hot Granny Smith apple crumble served with homemade ice-cream and whip cream

WAFFLE ROYALE 9
Homemade Belgian Waffle served with ice cream, whip cream, dark chocolate and caramelized pears



*In base alle attuali normativi i prodotti contrassegnati vengono abbattuti a garanzia
del mantenimento della catena del freddo.

In alcuni periodi dell'anno questi prodotti potrebbero essere acquistati all'origine congelati.
Le informazioni circa la presenza di sostanze o di prodotti che provocano allergie o intolleranze
sono disponibili rivolgendosi al personale in servizio.