

DRINK

PEOPLE

SOUND

FOOD



MENU

COFFEE BAR.

ESPRESSO COSTADORO COFFE LAB	1,5
STAINED	1,8
AMERICAN	2
CAPPUCCINO	2
COFFEE CREAM	4
CENTRIFUGE	5
JUICE	3,5
GROISSANT	1,5

SOFT DRINKS & INFUSIONS.

WATER 0.5 \ 0.75	1,5 \ 2,5
SOFT DRINKS AND JUICES	3
FEVER - TREE TONIC WATER	3,5
EARL GREY	4
BLACK TEA	4
THE ROOIBOS	4
THE VERDE JAPAN SENCHA	4
GREEN TEA, GINGER AND PINEAPPLE	4
COSTADORO HOT CHOCOLATE	4


COCTAILS & WINE.

SPRITZ	4
PROSECCO BRUT D.O.C.G. (DUKE OF DOLLE)	4 \ 20
HOUSE WHITE WINE	4 \ 18
HOUSE RED WINE	4 \ 18
FRANCIACORTA DERBUSCO BRUT	6,5 \ 40
AMERICAN	7
HUGO	4,5

CICCHETTI AND SFIZI

SANDWICH	2
CHICCHETTO	2
PIZZA	3,5
FRENCH FRIES DIPPERS	6
ASCOLANE OLIVES	6
JALAPENO ROLLS 6PZ	7
ONION RINGS	6
CLASSIC TOAST (LUNCH ONLY)	5
STUFFED TOAST (LUNCH ONLY)	7,5
COLD CUTS PLATTER WITH FOCACCIA	10 A POW.
CROQUETTES AND MEATBALLS	1,5
FRIED CHICKEN NUGGETS, BBQ SAUCE	12

BEER.

 PILSNER URQUELL UNPASTEURIZED FROM TANK (4.4%)	4 \ 6
KOZEL DARK (3,8 %)	4 \ 6
BRADIPA (I.P.A.) BRADIPONGO BREWERY (6%)	4 \ 6
KULMBACHER 0.0% ALCHOL FREE	6

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VEGETABLES AND MORE

CAESAR SALAD (LETTUCE, CHICKEN, CAESAR SAUCE, PARMESAN, BACON, CROUTONS)	13
CHICKPEA HUMMUS (SERVED WITH SEASONAL VEGETABLES AND CARASAU BREAD)	13
ROMAN-STYLE CHICORY SALAD	9
PLATTER OF COLD CUTS AND CHEESES (SECOND SELECTION OF THE DAY, ACCOMPANIED BY PICKLES AND SQUASH)	12 A PERS.
GRILLED MUTTON ROASTS	11
FRIED AND RAW PARMA ARTICHOKE	13
RAW BABY ARTICHOKE OF VENICE WITH PARMESAN FLAKES, OIL AND LEMON JUICE	12

SANDWICHES.

CHEDDAR BURGER SMASHED (BREAD, SMASHED SWISS BEEF, CRISPY BACON, ONION)	13
CHICKEN BURGER (BREAD, FRIED CHICKEN, LETTUCE, TOMATO, BURGER SAUCE, BACON)	13
CLUB HOUSE SANDWICH (BREAD, HAM, EDAMER, BACON, LETTUCE, TOMATO, OMELETTE)	13
PASTRAMI SANDWICH (BREAD, BEEF BRISKET, MUSTARD, GHERKINS, ONION, CHEESE)	14
AVOCADO TOAST (BREAD, SALMON, CREAM CHEESE, EGG WITH EYE, AVOCADO)	13
VEGETARIAN BURGER (BREAD, VEGGIE BURGER OF OUR OWN PRODUCTION, COLESLAW SALAD, BRIE)	13


FIRST.

SPAGHETTI WITH TOMATO SAUCE AND BASIL	11
PACCHERI AZ. AGR. RACKET (WITH BLACK CABBAGE CREAM, CASTELMAGNO FONDUE AND ALMONDS)	13
HANDMADE POTATO GNOCCHI (WITH BEEF SAUCE)	13
RIGATONI ALL'AMATRICIANA	12

SECONDS. (ALL SECOND COURSES ARE SERVED WITH A MIXED SIDE DISH OF THE DAY)

MILAN CUTTLET (VEAL WITH BONE)	23
KID VERSION OF BONELESS CHICKEN	
GRILLED IBERIAN PORK SOCKET	24
BEEF CHATEUBRIANT WITH BROWN BACKGROUND	25
SPICED CHICKEN COOKED AT LOW TEMPERATURE	15
BEEF TARTARE (FRENCH SEASONED) WITH CROUTONS AND BUTTER.	22
BREADED AND FRIED LAMB CHOPS (NEW ZEALAND PREMIUM)	22
BAKED VEAL SHANK (MIN 2 PEOPLE)	55

SWEETS.

CHOCOLATE EARTH, FIORDILATTE, RED FRUIT COULIS, COCOA PRALINE, MINT	8
CHEESECAKE WITH BERRIES	6
TIRAMISU BY THE GLASS	6
APPLE STRUDEL	6
 BROWNIE GLUTEN FREE CON GELATO	6

PIZZA

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MARINARA	7	PARMESAN	12
TOMATO SAUCE, GARLIC OIL, OREGANO		FIORDILATTE FROM AGEROLA, TOMATO SAUCE, AUBERGINES, YELLOW AND RED CHERRY TOMATOES, PARMESAN, BASIL	
MARGHERITA	8	HAM AND PORCINI MUSHROOMS	13
TOMATO SAUCE, FIORDILATTE FROM AGEROLA, BASIL		FIORDILATTE FROM AGEROLA, TOMATO SAUCE, GRILLED MEAT AND PORCINI MUSHROOMS	
CAPRICIOUS	12	ALTA BADIA	12
FIORDILATTE FROM AGEROLA, TOMATO SAUCE, GRILLED MEAT, MUSHROOMS, ROMAN ARTICHOKE		AGEROLA FIORDILATTE, SPECK, SMOKED RICOTTA, MIXED MUSHROOMS	
NEAPOLITAN	12	TRIESTE	13
TOMATO SAUCE, FIORDILATTE FROM AGEROLA, ANCHOVIES FROM THE CANTABRIAN SEA.		FIORDILATTE FROM AGEROLA, GRILLED, RICOTTA WITH HORSERADISH, GRATED HORSERADISH	
ROMAN	12, 5	GREENGROCER	11
TOMATO SAUCE, FIORDILATTE FROM AGEROLA, ANCHOVIES FROM THE CANTABRIAN SEA, CAPERS.		AGEROLA FIORDILATTE, PEPPERS, AUBERGINES, COURGETTES, PEA CREAM	
DIAVOLA	11	PARMA	13
FIORDILATTE FROM AGEROLA, TOMATO SAUCE, CALABRIAN ESPLANADE		FIORDILATTE FROM AGEROLA, TOMATO SAUCE, PARMA HAM, BURRATA	
TUNA AND ONION	11	MAISTRAL	13
TOMATO SAUCE, FIORDILATTE FROM AGEROLA, TUNA FILLETS, CARAMELIZED ONION.		AGEROLA FIORDILATTE, YELLOW AND RED DRIED CHERRY TOMATOES, OLIVES AND CAPER FRUIT	
CALABRESE	12	NASONA	13
YELLOW TOMATO SAUCE, AGEROLA FIORDILATTE, CAPERS, CARAMELIZED ONION, CALABRIAN 'NDUJA, EDAMAME.		FIORDILATTE FROM AGEROLA, TOMATO SAUCE, BEEF HEART TOMATO, COOKED BUFFALO MOZZARELLA, BASIL	

SAUSAGE AND BROCCOLI 12

FIORDILATTE FROM AGEROLA, PORK SAUSAGE,
BROCCOLI



COOKED AND POTATOES 12

AGEROLA FIORDILATTE, COOKED HAM, BAKED
POTATOES, STRACCIATELLA

BOLOGNA 13

FIORDILATTE FROM AGEROLA, MORTADELLA,
PISTACHIO RICOTTA, CHOPPED PISTACHIOS



PORCHETTA AND MUSHROOMS 13,5

FIORDILATTE FROM AGEROLA, ROASTED
PORCHETTA, BRIE AND MIXED MUSHROOMS



ZOLA 12

FIORDILATTE FROM AGEROLA, SWEET
GORGONZOLA DOP, PEARS, COLONNATA LARD.



ARTICIOKKA 12

FIORDILATTE FROM AGEROLA, ROMAN
ARTICHOKE SEGMENTS, PECORINO AND MINT.