

STARTERS AND SALADS

- MARANGO BEEF TARTARE 12**
with mustard, gherkins and passion fruit sauce
- AUBERGINE BALLS 9**
with tomato sauce and vegetables
- MASHED FAVA BEANS 8**
with pan fried chicory and aged ricotta cheese
- CHICKPEA CROQUETTES 9**
with yogurt sauce, Parma ham and curly endive
- BREADED ANCHOVIES* 9**
with pecorino cheese and rocket
- GRILLED CUTTLEFISH* SALAD 12**
with green beans, rocket, onion and chickpea hummus

PASTAS

- HOMEMADE BUCKWHEAT PICI 12**
alla gricia with pumpkins and chestnuts
- HOMEMADE POTATOES GNOCCHI 12**
with mussels, shrimps* and fava beans
- HOMEMADE WHOLE WHEAT PAPPARDELLE 12**
with duck, asparagus and dried tomatoes
- BUCATINI ALL' AMATRICIANA 10**
roman classic with the great pasta Verrigni
- HOMEMADE ORECCHIETTE 10**
"alla norma": fried aubergine, tomato sauce and salted ricotta
- SPAGHETTI VERRIGNI 11**
cacio e pepe and artichokes

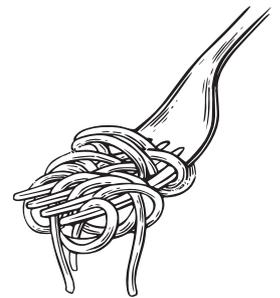
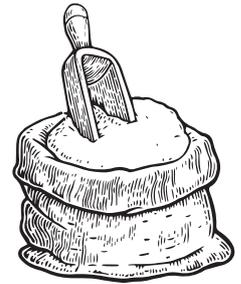
MAINS

- CHIA SEED-CRUSTED TUNA* 17**
zucchini and radish salad with passion fruit sauce
- MASHED COD 15**
with grilled prawns and zucchini flowers tempura
- "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%

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 whipcream

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.

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

Riflessi, Malvasia/Trebbiano, Lazio

GLASS 5 / BOTTLE 20

SPARKLING

Rosalinda, met classico rosè

GLASS 8 / BOTTLE 34

ROSÉE

Maggese, Sangiovese, Toscana

GLASS 5 / BOTTLE 20

RED

Pécharmant, Cateau de Biran, Francia

GLASS 8 / BOTTLE 34



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

