

MENU

TAGLIERI - PLATTERS

*Our selection of charcuterie and cheeses
from the best Italian producers*

Selection of our Charcuterie	15,00€
Selection of our Cheeses	15,00€
Selection of mixed products from Lazio	
DOL - DI ORIGINE LAZIALE	16,00€
COGNAC FLAVORED CARNE SALADA / CAPOCOLLO FROM MONTEFIASCONE / FIOCCO CHEESE FROM TUSCIA / CONCIATO CHEESE FROM SAN VITTORE	
Products from Parma	18,00€
PARMIGIANO REGGIANO / MORTADELLA PARMA HAM / RIPENED SOFT PECORINO CHEESE	
Tuscany Selection	19,00€
FINOCCHIATA / SALAME NOBILE / HAM FROM TUSCANY / MORTADELLA FROM PRATO / BRUSCHETTA	
Truffle based products	19,00€
CHARCUTERIE AND CHEESE WITH TRUFFLE / BRUSCHETTA	
Smoked sea products	19,00€
SMOKED NORWEGIAN SALMON / SMOKED TUNA BRESAOLA / SPANISH MUSSELS IN PRESERVE / ANCHOVIES FROM CANTABRIAN SEA	

Ask our staff behind the counter or check our
blackboard to find out our daily

PIATTI DELLA TRADIZIONE - TRADITIONAL DISHES

Lasagna	9,00€
Parmigiana	8,00€
Meatballs with tomato sauce	9,00€

GLI SPECIALI - SPECIALTY DISHES

Carne salada, vegetables preserved in extra virgin oil, Parmesan and bean-sprouts	10,00€
Smoked salmon on bean-sprout salad	10,00€
Smoked tuna bresaola, fennel, oranges, black olive salad	10,00€
Fresh Buffalo Mozzarella with Cantabrian Sea Anchovies	12,00€
Beef Hamburger with a side dishe	12,00€

DESSERT

Peaches in syrup with crème diplomat - 5,00€

Tart of the day - 5,00€

Tiramisù - 6,00€

65% Bittersweet extra chocolate cake "PISTOCCHI" - 6,00 €

Hazelnut Cake from Piemonte by Chef Enrico Crippa (gluten free) - 6,00 €

Cantucci e Vinsanto "ISOLE E OLENA" - 9,50€

Platter of chocolate selection (gluten free) - 9,50€

NIBBLES SERVED AT THE COUNTER .. 2,00 - 3,00 €

PIZZA BIANCA RIPIENA - STUFFED WHITE PIZZA

Ham and fresh Buffalo milk Mozzarella	8,00€
Mortadella	6,00€
Stir-fried chili flavored chicory	6,00€
Meatballs with tomato sauce	8,00€
Cognac Flavored Carne salada, mustard and arugula ..	8,00€
Caprese	7,00€

- CROSTONI - LARGE BRUSCHETTAS

Toscano	6,00€
TOMATO FROM VESUVIO, GARLIC AND BASIL	
Romano	8,00€
ROMAN PORCHETTA, BROCCOLINI	
Classico	8,00€
HAM, FIOCCO CHEESE FROM TUSCIA	
Norvegese	8,00€
SMOKED SALMON, RICOTTA, CHIVES	
Vegano	6,00€
STIR-FRIED BROCCOLINI, SUN-DRIED TOMATOES	

CONTORNI - SIDE DISHES

Stir-fried chicory	6,00€
Stir-fried broccolini	6,00€
Mixed grilled vegetables	6,00€
Baked potatoes	5,00€

INSALATE - SALADS

Mista	6,00€
MIXED GREEN SALAD, TOMATOES, CARROTS, BEAN-SPROUTS	
Chicken Caesar	8,00€
ICEBERG LETTUCE, CHICKEN, CROUTONS, MUSTARD SAUCE, PARMESAN	
Salmone Caesar	8,00€
ICEBERG LETTUCE, ARUGULA, SALMON, MUSTARD SAUCE, CROUTONS	
Caprese	8,00€
FRESH BUFFALO MILK MOZZARELLA WITH TOMATO AND BASIL	

PLEASE ASK WAITING STAFF FOR INFORMATION REGARDING
THE PRESENCE OF ALLERGENIC SUBSTANCES AND PRODUCTS

CAFFETTERIA

Espresso	1,50€
Cappuccino	3,50€
American Coffee	2,50€



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DRINKS

APERITIVO 6,00€

Our selection of classic Italian aperitifs

Spritz	Prosecco and Aperol
White Spritz	White wine and Soda
Hugo	Prosecco and Elderflower Syrup
Americanò	Red Vermouth, Campari and Soda
Bellini	Prosecco and Peach Juice
Alcohol-free Bitters	4,00€

SOFT DRINKS

Iced Tea	3,50€
Classic soft drinks	3,50€
Tonic Waters	3,00€
Organic Fruit Juices	3,00€
Organic Blueberry/Pomegranate Juice	4,00€
Acqua Naturale PANNA - 0,50	1,50€
Acqua Frizzante SAN PELLEGRINO - 0,50	1,50€

BIRRA IN BOTTIGLIA

Our selection of artisan beers

Birra Perugia, GOLDEN ALE, ITALIA / 0,33 - 5,2%	6,00€
Aktien Original, LAGER, GERMANIA / 0,50 - 5,3%	6,00€
Maisel Weiss Original, WEISSE, GERMANIA / 0,50 - 5,2%	6,00€
Kranze Oxiana, KOLSH, ITALIA / 0,33 - 5,0%	5,50€
Bernie Oxiana, BLANCHE, ITALIA / 0,33 - 5,2%	6,00€
La Chouffe, BELGIAN BLONDE, BELGIO / 0,33 - 8,0%	6,50€
Velvet Oxiana, BELGIAN TRIPLE, ITALIA / 0,33 - 8,8%	6,00€
Ipnotica Birrificio 26 Nero, INDIAN PALE ALE, ITALIA / 0,33 - 6,8%	6,00€
Calibro 7 Birra Perugia, AMERICAN PALE ALE, ITALIA / 0,33 - 5,5%	6,00€
A Modo Mio, SCOTCH ALE, ITALIA / 0,33 - 4,8%	6,00€
Faro Lindemans, LAMBIC, BELGIO / 0,375 - 4,5%	6,50€

**CHECK OUR BLACKBOARD TO FIND OUT
THE DAILY WINE-BY-THE-GLASS OFFER**

OUR MONTHLY SELECTION OF BOTTLED WINES

BOLLICINE

Prosecco Valdobbiadene DOCG extra dry - BORTOLOTTI - Glera - Veneto	21,50€
Franciacorta DOCG brut - MAJOLINI - Chardonnay, Pinot Noir - Lombardia	32,50€
Franciacorta DOCG extra brut - ARCARI E DANESI - Pinot Noir - Lombardia	49,00€

BIANCHI

Soave DOC Castelcerino - FILIPPI - Garganega - Veneto	22,50€
Pinot Grigio IGT Venezia Giulia D'Orsaria - CECCHINI - Pinot Gris - Friuli	20,00€
Verdicchio dei C.II di Jesi Superiore DOC Campo delle Oche - FATTORIA SAN LORENZO - Verdicchio - Marche	28,50€
Frascati DOC Avao - TENUTA PALLOTTA - Malvasia di Candia, Trebbiano Giallo - Lazio	18,00€
Fiano di Avellino DOCG Pietracalda - FEUDI SAN GREGORIO - Fiano - Campania	25,00€
Catarratto Terre Siciliane IGT - PORTA DEL VENTO - Catarratto - Sicilia	27,50€
Etna Bianco DOC - BARONE DI VILLAGRANDE - Carricante - Sicilia	25,00€

ROSSI

Valpolicella sup. DOC Vecio Belo - MANARA - Corvina, Molinara, Rondinella - Veneto	20,50€
Nebbiolo Langhe DOC Le Coste - PRINCIPIANO - Nebbiolo - Piemonte	23,50€
Chianti DOCG - PIAZZANO - Sangiovese, Canaiolo, Colorino - Toscana	18,00€
Chianti Classico DOCG - LE CINCIOLE - Sangiovese - Toscana	31,50€
Bolgheri Superiore DOC Stupore - CAMPO ALLE COMETE - Cab.Sauvignon, Merlot, Syrah - Toscana	32,00€
Prodigio Lazio IGT- DONATO GIANGIROLAMI - Syrah - Lazio	21,00€
Etna Rosso DOC - BARONE DI VILLAGRANDE - Nerello Mascalese - Sicilia	30,00€

Should you not find the wine you wish to enjoy among our proposals, choose a bottle from our shelves and add 7€ to its price