



MENÙ

autunno - inverno 2025



APERITIF

to start with a toast



SPRITZ Aperol/Campari

- Glass	€ 4,50
- 1/2 lt	€ 8,00
- 1 Liter	€ 14,50



HUGO € 4,50



GIN TONIC/GIN LEMON

- Bombay	€ 6,50
- Tangueray	€ 6,50
- Malfy Lemon	€ 8,00
- Malfy Grapefruit	€ 8,00
- Malfy original	€ 8,00
- Hendrick's	€ 8,00
- Monkey 47	€ 9,50
- Gunpowder Irish Gin	€ 9,50
- La Muerte	€ 15,00



AMERICANO € 6,50



NEGRONI € 6,50

Choose your DOUGH



Our pizza is the result of QUALITY, TRADITION AND TECHNOLOGY.
We combine high-quality organic flours with advanced technology
to create fragrant and easily digestible dough.



CLASSIC

- long maturity dough
- brewer's yeast
- organic flour "00"
Mulino Rosso
- 50% hydration



AUTHENTIC

- high edge dough,
in the Neapolitan style
- brewer's yeast and sourdough
- wheat flour type "0"
- 70% hydration

€ 2,00



WHOLEMEAL

- very long ripening dough
- brewer's yeast and sourdough
- type "1" organic flour, toasted bran, wheat germ, toasted wheat flour
- 50% hydration



CEREAL

- high edge dough
- sourdough + brewer's yeast
- multigrain flours (rye, barley, oats) and seed blend (sesame, sunflower, flax), sautéed barley and wheat germ
- 65% hydration

€ 2,50



CLOUD

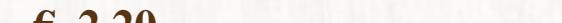
- incredibly soft high dough
- sourdough starter with double leavening
- type "0" flour
- 60% hydration



ALLA PALA

- alveolate and crispy dough in "Roman style"
- "0" and type "1" Vigevano flour
- Brewer's yeast and sourdough starter
- 80% hydration

€ 2,20



Pizzas RistOasi



LA CORTE

Tomato, mozzarella, cooked ham, mushrooms, sweet or spicy salami, gorgonzola, Parma Ham

€ 12,70

LA TONDA



Tomato, mozzarella, cooked ham, artichokes, onion, spicy salami, gorgonzola

€ 12,70

LA GIRÒ



Tomato, mozzarella, cooked ham, mushrooms, brie, black olives, spicy salami, Parma Ham

€ 12,70

LA CASCINA



Tomato, mozzarella, sautéed zucchini, spicy salami, brie, Parma Ham

€ 12,70

VILLA EIRE



Tomato, buffalo mozzarella, zucchini sauté, Prague smoked ham, arugula

€ 12,70

GUNÈ

Tomato, mozzarella, cherry tomatoes, shaved Grana cheese, Parma Ham, arugula

€ 12,70

ANTICO CASALE



Mozzarella, fresh tomato, champignons, spicy salami, shredded horse meat, arugula

€ 12,70

LE SCUDERIE



Tomato, mozzarella, potatoes, brie, porcini mushrooms, speck

€ 15,50

MAKERONI

Tomato, mozzarella, eggplant, sweet or spicy sausage, Philadelphia, Grana cheese

€ 12,70

Authentic Pizzas



REGINA MARGHERITA

€ 9,50

Tomato, Campania DOP buffalo mozzarella

CALLANDRUA

€ 12,50

Tomato, mozzarella, cherry tomatoes, sicilian anchovies, grana padano

CALABRESE

€ 12,50

Tomato, mozzarella, spicy pepper cream, spicy salami, Tropea red onions, shavings of smoked ricotta and oregano

SICILIANA

€ 13,80

Tomato, scamorza cheese, peeled shrimp tails, capers, smoked swordfish carpaccio, and crushed pistachios

ETNA

€ 12,50

Cow's milk mozzarella, cherry tomatoes dressed with garlic oil, anchovies, capers, onion, and oregano

SALENTINA

€ 12,50

Tomato, burrata mozzarella, artichokes, cherry tomatoes dressed with garlic oil, spicy salami, and oregano

MANTOVANA

€ 13,30

Tomato, fior di latte mozzarella, pumpkin, potatoes, rolled pancetta during cooking, and rosemary



CHOOSE YOUR DOUGH



CLASSIC



AUTHENTIC
2,00



WHOLEMEA



L
2,00
CEREAL
2,50



CLOUD



2,20
ALLA PALA
2,20

Cloud Pizzas

New **ALTO ADIGE** € 13,80

Tomato, mozzarella, pumpkin, gorgonzola, spicy salami, speck

New **MODENA** € 13,00

Mozzarella, Puglian burrata, Modena IGP mortadella, Sicilian pistachio cream

New **COLONNATA** € 15,80

Tomato, mozzarella, porcini mushrooms, Colonnata lard, black truffle

New **NOVARA** € 13,80

Tomato, mozzarella, friarelli, gorgonzola, rolled pancetta, shaving of Grana Padano

New **VIAREGGIO** € 13,80

Tomato, mozzarella, Brise mushrooms, friarielli, Modena IGP mortadella, scaglie di Monte Veronese vecchio

Cereal Pizzas

New **PICASSO** € 13,80

Tomato, mozzarella, gorgonzola, red chicory, pork sausage, shaving of Grana Padano

New **MONDRIAN** € 13,50

Tomato, mozzarella, rolled pancetta, red chicory, spicy salami, ricotta affumicata

New **MAGRITTE** € 13,40

DOP buffalo mozzarella, mushrooms brise, potatoes, mortadella IGP

New **BOTERO** € 14,50

Tomato, scamorza, mix of mushrooms, grilled courgettes, spicy salami and peppers cream

New **MODIGLIANI** € 13,90

Tomato, DOP buffalo mozzarella, friarielli, pumpkin, nduja calabria, lard of colonnata

Pizze alla pala

New **NABUCCO** € 13,50

Mozzarella, mushrooms brise, onion, lard of colonnata

New **TRAVIATA** € 12,80

tomato, DOP buffalo mozzarella, red chicory, pork sausage, gorgonzola

New **OTELLO** € 13,20

Mozzarella, pumpkin, pork sausage, shaving of Grana Padano

New **TOSCA** € 13,90

Tomato, burrata, courgettes, cherry tomatoes, nduja calabria, mortadella IGP

New **TURANDOT** € 13,20

Tomato, mozzarella, gorgonzola, noci, lard of colonnata

New **RIGOLETTO** € 14,90

Tomato, mozzarella, code di gambero, pumpkin, rolled pancetta



Seasonal Pizzas

VENETA € 12,80

Tomato, mozzarella, 1/3 Veneta salami and "Blu" cheese from Lessinia, 1/3 red radicchio and Brie cheese, 1/3 porcini mushrooms and Grana Padano

SAPORITA € 12,80

Tomato, mozzarella, grilled Treviso radicchio, Grana Padano cheese flakes, and rolled pancetta

TREVISANA € 13,30

Tomato, mozzarella, red radicchio, Brie cheese, Parma ham

CANGRANDE € 13,30

Garlic-infused tomato, mixed mushrooms, potatoes, rolled pancetta, onion, Grana Padano cheese

ROBY € 13,30

Tomato, buffalo mozzarella, porcini mushrooms, Gran Biscotto cooked ham

LEGGERA € 11,40

Tomato, ricotta, crispy speck during cooking, chives, garlic oil

FRANCESINA € 12,00

Tomato, mozzarella, fresh champignon mushrooms, cherry tomatoes, Brie cheese

SASSARI € 12,70

Tomato, buffalo mozzarella, tuna, cherry tomatoes, capers, olives

RUVIDA € 13,30

New Tomato, fior di latte mozzarella, spicy salami, brise mushrooms, gorgonzola, and speck

GARGANO € 12,80

Tomato, Pugliese burrata, spicy salami, arugula, Grana cheese flakes

PAOLO € 12,50

Tomato, mozzarella, red radicchio, Brie cheese, spicy salami

BARESE € 12,50

Tomato, Pugliese burrata, artichokes, olives, capers, spicy salami

CRISTIAN € 13,20

Tomato, mozzarella, cooked ham, zucchini, spicy salami, Philadelphia, Grana cheese

FRÌ FRÌ € 12,70

Tomato, buffalo mozzarella, friarielli**, spicy salami, Grana Padano

MORATI € 12,70

Pomodoro, mozzarella, friarielli**, salamino piccante, gorgonzola, Grana Padano

SPILINGA € 12,80

Tomato, mozzarella, friarielli**, spicy salami, gorgonzola, Grana Padano

INVERNO € 11,00

Tomato, mozzarella, red radicchio, and Grana Padano cheese

AUTUNNO € 12,70

Tomato, mozzarella, grilled and seasoned Treviso red radicchio, sweet sausage, potatoes

CHOOSE YOUR DOUGH



CLASSIC



AUTHENTIC
2,00



WHOLEMEAL
2,00



CEREAL
2,50



CLOUD
2,20



ALLA PALA
2,20

Season pizza

RIACE

€ 12,70

Tomato, mozzarella burrata pugliese, spicy salami, rucola, shaving of cacio ricotta

'NDUJA

€ 12,60

(SPECIALITA' CALABRESE)

Tomato, burrata pugliese, 'nduja calabria* and shaving of grana padano (served with all toppings cold)

TERRY

€ 13,50

Tomato, mozzarella, 'nduja calabria*, potatoes, philadelphia, rolled pancetta



White pizzas

New SIENA

€ 13,00

Mozzarella, pumpkin, mushrooms brise, grana cheese, lard of colonnata

FRIARIELLI

€ 12,70

Mozzarella, friarielli**, sausage e Grana cheese

New AIDA

€ 12,90

Mozzarella, pumpkin, spicy salami, lard of colonnata, olive taggiasche

FUCIO 177

€ 12,80

Mozzarella, artichokes, olive taggiasche, ham, spicy salami, grana cheese

New CARMEN

€ 13,20

Mozzarella, red chycory, sausage, mushrooms porcini e pumpkin

White pizzas

POMPEI

€ 12,50

Mozzarella, cherry tomatoes, spicy salami, shaves of Grana cheese

CAMPAGNOLA

€ 12,80

Mozzarella, mushrooms, cherry tomatoes, rolled pancetta

GABRIEL

€ 12,30

DOP buffalo mozzarella , Sicilian anchovies, origano, cherry tomatoes

LA PADANA

€ 13,60

Mozzarella vaccina, potatoes, Gran Biscotto ham, shaves of grana cheese

LA SFIZIOSA

€ 13,20

Mozzarella, rolled pancetta, potatoes, rosmarino, Briè cheese

GRAN BISCOTTO

€ 12,80

Mozzarella di Bufala, formaggio Grana, prosciutto cotto "Gran Biscotto"

SQUACQUERONA

€ 13,20

Mozzarella, stracchino cheese, rucola, ham of Parma

ROMAGNOLA

€ 13,30

Mozzarella, stracchino cheese, zucchine spadellate, Gran Biscotto ham

CHOOSE YOUR DOUGH



CLASSIC



AUTHENTIC
2,00



WHOLEMEAL
2,00



CEREAL
2,50



CLOUD
2,20



ALLA PALA
2,20

Traditional Pizzas

GORGONZOLA E NOCI € 11,00

Tomato, mozzarella, gorgonzola, walnuts

**MASCARPONE,
PROSCIUTTO CRUDO** € 13,20

Tomato, mozzarella, mascarpone,
Parma ham

**GORGONZOLA, MELANZANE,
PROSCIUTTO CRUDO** € 13,20

Tomato, mozzarella, aubergines,
gorgonzola, Parma ham

QUADRANTE € 13,50

Tomato, mozzarella, 1/4 porcini
mushrooms, 1/4 prawns, 1/4
pepperoni, 1/4 pepperoni, Grana
cheese

**BRIE', BRESAOLA,
RUCOLA** € 12,90

Tomato, mozzarella, brié, bresaola, rocket

PHILADELPHIA, SPECK € 12,90

Tomato, mozzarella, Philadelphia, speck

TIROLESE € 12,50

Tomato, emmental, mushrooms, speck

CARBONARA € 12,30

Tomato, mozzarella, smoked bacon, egg,
Grana cheese

RUSTICA € 12,00

Tomato, mozzarella, speck (while
cooking), onion

PRAGA € 12,00

Tomato, mozzarella, smoked Prague
ham, fresh mushrooms

**NOCI, RUCOLA,
MASCARPONE** € 12,90

Tomato, mozzarella, walnuts,
rocket, mascarpone cheese

TATANKA € 12,40

Tomato, mozzarella, brié, potatoes,
rosemary

ALPI € 12,80

Tomato, buffalo mozzarella, fresh
mushrooms, speck

ZINGARA € 12,30

Tomato, mozzarella, sausage, brié, potatoes

SFILACCIATA € 11,90

Tomato, mozzarella, horseflesh

EMILIANA € 13,30

Tomato, buffalo mozzarella, rocket,
Parma ham

MUGUR € 13,90

Tomato, buffalo mozzarella, potatoes,
cherry tomatoes, culatello di Zibello
DOP

ZIBELLO € 13,30

Tomato, buffalo mozzarella, culatello di
Zibello DOP

PINETA € 12,60

Tomato, mozzarella, fresh mushrooms,
brié, smoked Prague ham

GIANCA € 12,20

Tomato, mozzarella, smoked bacon, brié,
rosemary



Traditional Pizzas



MONTI € 14,00

Tomato, mozzarella, porcini mushrooms,
Parma ham

**GORGONZOLA, PROSCIUTTO
CRUDO, RUCOLA** € 13,20

Tomato, mozzarella, gorgonzola, rocket,
Parma ham

BALDO € 13,50

Tomato, mozzarella, briè, speck, rocket

PIEMONTE € 14,70

Tomato, mozzarella, porcini mushrooms,
briè, speck

PORCELLINA € 12,80

Tomato, mozzarella, frankfurter, sweet
sausage, ham, spicy salami, Grana
cheese flakes

JUMBO € 13,70

Tomato, mozzarella, mushroom fantasy,
Philadelphia, speck

MARY € 12,30

Tomato, mozzarella, sausage, pepperoni,
gorgonzola

MARINARA € 5,90

Tomato, garlic, oregano

WURSTEL € 7,50

Tomato, mozzarella, würstel

CALZONE € 11,40

Tomato, mozzarella, cooked ham,
mushrooms

PROSCIUTTO, FUNGHI € 10,80

Tomato, mozzarella, cooked ham,
mushrooms

SALSICCIA DOLCE € 7,90

Tomato, mozzarella, sweet sausage

PROSCIUTTO € 8,20

Tomato, mozzarella, cooked ham thigh

CAPRICCIOSA € 12,00

Tomato, mozzarella, cooked ham,
mushrooms, artichokes, capers

QUATTRO STAGIONI € 12,00

Tomato, mozzarella, cooked ham,
mushrooms, artichokes, anchovies

PUGLIESE € 11,30

Tomato, scamorza cheese, olives,
spicy salami

SIMPATICA € 13,50

Pizza chef's fantasy

BRIE', RUCOLA, NOCI € 12,80

Tomato, mozzarella, brié, rocket, walnutsa

COSTANZO € 11,90

Tomato, buffalo mozzarella, spicy
salami, oregano

NIKITA € 12,90

Tomato, buffalo mozzarella, cooked ham,
spicy salami, emmental

CIKO € 13,00

Tomato, mozzarella, cooked ham,
mushrooms, peppers, Philadelphia

CHOOSE YOUR DOUGH



CLASSIC



AUTHENTIC

2,00



WHOLEMEAL

2,00



CEREAL

2,50



CLOUD

2,20



ALLA PALA

2,20

Cheese Pizzas



MARGHERITA

Tomato, mozzarella

€ 6,50

DOP

Tomato, mozzarella di bufala campana
PDO

€ 9,00

BURRATA

Tomato, mozzarella burrata pugliese

€ 9,40

QUATTRO FORMAGGI

Tomato, mozzarella, emmental, fontina,
gorgonzola

€ 12,30

CALZONE AI FORMAGGI

Mozzarella, fontina, ricotta,
emmental, gorgonzola

€ 12,50

ERBA

Tomato, buffalo mozzarella, chives,
brié

€ 10,00

GORGONZOLA

Tomato, mozzarella, gorgonzola

€ 7,80



Spicy Pizzas



GORDITA

Tomato, mozzarella, sausage, potatoes,
onion, philadelphia, calabrian 'nduja

€ 13,20

LOPES



€ 13,50

Tomatoes, fontina cheese, gorgonzola,
peppers, spicy salami, Grana cheese,
speck, oregano

DIAVOLA



€ 12,90

Tomato, mozzarella, spicy salami,
peppers, oregano, Grana cheese

INFERNO



€ 13,20

Tomato, mozzarella, pepperoni, olives,
capers, peppers, Grana cheese

SALAMINO PICCANTE



€ 8,50

Tomato, mozzarella, pepperoni

IL DIAVOLO VESTE

PRADA



€ 12,60

Mozzarella, spicy pepper cream, cherry
tomatoes, capers, pepperoni, oregano

CHOOSE YOUR DOUGH



CLASSIC



AUTHENTIC 2,00



WHOLEMEAL 2,00



CEREAL 2,50



CLOUD 2,20



ALLA PALA 2,20

Fish Pizzas

FRANCY

Tomato, mozzarella, shrimp, smoked salmon, Philadelphia, arugula

€ 14,70

NORDICA

€ 14,00

Tomato, mozzarella, shrimp, peppers, brie

MARI E MONTI

€ 14,20

Tomato, mozzarella, seafood salad, porcini mushrooms, parsley

NOSY-BE

€ 14,70

Tomato, mozzarella, 1/3 shrimp, 1/3 mixed seafood, 1/3 smoked swordfish, arugula

BERMUDA

€ 14,80

Tomato, mozzarella, 1/3 prawn caviar, 1/3 scallops, 1/3 seafood salad, parsley

GOLFO

€ 13,60

Tomato, buffalo mozzarella, smoked swordfish carpaccio, arugula

PORTO

€ 13,60

Tomato, buffalo mozzarella, brie, fresh mushrooms, tuna

FRUTTI DI MARE

€ 13,50

Tomato, mozzarella, mixed seafood, mussels, clams, parsley

GAMBERETTI

€ 12,90

Tomato, mozzarella, shrimp, parsley

SALMONE

€ 12,80

Tomato, mozzarella, smoked salmon, parsley

VENEZIA

€ 14,20

Tomato, mozzarella, zucchini, shrimp, mascarpone

TONNO

€ 8,90

Tomato, mozzarella, tuna

ROMANA

€ 8,90

Tomato, mozzarella, Sicilian anchovies, oregano

NAPOLETANA

€ 9,90

Tomato, mozzarella, Sicilian anchovies, capers, oregano

TONNO CIPOLLA

€ 10,70

Tomato, mozzarella, tuna, red onion from Tropea

LIBERTY

€ 15,00

Tomato, mozzarella, 1/4 tuna in oil, 1/4 shrimp, 1/4 smoked swordfish carpaccio, 1/4 smoked salmon



Pizzas and Vegetables



VEGETARIANA € 12,80

Tomato, mozzarella, zucchini,
eggplant, cherry tomatoes, spinach, Grana
cheese

PRIMAVERA € 12,80

Tomato, mozzarella, zucchini,
eggplant, arugula, Grana cheese

CALZONE

VEGETARIANO € 13,00

Tomato, mozzarella, eggplant,
zucchini, and potatoes

COMETA € 12,60

Tomato, buffalo mozzarella, cherry
tomatoes, chives, Grana cheese

ORTOLANA € 12,60

Tomato, mixed boiled
vegetables, Grana cheese

MOLISE € 12,70

Tomato, buffalo mozzarella, potatoes,
cherry tomatoes, arugula

PARMIGIANA € 11,80

Tomato, mozzarella, eggplant,
Grana cheese

ZUCCHINE € 7,80

Tomato, mozzarella, zucchini

STRACCHINO, ZUCCHINE € 9,80

Tomato, mozzarella, stracchino, zucchini

MELANZANE € 7,80

Tomato, mozzarella, eggplant

PATATE € 7,60

Tomato, mozzarella, roasted potatoes,
parsley

RUCOLA € 7,80

Tomato, mozzarella, arugula

PATATE FRITTE € 9,00

Tomato, mozzarella, fried potatoes



Pizzas with Mushrooms

PORCINI

Tomato, mozzarella, porcini mushrooms, parsley

€ 9,70



FINFERLI

Tomato, mozzarella, chanterelles, parsley

€ 9,70

FANTASIA DI FUNGHI

Tomato, mozzarella, 3 types of mushrooms (porcini, chanterelles, chiodini), parsley

€ 9,70

FUNGHI

Tomato, mozzarella, mushrooms

€ 7,50

CHAMPIGNON

Tomato, mozzarella, fresh mushrooms

€ 7,70



Pizzas with Truffles



ACQUALAGNA

tomato, fontina cheese, fresh mushrooms, egg, black truffle

€ 14,80

TARTUFO

tomato, mozzarella, black truffle

€ 13,20

GORGONZOLA, TARTUFO, SPECK

Tomato, mozzarella, gorgonzola, black truffle, speck

€ 16,00

BOSCAIOLA

Tomato, mozzarella, porcini mushrooms, black truffle, Parma ham

€ 16,50

ADDITIONS

ANY OTHER

€ 1,80

ADDITION

DOUBLE PASTE

€ 1,80

ADDITIONS

€ 2,20

Grana cheese, aubergines, courgettes, rocket, potatoes, nuts, brié, corn, etc.

ADDITIONS

€ 3,60

speck, Parma ham, bresaola, horse fillets, buffalo mozzarella, burrata, fried potatoes

ADDITIONS

€ 4,50

prawn tails and smoked salmon

ADDITION

€ 4,00

“WELL BEATEN”

ADDITION

€ 5,00

culatello di zibello PDO, black truffle

ADDITION PANARA

€ 9,00

PIADINA

€ 2,70

STUFFED PIADINA

€ 6,80

(Tomato, sautéed courgettes, salami, Philadelphia, Grana cheese)

COVER/SERVICE

€ 2,70

BABY PIZZA

-20%

Mozzarella means fior di latte

Some foods may originally be frozen



Tastings of Fish

First

degustazione di mare

- Insalata di mare con valeriana e pomodorini
- Code di gambero spadellate con zucchine croccanti e crema di prezzemolo
- Gamberetti boreali in salsa cocktail
- Carpaccio di pesce spada affumicato con bruschetta mediterranea
- Salmone affumicato con mozzarella burrata pugliese, bastoncini al sesamo

- Seafood salad with valerian and cherry tomatoes
- Pan-seared shrimp tails with crispy zucchini and parsley cream
- Shrimp borealis in cocktail sauce
- Smoked swordfish carpaccio with Mediterranean bruschetta
- Smoked salmon with burrata pugliese mozzarella cheese, sesame sticks

€ 24,50

1



Second

degustazione di mare

- Crostini di polenta caldi con mousse di baccalà
- Code di gambero mazzancolle con pancetta croccante e sformatino di patate alle erbette
- Acciughe all'olio sfornate artigianalmente con crostini di pane integrale
- Capesante gratinateCrostini con salmone fresco marinato alla rapa rossa
- Pepata di cozze alla mediterranea (con passata di peperoni)

- Warm polenta crostini with cod mousse
- Prawn shrimp tails with crispy bacon and herb potato flan
- Artisanally filleted anchovies in oil with whole wheat bread croutons
- Scallops au gratin
- Croutons with fresh salmon marinated in red turnip
- Mediterranean-style peppered mussels (with peeled puree)

€ 25,00

2



Third

degustazione di mare

- Code di gambero con verdurine spadellate e timballino di cous cous al curry
- Carpaccio di tonno affumicato con rucola e crema di pistacchio
- Carpaccio di pesce spada affumicato con valeriana, salsa di soia con crostini di pane integrale
- Caprese di mozzarella burrata pugliese e origano
- Pinzimonio e yogurt greco all'aneto

- Shrimp tails with pan-seared vegetables and curried couscous timbale
- Carpaccio of smoked tuna with arugula and pistachio cream
- Carpaccio of smoked swordfish with valerian, soy sauce with whole wheat bread croutons
- Caprese of burrata mozzarella cheese Pugliese cheese and oregano
- Pinzimonio and dill Greek yogurt

€ 24,50

3



Paella

(of fish and shellfish only)

MINIMUM 2 PEOPLE
(40-MINUTE WAIT)

€ 26,00 per portion

by request Sangria at € 6,00 / Half a liter



Meat Tasting

Degustazione del cacciatore *meat tasting*

- carpaccio di bresaola punta d'anca su letto di rucola e crema di parmigiano
- tagliata di manzo Black angus con cipolla rossa di Tropea in agrodolce e scaglie di pecorino
- crostini di polenta caldi con gorgonzola e sopressa venetatimballino al farro condito con pomodorini, cetrioli e olive taggiasche e carciofo alla romana
- carpaccio of bresaola punta d'anca on a bed of arugula and parmesan cream cheese
- black angus beef tagliata with sweet and sour Tropea red onion and pecorino cheese flakes
- hot polenta crostini with gorgonzola and sopressa veneta
- spelt timbale topped with cherry tomatoes, cucumbers and Taggiasca olives and Roman-style artichoke

€ 27,50



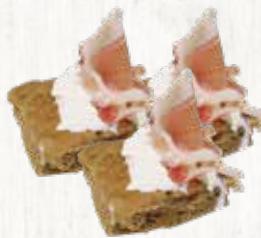
Degustazione veneta *meat tasting*

- prosciutto crudo di montagnana DOP con focaccia mediterranea
- radicchio rosso trevigiano grigliato condito con gnana a scaglie
- zucca al forno con asiago vecchio
- crostino caldo di mais con mus di baccala
- crostino caldo di mais con blu della lessinia e sopressa veneta
- tortino caldo di radicchio e monte veronese
- Montagnana DOP raw ham with Mediterranean focaccia
- Grilled Treviso red radicchio topped with shaved gnana
- Baked pumpkin with aged Asiago cheese
- Hot corn crostini with cod mus
- Hot corn crostini with Lessinia blue cheese and Venetian sopressa
- Hot radicchio and Monte Veronese tart

€ 29,90



Finger Food to share



- Mediterranean focaccia with buffalo mozzarella and Tuscan ham

min. 2 pieces / € 2,50 per piece



- Classic focaccia with mortadella di Modena IGP, burrata and pistachio cream

min. 2 pieces / € 2,50 per piece



- Hot polenta crostino with sweet and sour onion, sopressa and Monte Veronese

min. 2 pieces / € 2,50 per piece



- Classic focaccia with tartare of eggplant, 30-month Parma ham and almond slivers

min. 2 pieces / € 2,50 per piece



- Polenta crostini with cod mousse

min. 2 pieces / € 2,80 per piece



- Mediterranean focaccia with Cantabrian anchovies, tomato and oregano

min. 2 pieces / € 2,80 per piece

Fish appetizers and cold dishes

GRAN ANTIPASTO DI MARE

Seafood salad, shrimp cocktail, smoked salmon, smoked swordfish, salad, arugula



Insalata di mare, cocktail di gamberetti, salmone affumicato, pesce spada affumicato, insalata, rucola

Aperitif € 15,60 / Course € 21,80

GRAN TACCHIÈRE DI MARE

(RECOMMENDED FOR 2 PEOPLE)

Bruschette mediterranee di pane pugliese con carpaccio di pesce spada affumicato, filetto di salmone marinato, code di gambero spadellate con verdurine e salsa di soia, insalata di polpo, carciofo alla romana e burrata pugliese



Mediterranean bruschetta made of Apulian bread with smoked swordfish carpaccio, marinated salmon fillet, pan-seared shrimp tails with baby greens and soy sauce, octopus salad, Roman-style artichokes and burrata pugliese

€ 29,40

ANTIPASTO INTERNAZIONALE

filetto di salmone marinato alla rapa rossa, insalata di polpo con sedano, olive taggiasche e salsa verde, carpaccio di tonno affumicato con bruschetta mediterranea, capasanta gratinata alla veneziana, insalata verde



Marinated salmon fillet with red turnip, octopus salad with celery, taggiasca olives and salsa verde, smoked tuna carpaccio with Mediterranean bruschetta, Venetian-style scallop gratin, green salad

Aperitif € 16,30 / Course € 22,90



YELLOWFIN TUNA TARTARE WITH MEDITERRANEAN FLAVORS

WITH TAGGIASCA OLIVES, CAPERS, CHERRY TOMATOES, PISTACHIO CREAM AND POTATO QUENELLE WITH HERBS

TARTAR DI TONNO PINNA GIALLA ALLA MEDITERRANEA CON OLIVE TAGGIASCHE, CAPPERI, POMODORINI, CREMA DI PISTACCHIO E QUENELLE DI PATATE ALLE ERBETTE

100 gr € 14,00 | 200 gr € 21,50

I TRE MARI (COTTO, MARINATO, AFFUMICATO)

- polipo caldo con sedano, olive taggiasche e salsa verde
- carpaccio di salmone marinato alla rapa rossa con crostini di pane integrale
- carpaccio di tonno affumicato su letto di rucola e
- crema di salsa di soia
- yogurt greco all'aneto con pinzimonio di verdure fresche
- Warm octopus with celery, taggiasca olives and salsa verde
- Carpaccio of marinated salmon with red turnip with croutons of whole wheat bread
- smoked tuna carpaccio on a bed of arugula and creamy soy sauce
- Greek dill yogurt with fresh vegetable pinzimonio



€ 24,90

SPAGHETTI WITH MUSSELS IN MEDITERRANEAN STYLE

(with tomato sauce) and Pugliese bread crostini



Impepata di cozze (con salsa di pomodoro) e crostini di pane pugliese

Aperitif € 10,50 / Course € 15,80



BRETON OYSTERS

€ 3,80 per piece

PESCI AFFUMICATI



TRIS OF SMOKED

- tuna carpaccio with arugula and pistachio cream
- swordfish carpaccio with valerian and soy sauce
- salmon carpaccio with wholemeal bread croutons and burratina pugliese cheese

- carpaccio di tonno con rucola e crema di pistacchio
- carpaccio di pesce spada con valeriana e salsa di soia
- carpaccio di salmone, crostini di pane integrale e burratina pugliese

Aperitif € 13,50 / Course € 21,00

TRIO OF CRUDITÉS

- oysters from brittany
- Mediterranean-style yellowfin tuna tartar with taggiasca olives, capers, cherry tomatoes and pistachio cream
- fresh wild salmon tartar with guacamole

- ostriche della Bretagna
- tartar di tonno pinna gialla alla mediterranea con olive taggiasche, capperi, pomodorini e crema di pistacchio
- tartar di salmone selvaggio fresco con guacamole

€ 26,50

MAZZANCOLLA PRAWNS

Stir-fried with julienne vegetables and soy sauce and timbale of venus rice



Code di gamberi mezzancolle spadellate con julienne di verdurine e salsa di soia e timballino di riso venere

Aperitif € 13,60 / Course € 19,90

HOT SOUP "DEL PESCATORE CHE TORNA A CASA"

(mussels, clams, shrimp and mildly spicy tomato and Pugliese bread croutons)

(cozze, vongole, gamberone e pomodoro lievemente piccante e crostini di pane pugliese)

Aperitif € 12,90 / Course € 17,70

OCTOPUS SALAD

With hot mashed potatoes and Mediterranean-style triptych (Taggiasca olives, tomato and capers)



Insalata di polpo con pur di patate caldo e tritacco alla mediterranea (olive taggiasche, pomodoro e capperi)

Aperitif € 13,90 / Course € 20,90

WARM SEAFOOD SALAD

With herb potato quenelles (octopus, cuttlefish, shrimp)



Insalata di mare calda con quenelle di patate alle erbette (polpo, seppia, gamberetti)

Aperitif € 12,30 / Course € 17,90

SHRIMP IN COCKTAILSAUCE

With julienne lettuce



Gamberi in salsa coktail con julienne di lattuga

Aperitif € 12,00 / Course € 17,90

"COCCI DI MARE"

Mixed seafood stir-fried with soft polenta (shrimp tails, rings and clumps of squid)



Misto di pesce spadellato con polentina morbida (code di gambero, anelli e ciuffi di calamari)

€ 14,90

TARTARE OF WILD FRESH SALMON

With guacamole sauce and herb potato quenelle

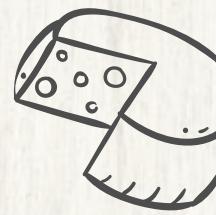
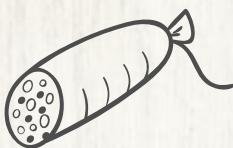
Tartar di salmone selvaggio con salsa guacamole e quenelle di patate alle erbette



100 gr € 15,00
200 gr € 23,50

PESCE PESCATO IN MARE APERTO

Appetizers and cold dishes from the tradition



ANTIPASTO "VENETO"

- crostini di polenta caldi con funghi porcini
- crostini di polenta caldi con sopressa veneta
- crostini di polenta caldi con pancetta arrotolata e formaggio "blu" della Lessinia
- sformatino caldo di radicchio e Monte Veronese vecchio
- hot polenta crostini with porcini mushrooms
- hot polenta crostini with sopressa veneta
- hot polenta croutons with rolled bacon and Lessinia "blue" cheese
- hot flan of radicchio and old Monte Veronese

Aperitif € 13,30 / Course € 19,90

"PROSCIUTTO CRUDO DI PARMA" RESERVE 30 MONTHS

with Grana Padano cheese tips and Mediterranean focaccia

con punte di Grana Padano e focaccia mediterranea

Aperitif € 13,50 / Course € 19,00



30 MESI

MIXED MEATS AND CHEESES

- Parma raw ham reserved for 30 months and Grana Padano tips
- Tyrolean speck with old asiago cheese
- Sopressa Veneta with hot polenta crostini and "Blu" cheese from Lessinia
- Mediterranean focaccia

- prosciutto crudo di Parma riserva 30 mesi e punte di Grana Padano
- speck tirolese con asiago vecchio
- sopressa veneta con crostini di polenta caldi e formaggio "blu" della Lessinia
- focaccia mediterranea

Aperitif € 14,00 / Course € 20,50

PROSCIUTTO CRUDO DI MONTAGNANA DOP

con crostino di polenta caldo,
formaggio Blu della Lessinia e focaccia mediterranea



GRAN TAGLIERE DI SALUMI (RECOMM FOR 2 PEOPLE)

Mixed cold cuts specialty (30-month aged Parma ham, Tyrolean speck, coppa, Sopressa Veneta, Modena IGP mortadella, bruschetta, fried gnocchi, and warm potato cake)

- specialità di salumi misti (prosciutto crudo di Parma riserva 30 mesi, speck tirolese, coppa, sopressa veneta, mortadella di Modena IGP, bruschette, gnocchi fritti e tortino caldo di patate)

29,90

CARPACCIO OF BRESAOLA PUNTA D'ANCA

on a bed of rocket, Parmesan cream and warm radicchio and Monte Veronese pie

Carpaccio di bresaola punta d'anca su letto di rucola, crema di parmigiano e tortino caldo di radicchio e Monte Veronese

Aperitif € 12,50 / Course € 18,00



MEDITERRANEAN BRUSCHETTE (3 PIECES)

toasted Apulian bread with cherry tomatoes and oregano

Bruschette mediterranee pane pugliese tostato con pomodorini e origano

€ 2,30 per piece



VEGETARIAN PLATE

€ 18,50

- verdurine spadellate con timballino di riso venere
- guacamole con tortillas
- caprese di burrata con carciofo alla romana
- bruschetta mediterranea
- timballino di farro condito con pomodorini, cetrioli e olive taggiasche
- Sautéed vegetables with black Venus rice timbale
- Guacamole with tortillas
- Burrata caprese with Roman-style artichoke
- Mediterranean bruschetta
- Farro timbale with cherry tomatoes, cucumbers, and Taggiasca olives



GRILLED VEGETABLES WITH MELTED BRIÉ CHEESE

Grilled eggplant, zucchini, radicchio, and brise mushrooms

Verdure alla griglia con formaggio brié fuso: melanzane, zucchine, radicchio grigliato e funghi brise

Aperitif € 9,70 / Course € 14,90



"MARINATED SALTED MEAT"

On a bed of arugula with shavings of aged Monte Veronese cheese

Carne salata marinata su letto di rucola e scaglie di Monte Veronese vecchio

Aperitif € 12,00 / Course € 8,70

CULATELLO OF ZIMBELLO DOP

with mozzarella braids and Mediterranean bruschetta

con trecce di mozzarella e bruschetta mediterranea



Aperitif € 13,70 / Portata € 19,30



TOSCANA IGP CHIANINA TARTARE

with chopped rocket, mushrooms and parmesan cream

Battuta di chianina toscana con trito di rucola, champignon e crema al parmigiano

200gr € 25,90 / 100gr € 15,50



ANGUS BEEF TARTARE WITH TRUFFLE

topped with radicchio, parmesan shavings, walnuts with poached egg, and potato quenelles

Tartar di manzo angus con tartufo condita con radicchio, scaglie di grana, noci con uovo in camicia, e quenelle di patate

200gr € 23,80 / 100gr € 14,80



Main courses of Fish

LINGUINS

- "LINGUINE DEL MEDITERRANEO" WITH A RAGÚ OF SQUID TENTACLES AND RINGS, SHRIMP TAILS, BABY CUTTLEFISH, AND DRIED TUNA

Course € 18,20 / Baby € 15,00

- LINGUINE WITH SHRIMP TAILS, SLIGHTLY SPICY PEPPER CREAM, AND BURRATA STRACCIALELLA

Course € 16,70 / Baby € 13,90

- "LINGUINE ALL'AMARONE" WITH SCALLOPS, GINGER, AND CHERRY TOMATOES

Course € 17,50 / Baby € 14,20

- LINGUINE WITH SHRIMP TAILS, PISTACHIO CREAM FROM SICILY

Course € 17,60 / Baby € 15,80

- "LINGUINE ALLA CARBONARA" DI MARE WITH SQUID INK LINGUINE, JULIENNE CUT CALAMARETTI, BABY CUTTLEFISH, AND EGGS

Portata € 16,50 / Baby € 14,20

FUSILLI

- "FUSILLI MOLISANI" WITH SCALLOPS AND PORCINI MUSHROOMS

Course € 19,90 / Baby € 15,90

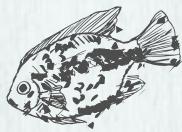
- FUSILLI MONOGRAINO "FELICETTI" WITH FARRO AND FRESH TUNA BITES, BROCCOLI RABE, AND FRISELLA

Course € 17,90 / Baby € 15,90

ORECCHIETTE

- ORECCHIETTE "OSTUNI" WITH BROCCOLI RABE, SICILIAN ANCHOVIES, AND FRISELLA

Course € 14,90 / Baby € 12,50



"FELICETTI" MONOGRAINO SPAGHETTI

- SPAGHETTI ALLO SCOGLIO "IN ROSSO"

Course € 20,00 / Baby € 16,00

- SPAGHETTI WITH CLAMS AND CHERRY TOMATOES

Course € 16,00 / Baby € 13,20

- SPAGHETTI WITH MUSSELS AND TOMATO SAUCE

Course € 14,70 / Baby € 12,70

- SPAGHETTI WITH BLUE CRAB AND CHERRY TOMATOES

Course € 17,50 / Baby € 15,80



SPAGHETTI 'CHITARRA' STYLE



- SPAGHETTI WITH MUSSELS, PISTACHIO CREAM, AND PECORINO CHEESE FLAKES

Course € 16,90 / Baby € 13,50

- SPAGHETTI WITH SHELLFISH (SHELLED SHRIMP, LARGE PRAWNS, CRAB MEAT, CHERRY TOMATOES)

Course € 19,00 / Baby € 15,50

PACCHERI



- "PACCHERI NAPOLETANI" WITH SHRIMP TAILS, BURRATA STRACCIALELLA, CONFIT CHERRY TOMATOES, AND GREEN SAUCE

Course € 17,50 / Baby € 15,00

- "PACCHERI NAPOLETANI DEL PESCATORE CHE TORNA A CASA" (MUSSELS, SQUID, CLAMS, LARGE PRAWN, SLIGHTLY SPICY TOMATO SAUCE)

Course € 17,50 / Baby € 15,00

FETTUCCINE



- FETTUCCINE EMILIANE WITH SHRIMP TAILS, PRAWNS, PESTO ALLA GENOVESE, CHERRY TOMATOES CONFIT
Course € 17,50 / Baby € 15,00

- EMILIAN FETTUCCINE WITH SHRIMP TAILS, SAFFRON CREAM AND ALMOND FLAKES
Course € 17,50 / Baby € 15,00

STRIGOLI



- LIGURIAN STRIGOLONI WITH FRESH SALMON AND APULIAN BURRATA STRACCIALETTA SCENTED WITH DILL
Course € 15,70 / Baby 13,30

- LIGURIAN STRIGOLONI WITH PRAWN TAILS, SCALLOPS AND DATE TOMATOES
Course € 18,80 / Baby 16,50

- LIGURIAN STRIGOLONI WITH SHRIMP TAILS, CHICKEN NUGGETS AND CHERRY TOMATOES IN JAPANESE CURRY FLAVOUR
Course € 17,50 / Baby 14,80

RISO BASMATI



- SAFFRON BASMATI RICE WITH PRAWN SHRIMP TAILS, MUSSELS AND CLAMS
Course € 16,80 / Baby 14,70

MACCHERONCINI AL TORCHIO



- MACCHERONCINI AL TORCHIO WITH SHRIMP TAILS, TRIFLE COURGETTES AND CREAM
Course € 16,20 / Baby 13,90
- MACCHERONCINI AL TORCHIO WITH "FISHERMAN'S RAGOUT" (MIXED FISH AND TOMATO SAUCE)
Course € 17,80 / Baby € 15,00

RISOTTI



(MINIMUM 2 PERSONS)

- RISOTTO DEL PESCATORE (SERVED IN A FRYING PAN) (BABY SQUID, SHRIMP TAILS, PRAWNS, MUSSELS, CLAMS, FRESH VEGETABLES AND TOMATO SAUCE)
€ 23,50 (per portion))

- CRUSTACEAN RISOTTO (CRAB MEAT, SHRIMP TAILS PRAWNS AND DATE TOMATOES)
€ 21,00 (per portion))



- SEAFOOD RISOTTO (MANTIS SHRIMP, SQUID, SHRIMP TAILS, PRAWNS, MUSSELS AND CLAMS)
€ 21,00 (per portion)

RISO VENERE



- SPADELLATO VENUS RICE WITH SHRIMP TAILS SHRIMPS AND FRESH VEGETABLES WITH GINGER
Course € 16,80 / Baby 14,50

BIGOLI



- BIGOLI AL TORCHIO WITH SARDINES
Course € 13,90 / Baby 10,80

MACCHERONCINI AL TORCHIO



- MACCHERONCINI AL TORCHIO WITH SHRIMP TAILS, TRIFLE COURGETTES AND CREAM
Course € 16,20 / Baby 13,90
- MACCHERONCINI AL TORCHIO WITH "FISHERMAN'S RAGOUT" (MIXED FISH AND TOMATO SAUCE)
Course € 17,80 / Baby € 15,00

- CRUSTACEAN RISOTTO (CRAB MEAT, SHRIMP TAILS PRAWNS AND DATE TOMATOES)
€ 21,00 (per portion))

- SEAFOOD RISOTTO (MANTIS SHRIMP, SQUID, SHRIMP TAILS, PRAWNS, MUSSELS AND CLAMS)
€ 21,00 (per portion)

- RISOTTO WITH PRAWN TAILS AND COURGETTES TRIFLE WITH THYME SCENT
€ 18,50 (per portion)



- RISOTTO WITH SCALLOPS AND PORCINI MUSHROOMS
€ 22,00 (per portion)

- RISOTTO WITH BLUE CRAB, CHERRY TOMATOES AND BASIL
€ 20,00 (per portion)

Main Courses of

tradition

PACCHERI PARTENOPEI

- PACCHERI PARTENOPEI WITH PORCINI MUSHROOMS, CRISPY PANCETTA, AND AGED ASIAGO CHEESE

Portata € 17,50 / Baby € 15,00



- PACCHERI PARTENOPEI WITH RAW STRACETTI, CIME DI RAPA, AND FLAKES OF RICOTTA CHEESE

Portata € 17,50 / Baby € 15,00

- PACCHERI PARTENOPEI CACIO E PEPE

Portata € 14,00 / Baby € 11,30

STRIGOLI



- STRIGOLONI LIGURI WITH ROASTED PIGLET, BROCCOLI RABE, AND "BLU" CHEESE FROM LESSINIA

Portata € 16,50 / Baby € 13,80

ORECCHIETTE PUGLIESI

- ORECCHIETTE WITH 'NDUJA, CREAM OF BURRATA, AND SHAVINGS OF RICOTTA CHEESE

Portata € 16,50 / Baby € 14,20

BIGOLI



- "BIGOLI ALLA CARBONARA" WITH PANCETTA, EGGS, GRANA PADANO, AND BLACK PEPPER

Portata € 13,70 / Baby € 10,90

- "BIGOLI ALL'AMATRICIANA" WITH PANCETTA AND TOMATO SAUCE

Portata € 13,70 / Baby € 10,90

GNOCCHI DI PATATE

- GNOCCHI DI PATATE CASERECCI ALL'ANTICA

with black truffle, mascarpone cream, and Grana Padano

Portata € 17,50 / Baby € 14,40



- POTATO GNOCCHI HOMEMADE WITH PROSCIUTTO CRUDO, RED RADICCHIO, AND AGED MONTE VERONESE

Portata € 17,00 / Baby € 14,30



GNOCCHI DI PATATE VIOLA

- PURPLE POTATO GNOCCHI HOMEMADE WITH PORCINI MUSHROOMS AND BLACK TRUFFLE

Portata € 18,50 / Baby € 15,00



- PURPLE POTATO GNOCCHI WITH CREAM OF PUMPKIN, BRISE MUSHROOMS AND CRUDOHAM FROM ALTOADIGE

Portata € 17,00 / Baby € 14,30



GNOCCHI DI RICOTTA

- RICOTTA GNOCCHI HOMEMADE WITH PIGLET SAUTÈED, RED RADICCHIO, AND "BLUE" CHEESE FROM LESSINIA

Portata € 16,80 / Baby € 14,90



- RICOTTA GNOCCHI HOMEMADE WITH PUMPKIN, BLACK TRUFFLE, STRACETTI OF SPECK, AND AGED ASIAGO

Portata € 18,90 / Baby € 16,00



MACCHERONCINI AL TORCHIO

- "MAMACCHERONCINI ALLA CUBANA" WITH CRISPY PANCETTA, TRIFOLIATED CHAMPIGNONS, AND SPICY TOMATO SAUCE

Portata € 13,70 / Baby € 10,90



- MACCHERONCINI WITH CREAM, ROCKET, AND SPECK STRIPS

Portata € 14,80 / Baby € 11,90

FUSILLI



- FUSILLI MONOGRANO "FELICETTI" WITH SPELT, RED RADICCHIO, WALNUTS, AND "BLUE" CHEESE CREAM FROM LESSINIA

Portata € 16,90 / Baby € 14,20

"FUSILLI MOLISANI" WITH PORCINI

- MUSHROOMS, TIPS OF BEEF TENDERLOIN, AND FLAKES OF GRANA PADANO

Portata € 18,50 / Baby € 15,50

- "FUSILLI MOLISANI" WITH CHICKEN TIPS FLAVORED WITH JAPANESE CURRY AND SAUTEED VEGETABLES

Portata € 16,80 / Baby € 14,00

TORTELLINI



- "TORTELLINI DI VALEGGIO" WITH BUTTER AND SAGE / OR CREAM AND COOKED HAM

Portata € 15,50 / Baby € 12,30

FETTUCCINE



- FETTUCCINE EMILIANE WITH BLACK TRUFFLE FROM NORCIA

Portata € 15,30 / Baby € 12,00

- FETTUCCINE EMILIANE WITH EGGPLANT CREAM, SPICY PIG, AND SALTY RICOTTA FLAKES

Portata € 14,90 / Baby € 12,50

- FETTUCCINE EMILIANE WITH MUSHROOMS, SPEK FROM ALTOADIGE AND BRIE CHEESE

Portata € 16,90 / Baby € 13,90

RAVIOLI



- "RAVIOLI DI TROPEA CON 'NDUJA CALABRA', CREAM OF BURRATA PUGLIESE AND FRESH ROCKET

Portata € 16,50 / Baby € 14,20

- RAVIOLI DI TROPEA WITH SPICY SUCKLING PIG, ROCKET AND FLAKES OF PECORINO DI FOSSA CHEESE

Portata € 16,50 / Baby € 14,20

LA NOSTRA SELVAGGINA

- PAPPARDELLE WITH JUNIPER-FLAVORED DUCK RAGOUT

Portata € 16,50 / Baby € 13,50

- PAPPARDELLE WITH WILD BOAR

Portata € 16,50 / Baby € 13,50

- PAPPARDELLE WITH WHITE HARE RAGOUT

Portata € 16,50 / Baby € 13,50

ZUPPA

- HOT LEGUME SOUP WITH ROSEMARY BREAD CRUSTONE

Portata € 13,80 / Baby € 11,50

RISO BASMATI



- BASMATI RICE WITH SAFFRON STIR-FRIED WITH CHUNKS OF CHICKEN THIGHS AND FRESH VEGETABLES

Portata € 16,00 / Baby € 13,50

RISOTTI

(MINIMO 2 PERSONE)



- "RISOTTO UBRIACO" WITH "AMARONE DELLA VALPOLICELLA"

€ 16,50 (a porzione)

- RISOTTO WITH AMARONE, RADICCHIO, AND AGED MONTE VERONESE CHEESE

€ 18,50 (a porzione)

- RISOTTO ALL'ANTICA WITH BLACK TRUFFLE, MASCARPONE, AND GRANA PADANO

€ 19,50 (a porzione)

- RISOTTO WITH PORCINI MUSHROOMS AND TRUFFLE

€ 23,00 (a porzione)



- RISOTTO ALLA PARMIGIANA WITH CRISPY PANCIETTA AND PARMIGIANO REGGIANO SHAVINGS

€ 17,90 (a porzione)

- "RISOTTO DEL BOSCAIOLO" WITH MIXED MUSHROOMS (PORCINI, FINFERLI, CHIODINI), RED RADICCHIO, AND AGED ASIAGO CHEESE SHAVING

€ 17,30 (a porzione)

All types of pasta are also served with ragù or tomato sauce (excluding gnocchi and stuffed pasta)

RAGOUT € 11,00 / BABY 8,50

POMODORO € 7,50 / BABY 6,20



Fish second courses



FISH CAUGHT IN THE OPEN SEA, NOT FARMED

WILD SALMON

LEAN, INTENSE FLAVOUR

GRILLED FILLET OF WILD SALMON

with timbale of venus rice, pan-fried vegetables, vegetable pinzimonio and Greek dill yoghurt

con timballino di riso venere, verdure spadellate, pinzimonio di verdure e yogurt greco all'aneto

- € 19,50 200gr circa
- € 27,60 300gr circa



FILLET OF WILD SALMON BAKED IN THE OVEN

con cappuccio condito e tortino caldo di patate

with seasoned cabbage and hot potato pie

- € 19,50 200gr circa
- € 27,60 300gr circa

TUNA YELLOWFIN

GRILLED TUNA FILLET

con zenzero in agrodolce, timballino di riso venere e salsa wasabi

with sweet and sour ginger, venus rice timbale and wasabi sauce

€ 22,50



ESCALOPE OF TUNA FILLET

with black sesame, guacamole and sweet and sour Tropea red onion

al sesamo nero con guacamole e cipolla rossa di Tropea in agrodolce

€ 22,50

FILLET OF TUNA "ALL'AMORONE DEL VALPOLICELLA"

€ 23,50

ROSE COW

ESCALOPE OF MONKFISH TAIL with warm herb potato pie and fresh vegetables

con tortino caldo di patate alle erbette e verdure fresche spadellate

€ 18,90

MERLUZZO



COD FILLET AU GRATIN

BAKED WITH MEDITERRANEAN FLAVOURS

(cherry tomatoes, Taggiasca olives, capers and oregano)

(pomodorini datterino, olive taggiasche, capperi e origano)
€ 19,90

SWORDFISH



GRILLED SWORD FILLET

with stir-fried quinoa timbale, with backed pumpkin

con timballino di quinoa spadellata, con zucca al forno
€ 20,70

SWORD FILLETBAKED

with Mediterranean flavors (cherry tomatoes, Taggiasca olives, capers, oregano)

ai sapori mediterranei (pomodorini, olive taggiasche, capperi, origano)
€ 21,00

OMBRINA

FRESH OMBrINE FILLET GRILLED

with pan-fried potatoes and dill-flavoured Greek yoghurt cream

con patate spadellate e crema di yogurt greco all'aneto
€ 26,50



FRYED



MIXED FRIED

rings and tufts of squid, shrimp tails and battered vegetables

anelli e ciuffi di calamari, code di gambero e verdure in pastella
€ 17,80

FRIED SHRIMP TAILS PRAWNS

€ 20,00

FRIED SQUID RINGS

€ 16,30

GRAN FRITTO

(RECOMMENDATION FOR 2 PERSONS)

prawns, crab claws,
squid rings, cod fillet, salmon fillet and battered vegetables

gamberoni, chele di granchio,
anelli di calamari, filetto di merluzzo, filetto di salmone e verdure
pastellate

€ 39,90

GRILLED

GRILLED PRAWNS

with dill-flavoured Greek yoghurt cream

con crema di yogurt greco all'aneto
€ 3,90 al pezzo



GRILLED SQUID

with polenta croutons and cod mousse

con crostini di polenta e mousse di baccalà
€ 22,80

OUR SAUCES

• SALSA CAESAR € 3,50



• SALSA GUACAMOLE € 4,00



• SALSA CHIMICHURRI € 3,00



• YOGURT GRECO ALL'ANETO € 3,00



SALMON *

GRILLED FRESH SALMON FILLET

with venus rice timbale and stir-fried vegetables and yogurt aneto

Filetto di salmone fresco alla griglia con timballo di riso venere e
verdure saltate in padella e yogurt all'aneto

€ 19,50 200gr approx 27,60 300gr approx

GRILLED FRESH SALMON FILLET

with baked pumpkin and quinoa timbale

con zucca al forno e timballo di quinoa

€ 19,50 200gr approx 27,60 300gr approx

ORATA*



BAKED SEA BREAM WITH MEDITERRANEAN FRAGRANCES

with cherry tomatoes, capers, olives and oregano

con pomodorini, capperi, olive e origano

€ 20,00 700/800gr

BRANZINO*



GRILLED FRESH SEA BASSBRANZINO

with grilled vegetables (cooked open)

con verdure grigliate (cotto aperto)

€ 21,00 700/800gr

GRILLED*

MIXED GRILL OF FISH

- Tuna fillet with soy sauce cream
- monkfish escalope
- salmon fillet with sautéed vegetables
- king prawn
- Filetto di tonno con crema di salsa di soia
- scaloppata di coda di rosso
- filetto di salmone con verdurine spadellate
- gamberone reale

€ 28,30

LARGE SEAFOOD GRILL

(RECOMMENDATION FOR 2 PERSONS)

(sea bass, monkfish, fresh swordfish, salmon fillet, king prawns, and grilled squid)

(branzino, coda di rosso, trancio di spada fresco, filetto di salmone, gamberoni, e
calamari alla griglia)

€ 55,00

FROM FRYING PAN TO FIRE

(grilled and fried fish)

(salmon fillet, swordfish fillet, fried squid rings, breaded and fried cod fillets and
battered vegetables)

(pesce alla griglia e fritto)

(filetto di salmone, filetto di pesce spada, anelli di calamari fritti, filetti di
merluzzo impanati e fritti e verdure pastellate)

€ 26,50



AUSTRALIA

- PRODOTTO SELEZIONATO
- NO OGM
- ALLEVATO AD ERBA E CEREALI
- ALLEVATO ALLO STATO BRADO

TAGLIATA DI BLACK ANGUS

GRILLED AUSTRALIAN BLACK ANGUS STEAK

with rocket, parmesan shavings and cherry tomatoes cirio

€ 21,00 300 gr. approx / € 15,90 200 gr. approx



GRILLED AUSTRALIAN BLACK ANGUS STEAK

with monte veronese and potato quenelles with herbs

€ 21,00 300 gr. circa / € 15,90 200 gr. circa

GRILLED AUSTRALIAN BLACK ANGUS STEAK

with potatoes and baked pumpkin

€ 21,00 300 gr. circa / € 15,90 200 gr. circa



GRILLED AUSTRALIAN BLACK ANGUS STEAK

with grilled radicchio and shavings of Grana Padano

€ 21,00 300 gr. circa / € 15,90 200 gr. circa



GRILLED AUSTRALIAN BLACK ANGUS STEAK

with Tropea red onion and shavings of pecorino di fossa

€ 21,00 300 gr. circa / € 15,90 200 gr. circa



GRILLED AUSTRALIAN BLACK ANGUS STEAK

with brise mushrooms and flakes of old Asiago cheese

€ 21,00 300 gr. circa / € 15,90 200 gr. circa



GRILLED AUSTRALIAN BLACK ANGUS STEAK

with broccoli rabe, pumpkin and Monte Veronese flakes

€ 21,00 300 gr. circa / € 15,90 200 gr. circa

CARNE 100% VENETA



- CRESCIUTO ALLA STATO BRADO
- ALLEVATO AD ERBA E CEREALI
- NO OGM

GRILLIATE



GRIGLIATA MISTA DI CARNE

- tagliata of beef on a bed of valerian and smoked ricotta cheese
- tagliata of chicken fillet on a bed of rocket and grana padano cheese
- sliced pork neck with sweet and sour red onions
- sausage with polenta croutons and fried potatoes

€ 27,00 450 gr

GRIGLIATA DELLA CASA (CONSIGL. PER 2 PERSONE)

angus beef tagliata, salami grilled, lamb, chicken, polenta grilled vegetables

€ 48,00 850 gr

IRLANDA

FILETTO DI MANZO

GRILLED FILLET

Grilled beef fillet

€ 26,90 300 gr.



PEPPER FILLET

Beef fillet with green pepper

€ 27,50 300 gr.



GRILLED BEEF FILLET STEAK

with rustic fried potatoes and chimichurri sauce

€ 28,90 300 gr.



AMARONE THREAD

Beef fillet with Amarone della Valpolicella

€ 29,50 300 gr.



FILLET WITH MUSHROOMS

Beef fillet with porcini mushrooms

€ 29,50 300 gr.



TRUFFLE FILLET

Beef fillet with black truffle

€ 32,00 300 gr.



URUGUAY

BLACK ANGUS

ALLEVATO ALLO STATO BRADO

AD ERBA E CEREALI



PICANHA URUGUAY

GRILLED PICANHA

with rustic fries and chimichurri sauce

• € 35,40 500 gr

• € 26,50 350 gr



CHIANINA TOSCANA

FILETTO

GRILLED CHIANINA FILLET

€ 32,50 250 gr circa



TAGLIATA

GRILLED CHIANINA SLICED MEAT

with potatoes sautéed in extra virgin olive oil with rosemary scent

€ 25,50 250 gr circa



GRILLED CHIANINA SLICED MEAT

with baked pumpkin and porcini mushrooms

€ 27,90 250 gr circa



POLLO

PRODOTTO NAZIONALE
ALLEVATO A TERRA



CHICKEN FILLET "NARCISO"

with fried egg and wild chicory
con uovo al tegamino e cicoriella selvatica
€ 16,70 300 gr.

SLICED CHICKEN BREAST WITH GRILLED RADICCHIO AND DRESSING

e scaglie di Grana Padano
€ 15,20 300 gr.

SLICED CHICKEN BREAST WITH BAKED PUMPKIN AND BRIS MUSHROOMS

€ 16,70 300 gr.



SLICED CHICKEN BREAST WITH RUSTICHE'S POTATOES

€ 15,20 300 gr.

CHICKEN BREAST STEAK SAFFRON BASMATI RICE TIMBALE

and sauteed vegetables
e verdurine spadellate
€ 16,70 300 gr.



MILANESE WITH FRIES

€ 15,50 300 gr.

CHICKEN BREAST STEAK

€ 13,50 300 gr.

COSCETTE

DI POLLO



GRILLED BONELESS CHICKEN THINGS

with rustiche's fries
€ 15,50

GRILLED BONELESS CHICKEN THING

with warm radicchio and Monte Veronese tart
and Greek yogurt with dill
€ 15,50

AGNEL

LAMB CHOPS

with sauteed potatoes
€ 25,90



MAIALE NAZIONALE

PORK CHOP WITH SPICED POTATOES

con patate spadellate

€ 16,90



GRIGLIATA MAIALINA

- cut of coppa
- Iberian pork ribs
- salami with polenta croutons
- rustiche's fries and vegetables

€ 21,00 450

MAIALE IBERICO

"PLUMA" OF IBERIC PIG

with rustiche fries

€ 23,00 250 gr.



IBERIC PIG RIBS

with rustiche's fries

€ 17,50

LA SELVAGGINA

CONFIT DUCK THINGS

with sautéed potatoes and sweet
and sour red Tropea onion

€ 22,00 (2 pezzi 500gr)



€ 13,80 (1 pezzo 250gr)

WILD BOAR STEW

with soft buckwheat polenta

€ 17,50

MENÙ BAMBINI



BREADCRUMBLED AND FRIED CHICKEN FILLETS

with french fries

Portata € 10,00 / Baby € 7,70



BABY MILANESE

baby chicken milanese with fries

€ 13,20

FRIED CHICKEN WINGS

CHICKEN WINGS WITH FRIED POTATOES

Portata € 9,90 / Baby € 7,50



WURSTEL GRILLED

grilled wurstel with french fries

Portata € 8,00 / Baby € 6,00

OUR SAUCES

- SALSA CAESAR € 3,50
- SALSA GUACAMOLE € 4,50
- SALSA CHIMICHURRI € 3,00
- YOGURT GRECO ALL'ANETO € 3,00



OUR SALADS

Fish

Fish or Meat



40 - 30 - 30

riso basmati allo zafferano, pomodorini, gamberetti boreali, avocado, carote, mandorle tostate, grana padano, salsa di soia, pesto di basilico

saffron basmati rice, cherry tomatoes, shrimps borealis, avocado, carrots, toasted almonds, grana padano, soy sauce, basil pesto

€ 16,90



DANIEL

insalata verde, carote, pomodori, cetrioli, burrata, salmone affumicato, sedano
green salad, carrots, tomatoes, cucumber, burrata cheese, smoked salmon, celery

€ 14,90



DEL PESCATORE

€ 14,90

insalata verde, pomodori, carpaccio di spada e carpaccio di salmone affumicati, capperi, gamberetti e champignon freschi
green salad, tomatoes, smoked swordfish and salmon carpaccio, capers, shrimps and fresh mushrooms



TAORMINA

€ 13,90

carote, finocchio, tonno all'olio, pomodorini, mais e olive taggiasche
carrots, fennel, tuna in oil, cherry tomatoes, corn and Taggiasca olives



ANGY

€ 14,90

valeriana con gamberetti, pomodorini, cous cous al curry, mozzarella di bufala campana DOP e bastoncini al sesamo
valeriana with shrimps, cherry tomatoes, curry couscous, buffalo mozzarella from Campania PDO and sesame sticks



PESCHICI

€ 14,90

valeriana, rucola, carpaccio di pesce spada affumicato, crostoni di pane integrale con caprese di burratina pugliese
valerian, rocket, smoked swordfish carpaccio, wholemeal bread crostini with Apulian burratina caprese



TOKYO

€ 14,90

valeriana, carote, petali di carpaccio di salmone marinato, pomodorini, mais, riso basmati allo zafferano
valerian, carrots, marinated salmon carpaccio petals, cherry tomatoes, corn, saffron basmati rice



INSALATONA

€ 14,30

insalata mista, mozzarella treccina DOP, tonno, olive, capperi
mixed salad, mozzarella treccina PDO, tuna, olives, capers



DELIZIA

€ 14,30

insalata verde, pomodori, carote, gamberetti, salsa rosa
green salad, tomatoes, carrots, shrimps, pink sauce



MARINA

€ 14,30

insalata verde, carote, insalata di mare al vapore, salsa rosa
green salad, carrots, steamed seafood salad, pink sauce

DIEGO

€ 12,50

insalata verde, carote, pomodori, tonno
green salad, carrots, tomatoes, tuna

SANTORINI

€ 14,90

insalata verde, cetrioli, gamberetti, pomodorini, crema yogurt magro all'aneto, formaggio feta greca e crostini di pane tostato
green salad, cucumber, shrimps, cherry tomatoes, low-fat dill yoghurt cream, Greek feta cheese and toasted bread croutons

GUSTOSA

€ 14,30

insalata verde, carote, rucola, gamberetti, olive verdi, mais
green salad, carrots, rocket, shrimps, green olives, corn

PATTY

€ 13,50

valeriana, carote, cetrioli, pomodorini, tonno, olive taggiasche
valerian, carrots, cucumbers, cherry tomatoes, tuna, taggiasche olives

UNIVERSALE

€ 14,50

insalata verde, carote, pomodori, gamberetti, mozzarella di bufala, salsa rosa
green salad, carrots, tomatoes, shrimps, buffalo mozzarella, pink sauce

Capresi



TRIO OF MILK PRODUCTS IN CAPRESE

€ 14,00

mozzarella treccia vaccina, mozzarella di bufala, mozzarella burrata pugliese con pomodoro e basilico

treccia vaccina mozzarella, buffalo mozzarella, burrata pugliese mozzarella with tomato and basil

CAPRESE BURRATA

€ 9,50/6,90

Caprese con mozzarella burrata pugliese e basilico
Caprese with Apulian burrata mozzarella and basil



CAPRESE BUFALA

€ 9,50/6,90

Caprese con mozzarella di Bufala e basilico
Caprese with buffalo mozzarella and basil



CAPRESE TRECCINA

€ 9,50/6,90

Caprese con mozzarella treccina DOP (vaccina) e basilico
Caprese with mozzarella treccina DOP (cow's milk) and basil

Chicken breast

CAESAR SALAD

€ 14,90

insalata verde con salsa caesar, tagliata di petto di pollo alla griglia con crostini di pane e scaglie di parmigiano reggiano

Green salad chicken breast with caesar sauce, grilled chicken breast with bread croutons and parmesan shavings

IL CONTADINO

€ 14,90

rucola, carote, pomodorini, tagliata di petto di pollo alla griglia e mais

rocket, carrots, cherry tomatoes, grilled chicken breast and corn

POLLICINA

€ 14,90

insalata verde, rucola, champignon freschi, tagliata di petto di pollo alla griglia

green salad, rocket, fresh mushrooms, grilled chicken breast steak

Chicken thigh

MESSICANA

€ 16,50

rucola, carote, olive taggiasche, pomodorini, con tagliata di coscette di pollo disossate alla griglia e guacamole

rocket, carrots, Taggiasca olives, cherry tomatoes, with grilled boneless chicken thighs and guacamole

CHICKEN

€ 16,50

valeriana, tagliata di coscette di pollo disossate alla griglia, yogurt greco all'aneto e pinzimonio di verdure fresche

valerian, grilled boneless chicken thighs, dill-flavoured Greek yoghurt and fresh vegetable pinzimonio

MARA

€ 15,00

insalata di carote e finocchio con tagliata di coscette di pollo disossate alla griglia

carrot and fennel salad with grilled boneless chicken thighs

Vegetables

TROPEA

€ 13,90

rucola, carote, cipolla rossa di tropea in agrodolce, olive taggiasche, sedano, riso basmati allo zafferano

Vegetalirucola, carrots, sweet and sour Tropea red onion, Taggiasche olives, celery, saffron basmati rice

CARCIOFONA

€ 13,50

insalata mista, mozzarella treccina DOP, carciofi, funghi, olive

mixed salad, mozzarella treccina PDO, artichokes, mushrooms, olives

VEGETALE

€ 13,50

insalata verde, carote, pomodoro, rucola, finocchio, olive verdi

green salad, carrots, tomato, rocket, fennel, green olives

GRECA

€ 13,90

pomodoro, cetrioli, peperoni, cipolla rossa, olive nere, capperi, feta greca, origano, yogurt greco all'aneto

tomato, cucumber, peppers, red onion, black olives, capers, Greek feta cheese, oregano, Greek dill yoghurt

Seasonal side dishes

AVAILABLE UNTIL MARCH/APRIL

- WILD PICKLED MUSTARD

€ 6,00

- BAKED PUMPKIN

€ 5,50

- SEASONED CAPELLA

€ 5,00

- BAKED BRISE MUSHROOMS

€ 5,50



Bio Vegetable garden side dishes

- PATATE

€ 5,00



patatine fritte classiche / patatine fritte torciglioni / patatine rustiche / patate lesse o spadellate all'olio extra v. d'oliva e rosmarino

- TIMBALLO DI QUINOA

€ 6,00

spadellato con verdure fresche e salsa di soia

- MAXI VERDURA

€ 7,50 / € 5,00

ALLA GRIGLIA
melanzane, zucchine, pomodoro

aubergines, courgettes, tomatoes

- VERDURE FRESCHE SPADELLATE

€ 5,00

- PINZIMONIO DI
VERDURE FRESCHE

€ 5,50

con yogurt greco all'aneto

with dill-flavoured Greek yoghurt

- SWEET CICORITE (spontaneous
cultivation)

€ 5,50

- PISELLI O FAGIOLINI O
SPINACI O BROCCOLI

€ 5,00



Birre

on tap

Spinare rigorously to fall



KÖNIG LUDWIG WEISS

TIPE OF BEER • Weiss, top-fermented wheat

COLOR • Opalescent straw yellow

TASTE • Fruity and spicy

AFTERTASTE • Notes of ripe banana and yeast

GRADO ALCOHOL CONTENT • 5,5%



SMALL

20 CL - € 4,20



MEDIUM

40 CL - € 6,50



BIG

1 LT - € 11,00



KÖNIG LUDWIG DUNKEL

TIPE OF BEER • Dunkel, dark bottom-fermented

COLOR • Intense dark

TASTE • Smooth and balanced, with toasted and hoppy notes

AFTERTASTE • Notes of caramel and toasted cereals

GRADO ALCOHOL CONTENT • 5,1%



SMALL

20 CL - € 4,00



MEDIUM

40 CL - € 5,80



BIG

1 LT - € 12,00



PREMIUM HERB

WARSTEINER PREMIUM HERB

TIPE OF BEER • Premium Pils, double hops

COLOR • Gold

TASTE • The level of bitterness harmonizes with the malt

AFTERTASTE • Intense aroma and a pleasantly persistent taste and aftertaste

ALCOHOL CONTENT • 4,8%



SMALL

20 CL - € 3,30



MEDIUM

40 CL - € 5,70



BIG

1 LT - € 10,50



KALTENBERG KELLER

TIPE OF BEER • Lager non filtrata

COLOR • Opalescent straw yellow

TASTE • Lovely malty and lightly hoppy

AFTERTASTE • Intense hints of yeast

ALCOHOL CONTENT • 5,1%



SMALL

20 CL - € 4,20



MEDIUM

40 CL - € 6,50



BIG

1 LT - € 11,00



RYE RIVER COASTAL IPA

TIPE OF BEER • American IPA

COLOR • Gold

TASTE • Intense aromas of citrus and pink grapefruit

AFTERTASTE • Resinous and tropical

ALCOHOL CONTENT • 5,2%



SMALL

20 CL - € 3,90



MEDIUM

40 CL - € 6,80



BIG

1 LT - € 15,00

Birre

artisanal in bottle



Rye River Brewing Company is a craft brewery that has been producing beer in Ireland (in Kildare, near Dublin) since 2013.



RYE RIVER BIG BANGIN' IPA

TYPE OF BEER • West Coast IPA

COLOR • Golden

TASTE • Intense, resinous, malty, and fruity

AFTERTASTE • Herbal and fruity

ALCOHOL CONTENT • 7.1%

BOTTLED BEER 0,33 l € 7,50



Lester is an independent craft brewery from Lessinia, founded in 2012.

FOSCA LESSTER

TYPE OF BEER • Amber Lager

COLOR • Red

TASTE • The use of caramel malts gives this beer a slight sweetness, well balanced by the moderate bitterness of the selected noble hops.

ALCOHOL CONTENT • 5.2%

OTTLED BEER 0,50 l € 8,00



RYE RIVER LIL' BANGIN' SESSION IPA

TYPE OF BEER • Session IPA

COLOR • Golden

TASTE • Intense aromas of tropical fruit and mandarin

AFTERTASTE • Resinous

ALCOHOL CONTENT • 3.8%

BOTTLED BEER 0,33 l € 7,50



GIULIETTA LESSTER

TYPE OF BEER • German Pilsner

COLOR • Deep blond, golden

TASTE • Moderately bitter, easy-drinking, balanced, fresh, and light on the palate

ALCOHOL CONTENT • 4.7%

BOTTLED BEER 0,50 l € 8,00



RYE RIVER RETRO IPA

TYPE OF BEER • IPA

COLOR • Deep golden

TASTE • Balanced, malty, and floral

AFTERTASTE • Balsamic, floral, and citrusy

ALCOHOL CONTENT • 5.6%

BOTTLED BEER 0,33 l € 7,50



UIT LESSTER

TYPE OF BEER • Witbier/Blanche

COLOR • Light blond (opal)

TASTE • Orange peel and a blend of selected spices make this beer pleasantly citrusy and aromatic, ideal as an aperitif

ALCOHOL CONTENT • 4.5%

BOTTLED BEER 0,50 l € 8,00

Bottled Beer

BOTTLED BEER

BLANCHE DE NAMUR

Opalescent blond 33 cl € 5,50



BOTTLED BEER

HACKER-PSCHORR MUNCHNER GOLD

Golden blond 50 cl € 5,50



BOTTLED BEER

HACKER-PSCHORR HEFFE WEISSE

Weizen 50 cl € 5,50



BOTTLED BEER

HACKER-PSCHORR ANNO 1417

Kellerbier 50 cl € 5,50



BOTTLED BEER

ICHNUSA

Sardinian blond beer,
unfiltered 50 cl € 5,50



BOTTLED BEER

BECK'S

Light 33 cl € 5,00



BOTTLED BEER

CERES

Light 33 cl € 5,00



BOTTLED BEER

CORONA

Light 33 cl € 5,00



BOTTLED BEER

LEFFE

Light 75 cl € 10,00



BOTTLED BEER

WARSTEINER ANALCOLICA

Light 33 cl € 4,00



WATER AND WINE

BOTTLED WATER

Sorgente Surgiva (TN)

MINERAL WATER



Small

50 cl - € 2,20

Large

75 cl - € 3,30



WINE ON TAP

Farina Farm

STILL WHITE WINE

STILL RED WINE



1 glass
€ 1,80



Small
25 cl - € 3,40



Medium carafe
50 cl - € 5,90



Large carafe
1l - € 10,00

WINE ON TAP

SPARKLING WHITE WINE



1 glass
€ 2,00



Small
25 cl - € 3,70



Medium carafe
50 cl - € 6,40



Large carafe
1l - € 11,50

BIBITE

BIBITE IN LATTINA



Coca Cola Piccola Coca Cola maxi
33 cl - € 3,20 50 cl - € 4,80



COCA COLA ZERO, COCA COLA LIGHT,
FANTA DOLCE O AMARA,
LEMONSODA, ORANSODA, SPRITE,
CHINOTTO, TONICA, THE FREDDO
AL LIMONE O ALLA PESCA

Lattina - 33 cl - € 3,20



CAFFÈ E LIQUORI

CAFFÈ HAUSBRANDT € 1,50

CAFFÈ CORRETTO € 2,00

CAFFÈ DECAFFEINATO € 1,70

CAFFÈ AL GINSENG € 1,80

CAFFÈ D'ORZO € 1,60

CAFFÈ SHAKERATO € 3,00

CAPPUCCINO € 2,20

LIQUORI NAZIONALI € 3,50

LIQUORI ESTERI € 3,50

ALLERGENI

Sostanze o prodotti che provocano allergie o intolleranze

1. cereali contenenti glutine
(grano, farro, grano khorasan,
segale, orzo, avena)

2. Crostacei

3. Uova

4. Pesce

5. Arachidi

6. Soia

7. Latte e prodotti a base di latte
(incluso lattosio)

8. frutta e guscio

(mandorle, nocciole, noci di acagiù,
noci pecan, noci del Brasile, pistacchi,
noci macadamia o noci del Queensland)

9. Sedano

10. Senape

11. Semi di sesamo

12. Anidride solforosa e solfiti
(se in concentrazioni superiori
a 10 mg/kg o 10 mg/litro)

13. Lupini

14. Molluschi



MENÙ

autunno - inverno 2025



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RistOasi