

# 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

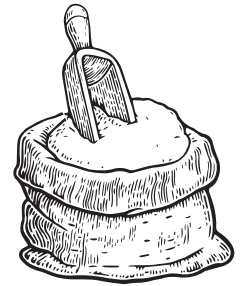
- CHIA SEED-CRUSTED TUNA\* 17**  
zucchini and radish salad with passion fruit sauce
- MASHED COD 15**  
with grilled prawns and zucchini flowers tempura
- "DRY AGED" DANISH BEEF 22**  
served with home made french fries
- GRILLED SALMON\* 17**  
with endive, raisins, pine nuts and prune sauce
- CHICKEN 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

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**



## 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

