



STARTERS

DINNER

GIUDIA ARTICHOKEs <i>with pecorino cheese and paprika toasted bread</i>	9
AUBERGINE BALLS <i>with tomato sauce and vegetables</i>	8
PRAWN SALAD <i>with quinoa seeds, vegetables and cream cheese "quenelle"</i>	10
THUNA TARTARE <i>with avocado, cream cheese and "réduction" of passion fruit</i>	10
BREADED ANCHOVIES <i>with pecorino cheese and rocket</i>	9
SICILIAN SALAD <i>with fennels, orange, raisins and pinenuts</i>	€8

PASTAS

PACCHERI WITH FRESH THINA <i>servrd with aubergines, rasins and roasted pinenuts</i>	10
STRASCINATI WITH FAVA BEANS ARTICHOCKES AND PECORINO , <i>homemade pasta</i>	10
LINGUINE WITH SQUILL FISH <i>cherry tomatoes and basil leaves</i>	10
HOMEMADE BUCKWHEAT PICI WITH ASPARAGUS AND BACON AND PECORINO CHEESE.....	10
GNOCCHI WITH FAVA BEANS AND DRIED TOMATOES <i>home made gnocchi</i>	12
HOME MADE FETTUCCHINE "CACIO & PEPE" WITH FRESH TRUFFLES	13

MAINS

GRILLED SQUIDS AND PRAWNS <i>con inserved with a cous cous salad</i>	15
COD* BRANDADE WITH GRILLED PRAWNS <i>served with battered zucchini flowers</i>	14
SEARED THUNA STEAK <i>with marinated red cabbage, chickpeas nugget and balsamic vinegar</i> ...	16
DRY AGED DANISH BEEF <i>served with home made french fries</i>	18
CHIA SEED -CRUSTED SALMON <i>with pan seared endive, raisins, pinenuts and prune sauce</i>	15
CHICKEN SCHNITZEL <i>served with home made french fries and tartare sauce</i>	14

SIDES

PAN SEARED CHICORY.....6	PAN SEARED CHARD.....6
PAN SEARED ENDIVE.....6	GREEN PEPPERS.....6

SNACKS AND PLATTERS

HOME MADE FRIED POTATOES WEDGEDS <i>served with sauciceS</i>	6
BATTERED CALAMARI* <i>with homemade tartar sauce</i>	10
COLD CUTS PLATTER <i>100% from Montefiascone (VT)</i>	12
CHEESE PLATTER <i>served with jam</i>	12
BUFFALO MOZZARELLA AND SAN DANIELE HAM	12
VEGAN/VEGETARIAN PLATTER	10
GRAND PLATTER OF CHEESE AND COLD CUTS.....	18

**According to the 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.*

Please, do not hesitate to question our staff about all ingredients that could cause allergies or food intolerances.



DINNER

COFFEE, ICE CREAM AND FRESH FRUIT

CAFÈ GOURMAND <i>served with home made biscuits and mignon pastries</i>	7
CAFÈ LIÉGEOIS : <i>coffee ice cream, vanilla ice cream, whip cream and espresso coffee</i>	6
LA DAME BLANCHE: <i>Vanilla ice cream, whip cream e melted dark chocolate</i>	6
ICE CREAM CUPS <i>Flavours: Cocolate, Vanilla, Cream, Pistache, Strawberry, Lemon, Coffee</i>	5

PREMIUM DESSERTS

GINGER CRÈME BRULÉE 6

Ginger milk home made Crème brulée

HOT CHOCOLATE PIE 6

Served with "Crème Anglaise" and home made ice cream

STRAWBERRIES AND LIME BAVARIAN CREAM 6

Served with pastry crumbles, lime cream and fresh mint leaves

MADAGASCAR CHOCOLATE PROFITEROLES 8

Home made choux pastries stuffed with ice cream and served with whip cream and hot dark Madagascar Valrhona chocolate

COUNTER'S DESSERTS

CHEESECAKE	6	TIRAMISÙ	6
LEMON AND MERINGUE TART	6	APPLE AND CREAM PIE	6
PEAR AND CHOCOLATE CRUMBLE	6	CAPRESE (CHOCOLATE AND ALMOND PIE)	6
CREAM AND FRUIT PIE	6	PEAR, CHOCOLATE AND ALMOND PIE	6
CHOCOLATE AND RASPBERRIES MOUSSE.....	6	RASPBERRIES PANNACOTTA.....	6

HAPPY END

MOSCATO D'ASTI (<i>Piedmont</i>)	5	CAPITOLIUM <i>moscato di Terracina (Latium)</i>	6
LA BELLA ESTATE <i>Moscato passito, (Piedmont)</i>	6	ALBAMARINA <i>Catarratto passito, (Sicily)</i>	6
VIN SANTO <i>Sangiovese (Tuscany)</i>	7	MONBAZILLAC <i>Semillon (France)</i>	8
RECIOTO <i>Valpolicella (Veneto)</i>	7	PORTO KOPKE 10 YEARS (<i>Portugal</i>)	8