

# 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" DANISH BEEF 22**  
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 onion

## BURGERS

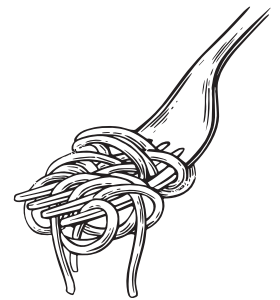
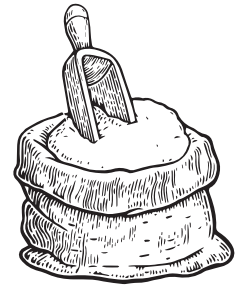
**NECCI BURGER 13**  
Angus marbled burger with tomatoes, caramelized onions, salad, smoked provola cheese, served with homemade potatoes wedges

**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

## 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**



Half portion is charged 75%

# 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.