

APERITIVO MENU

APERITIVO DISHES

MUSAKAA DI MELANZANE

€ 16

CON PANE ARTIGIANALE AI 5 CEREALI E INTEGRALE (250gr)

EGGPLANT MUSAKAA

WITH ARTISAN MULTIGRAIN AND WHOLE WHEAT BREAD (250gr)

1,3,6,7,8,9,10,11  

RAINBOW HUMMUS FATTO IN CASA

€ 20

CON PANE CHAPATI (300gr)

RAINBOW HUMMUS HOMEMADE

WITH FRESH CHAPATI BREAD (300gr)

1,11  

CROCCANTI INVOLTINI PRIMAVERA FATTI IN CASA (3 pezzi)

€ 14

CRUNCHY HOMEMADE SPRING ROLLS (3 pieces)

1,5,7,9 

TAGLIERE DI FORMAGGI

€ 26

PARMIGIANO 48 MESI, PECORINO ROMANO AL TARTUFO,

PECORINO DI NEROLA ALLO ZAFFERANO,

GORGONZOLA ARIOLI E STRACCIATELLA DI PUGLIA

HIGH QUALITY CHEESE SELECTION

1,5,7,12  

TAGLIERE DI SALUMI E FORMAGGI

€ 36

PATANEGRA & MORTADELLA PALMIERI, PARMIGIANO 48 MESI,

PECORINO ROMANO AL TARTUFO, PECORINO DI NEROLA

CON ZAFFERANO, GORGONZOLA ARIOLI

E STRACCIATELLA DI PUGLIA

HIGH QUALITY COLD CUTS & CHEESE SELECTION

1,5,7,12 



APERITIVO DISHES

SAMBOOSAK DI CARNE FATTO IN CASA (4 pezzi)

€ 14

HOMEMADE BEEF SAMBOOSAK (4 pieces)

1,7,11

SAMBOOSAK VEGETARIANO FATTO IN CASA (4 pezzi)

€ 14

HOMEMADE VEGAN SAMBOOSAK (4 pieces)



PANE FATTO IN CASA AI CINQUE CEREALI ED INTEGRALE

€ 6

HOMEMADE WHOLEWHEAT BREAD

1,3,5,6,7,8,9,10,11

DESSERT

TIRAMISÙ FATTO IN CASA

€ 12

HOMEMADE TIRAMISÙ

GELATO CREMA E PISTACCHIO

€ 10

CREAM & PISTACHIO ICECREAM

GELATO STRACCIATELLA E CIOCCOLATO

€ 10

STRACCIATELLA & CHOCOLATE ICECREAM

DELIZIOSA TORTA DEL GIORNO FATTA IN CASA

€ 10

DELICIOUS CAKE OF THE DAY MADE

1,3,5,6,7,10,12,13



COCKTAILS

SIGNATURE COCKTAILS • € 16

MARE NOSTRUM

Gin, Herbal Cordial
Mediterranean, Fresh, Savoury



HABEMUS PAPAM

Rum Burnt Lemon, Limoncello, Lemon Juice, Soda, Lemon Meringue
Thirst quenching, Rich, Sweet and Sour



VENI, VIDI, VICI

Bitter Cold Brew, Vermouth Chocolate, Amaretto, Almond Foam
Intense, Velvety, Toasted



ALEA IACTA EST

Tequilla, Pineapple, Roasted Coconut Rum, Chili Cordial,
Chartreuse, Maraschino
Slightly spicy, Tropical, Herbaceous



CARPE DIEM

Vodka, Strawberry Basil Cordial, Balsamic Vinegar
Fresh, Sweet and Sour, Contemporary



DEUS EX MACHINA

Bourbon, Peanut Butter, Banana Oleo Saccharum, Banana Juice, Soy Sauce
Toasted, Sweet, Umami



TEMPUS FUGIT

Cognac, Black Tea, Apricot Brandy, Maple Syrup
Smooth, Deep, Persistent



NON FUIT IN SOLO ROMA PERACTA DIE

Aperol, Mezcal, Chartreuse, Orange Lime Homemade Soda
Citrusy, Herbaceous, Refreshing



SIGNATURE MOCKTAILS • € 14

URBS AETERNA

Bitter O.O, Strawberry Basil Cordial, Orange Lime Homemade Soda
Fruity, Citrusy, Refreshing



CAPUT MUNDI

Everleaf Marine, Coconut Water, Passion Fruit Puree, Lime
Tropical, Refreshing, Savory



RECOMMENDED CLASSIC • € 14

GOLDEN ORCHARD

Cognac, Pear and Cognac liqueur, Elderflower liqueur,
White Dry wine, Apple juice



CORPSE REVIVER NO.4

Tequila Reposado, White Vermouth, Cointreau, Lemon juice, Absinthe



LAST WORD

Gin, Green Chartreuse, Maraschino, Lime juice



BETWEEN THE SHEETS

White Rum, Cognac, Triple Sec, Lemon juice



MONTE CASSINO

Rye Whiskey, Benedictine, Yellow Chartreuse, Lemon juice



1910

Mezcal, Maraschino, Cognac, Red Vermouth



BASIL SMASH

Gin, Basil leaves, Lemon juice



STONE SOUR

Borbon Whiskey, Apricot liqueur, Lemon juice, Orange juice



JUNGLEBIRD

Rum, Bitter Campari, Pineapple juice, Lime juice



RUBY

Vodka, Elderflower liqueur, Aperol, Orange juice, Lemon juice



PORNSTAR MARTINI

Vodka, Passion fruit Puree, Vanilla Syrup, Sparking Wine Shot



PALOMA

Tequila, Agave Syrup, Lime juice, Grapefruit soda



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PER QUALSIASI ALTRO CLASSICO O SUGGERIMENTO,
NON ESITATE A CHIEDERE AI NOSTRI BARMAN
FOR ANY OTHER CLASSICS OR SUGGESTIONS,
FEEL FREE TO ASK OUR BARTENDERS



WHISKEY

BUFFALO TRACE KENTUCKY bourbon • USA	€ 12
WOODFORD reserve bourbon • USA	€ 13
MICHTER'S US1 small batch bourbon • USA	€ 14
WILD TURKEY rye • USA	€ 12
WOODFORD reserve rye • USA	€ 13
JAMESON black barrel • IRELAND	€ 12

WHISKY

TALISKER 10 y • SCOTLAND	€ 12
CAOL ILA 12 y • SCOTLAND	€ 12
GLENMORANGIE 12y • SCOTLAND	€ 13
GLENLIVET 15 y • SCOTLAND	€ 14
TOTTORI BLENDED • JAPAN	€ 13
SUNTORY CHITA single grain • JAPAN	€ 14
HIBIKI SUNTORY • JAPAN	€ 14

GIN

PANAREA • PIEDMONT	€ 12
CINQUETERRE • LIGURIA	€ 13
GINEPRAIO • TUSCANY	€ 14
J. ROSE • PUGLIA	€ 14

RUM

RUM LA HECHICERA reserva • COLOMBIA	€ 13
RHUM APPLETON ESTATE 12 y • JAMAICA	€ 13
RUM TROIS RIVIERES C.du moulin • MARTINIQUE	€ 13
RHUM ISSAN AGRICOLE • THAILAND	€ 14

PISCO & CACHACA

PISCO TABERNERO puro quebranta • PERÙ	€ 12
CACHACA LEBLON • BRASIL	€ 12



SPIRITS

TEQUILA

VOLCAN DE MI TIERRA blanco • MEXICO
DON JULIO reposado • MEXICO

€ 14
€ 14

MEZCAL

AMORES VERDE MOMENTO • MEXICO
DERRUMBES SAN LUIS • MEXICO

€ 12
€ 13

VODKA

ALTAMURA • ITALY
GREYGOOSE • FRANCE
ELIT STOLI • RUSSIA

€ 12
€ 13
€ 14

GRAPPA

GRAPPA BERTA 'nibbio' barbera • ITALY
GRAPPA STRAVECCHIA DICHIOTTO LUNE • ITALY

€ 12
€ 12

COGNAC & ARMAGNAC

HENNESSY VS
COMTE JOSEPH XO
ARMAGNAC DARTIGALONGUE 2006

€ 12
€ 14
€ 14

AMARI & VERMOUTH

AMARETTO ADRIATICO • PUGLIA
FERNET BRANCA • LOMBARDIA
NONINO QUINTAESSENTIA • FRIULI
CAMATTI • LIGURIA
CYNAR • VENETO
GOYA YUMTAKU • ITALY
CHARTREUSE GREEN / YELLOW • FRANCE
MANCINO ROSSO • ITALY
COCCHI DOPO TEATRO • ITALY
OSCAR 697 BIANCO • ITALY
MANCINO SECCO • ITALY
BALDORIA DRY UMAMI • ITALY

€ 12
€ 12
€ 12
€ 12
€ 12
€ 12
€ 12
€ 12
€ 12
€ 12
€ 12
€ 12



BOLLICINE FRANCIACORTA & PROSECCO



PROSECCO DI VALDOBBIADENE DRY

€ 12

Santi • Veneto

TRENTO SPUMANTE BRUT BLANC DE BLANCS MAXIMUM

€ 55

Ferrari • Trentino

FRANCIACORTA DOCG BRUT CUVÉE ROSÉ MONOGRAM

€ 55

Faglia • Lombardia

FRANCIACORTA EXTRA BRUT CUVÉE PRESTIGE

€ 74

Ca' del Bosco • Lombardia

TRENTODOC SPUMANTE BRUT ROSÉ

€ 74

Ferrari • Trentino

VINI BIANCHI | WHITE WINES



RIBOLLA GIALLA "IDEL POMPIERE"

€ 12

Schiopetto • Friuli Venezia Giulia

CHARDONNAY

€ 45

Jermann • Friuli Venezia Giulia

SAUVIGNON "SANCT VALENTIN"

€ 45

San Michele Appiano • Trentino

VERMENTINO DI GALLURA "FUNTANALIRAS ORO"

€ 45

Sardegna

GEWURZTRAMINER "SANCT VALENTIN"

€ 58

San Michele Appiano • Trentino

CURTEFRANCA BIANCO "UCCELLANDA"

€ 58

Bellavista • Lombardia



VINI ROSÉ | ROSÉ WINES



ROSATO "CALAFURIA"

€ 12

Tormaresca Antinori • Puglia

ALIÉ ROSÉ

€ 45

Frescobaldi • Magliano in Toscana

TAMBÉ ROSATO

€ 58

Capichera • Sardegna

VINI ROSSI | RED WINES



AGLIANICO DEL VULTURE "LATTO"

€ 12

Cantine del Notaio • Basilicata

CHIANTI CLASSICO RISERVA "IL GRIGIO"

€ 45

San Felice • Toscana

SAGRANTINO DI MONTEFALCO

€ 45

Briziarelli Tenuta Fontecaime • Umbria

MONTEPULCIANO D'ABRUZZO RISERVA MARINA CVETIC

€ 45

Illuminati • Abruzzo

BRUNELLO DI MONTALCINO

€ 58

La Poderina • Toscana

AMARONE CLASSICO "COSTASERA"

€ 58

Masi • Veneto



BEER

LA NOSTRA SELEZIONE DI BIRRE DAL BIRRIFICIO BALADIN OUR SELECTION OF BEERS FROM THE BALADIN BREWERY

BALADIN NAZIONALE 33cl Bionda • Ale • 6,5%	€ 9
BALADIN SUPER BITTER 33cl Ambrata • Strong Ale • 8%	€ 9
BALADIN ISAAC BLANCHE Bianca • Blanche • 5%	€ 9

BEVERAGES

BIBITE | SOFT DRINKS

COCA COLA	€ 6
FANTA	€ 6
SPRITE	€ 6
ACQUA TONICA • TONIC WATER	€ 6
SUCCO DI POMPELMO BIO • GRAPEFRUIT JUICE BIO	€ 7
SUCCO DI MELA BIO • APPLE JUICE BIO	€ 7
SUCCO DI ANANAS BIO • PINEAPPLE JUICE BIO	€ 7
LIMONATA BIO • LEMONADE BIO	€ 7



BEVERAGES

HEALTHY SMOOTHIES • € 12

GREEN GODDESS • Cucumber, apple, lime, mint

SUNRISE • Strawberry, banana, milk, vanilla syrup

BERRY BLISS • Blueberries, banana, acai, orange juice

BEVANDE CALDE | HOT DRINKS

SELEZIONE DI TÈ • TEA SELECTION

€ 6

SELEZIONE DI CIOCCOLATE CALDE (con Latte BIO)

€ 6

HOT CHOCOLATE SELECTION (with Organic Milk)

CAFFÈ ESPRESSO • ESPRESSO

€ 4

CAFFETTERIA (con Latte BIO) • CAFETERIA (with Organic Milk)

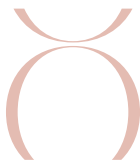
€ 6

ACQUE MINERALI | MINERAL WATERS • € 5

NATURALE | STILL

FRIZZANTE | SPARKLING





Our commitment toward sustainability is reflected
in our product sourcing as many of our products
(including our fish, meats, products, dairies)
come from local suppliers.
Kindly inform us about any of your allergies or intolerances.

LEGENDA ALLERGENI • ALLERGENS LEGEND

- 1 • **Glutine** | Gluten
 - 2 • **Crostacei e derivati** | Crustaceans and derivatives
 - 3 • **Uova** | Eggs
 - 4 • **Pesce e derivati** | Fish and derivatives
 - 5 • **Arachidi e derivati** | Peanuts and derivatives
 - 6 • **Soya e derivati** | Soy and derivatives
 - 7 • **Latte e derivati** | Milk and derivatives
 - 8 • **Frutta a guscio e derivati** | Nuts and derivatives
 - 9 • **Sedano e derivati** | Celery and derivatives
 - 10 • **Senape e derivati** | Mustard and derivatives
 - 11 • **Semi di Sesamo e derivati** | Sesame seeds and derivatives
 - 12 • **Anidride Solforosa e Solfiti** | Sulphur Dioxide and Sulfites
 - 13 • **Lupini e derivati** | Lupins and derivatives
 - 14 • **Molluschi e derivati** | Molluscs and derivatives
 -  **Senza Glutine** | Gluten Free
 -  **Vegetariano** | Vegetarian
 -  **Vegano** | Vegan
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