

## ANTIPASTI

<b>GARAM MASALA LABNEH &amp; ZA'ATAR</b>	€7
served with paprika chickpeas, marinated onion, cucumber, egg, fenugreek butter, flatbread, sesame	
<b>SAUSAGE SCOTCH EGG</b>	€8
with marinated cucumber & apple BBQ sauce	
<b>ARANCINI PORCINI E PROVOLA</b>	€6
served with truffle mayo	
<b>CROQUETTES DI PATATE</b>	€6
served with paprika mayo	
<b>PULLED PORK BALLS</b>	€7
served with apple BBQ sauce	
<b>KOREAN FRIED CHICKEN</b>	€8
Buttermilk marinated chicken served with peanut butter, sriracha sauce, BBQ sauce, sesame, honey and lemon	

Ⓢ **TERIYAKI TOFU**

served with spinach, sesame, spring onion, marinated ginger, Shichimi Togarashi

**€8**

## PASTA & RISOTTI

*for our dishes, we use fresh egg pasta!*

<b>TAGLIATELLE BOLOGNESE</b>	€11
served with slowly cooked ragù, parmesan and fragrant breadcrumbs	
<b>BIGOLI CARBONARA</b>	€12
Roman style served with salt pork, egg yolk, parmesan, black pepper and lemon zest	
<b>TORTELLONI RICOTTA E SPINACI</b>	€13
served with pumpkin cream, Camembert cheese, zola, hazelnuts toasted, parmesan and fried sage	
<b>RAVIOLACCI AI PORCINI</b>	€14
served with beurre blanc, truffle, parmesan and thyme	

**RISOTTO ALLA MILANESE**

Saffron Carnaroli rice with porcini mushrooms, pancetta, parmesan and gremolata

**€14**

\*ALSO GLUTEN FREE AVAILABLE

## PIZZA

<b>MARINARA</b>	€6
Tomato, garlic, oregano, basil, EVO oil	
<b>MARGHERITA</b>	€7
Tomato, mozzarella cheese, parmesan, basil, EVO oil	
<b>PROVOLA E PEPE</b>	€8
Tomato, smoked mozzarella, pepper, basil, EVO oil	
<b>BUFALA</b>	€9
Tomato, buffalo mozzarella cheese, basil, EVO oil	
<b>NEW YORK PEPPERONI</b>	€11
Tomato, mozzarella cheese, spicy dried sausage, basil, chili honey	
<b>FRENCH KISS</b>	€10
Parmesan cream, smoked mozzarella, mozzarella Cheese, zola, Camembert cheese, honey and fried sage	
<b>ORTOLANA</b>	€9
Pumpkin cream, mozzarella cheese, mushrooms, aubergines, cherry tomatoes, courgettes	
<b>BERLIN CALLING</b>	€9
Mozzarella cheese, frankfurter, fries	
<b>LITTLE ITALY</b>	€12
Mozzarella cheese, rocket, jamón ham, stracciatella, lemon zest, cherry tomatoes	
<b>PIZZA FRITTA</b>	€7
Ricotta, provola, sweet salami, cracklings, tomato, black pepper, basil	
<b>CALZONE AL FORNO</b>	€10
Tomato, ricotta, mozzarella cheese, cooked ham, sweet salami, mushrooms, basil and parmesan	
Ⓢ <b>KOREAN BARBECUE VEGAN PIZZA</b>	€10
served with tofu, mushrooms, sesame, rocket, carrots, fennel	

## FRIES

<b>FRENCH FRIES</b>	€4
<b>POSH CHIPS</b>	€5
Truffle oil and parmesan	
<b>SWEET POTATOES</b>	€6
served with BBQ source	

## SALADS

<b>CAESAR SALAD</b>	€10
Lettuce, rocket, radicchio, avocado, mint, yogurt dressing, pancetta, chicken and parmesan	
<b>SALMON SALAD BOWL</b>	€10
Sushi rice, carrots, avocado, salmon, egg, cucumber, marinated ginger, sriracha mayo	
<b>TRY IT WITH FOCACCIA</b>	+€2

Service €1,5

PLEASE, INFORM THE STAFF IN CASE OF ALLERGIES OR INTOLERANCES.

VEDI SUL RETRO PER IL

**DRINK MENU**

ASK OUR FANTASTIC TEAM ABOUT THE

**DESSERTS MENU**

## Drink Menu

### SOFT DRINK

STILL/SPARKLING WATER 50c1	€1.5
STILL/SPARKLING WATER 75c1	€2.5
PEPSI ORIGINAL 33c1	€3
PEPSI ZERO 33c1	€3
ARANCIATA 33c1	€2.5

### BEERS

MENABREA LAGER 33c1	€4
MENABREA STRONG 33c1	€5
MENABREA ROSSA PREMIUM 33c1	€5
APPENZELLER WEIZEN 50c1	€7

### COCKTAIL LIST

<b>APEROL SPRITZ</b>	€5
Aperol, prosecco, tonic water, orange, rosemary	
<b>SPRITZ ANNI '70</b>	€6
Aperol, falanghina white wine, tonic water, orange, rosemary	
<b>CAMPARI SPRITZ</b>	€6
Campari, prosecco, tonic water, orange, rosemary	
<b>AMERICANO</b>	€6
Bitter Campari, Cinzano red, tonic water, orange	
<b>NEGRONI</b>	€6
Gin Mare, bitter Campari, Cinzano red, orange	
<b>NEGRONI SBAGLIATO</b>	€6
Prosecco, bitter Campari, Cinzano red, orange	
<b>GIN TONIC</b>	€8
Gin Mare, tonic water, lime	
<b>ALEXANDER</b>	€9
Gin Mare, fresh cream, cocoa cream, nutmeg	
<b>MOJITO</b>	€10
Gold rum, lime, mint, brown sugar, sour	
<b>MOKTAIL</b>	€5
Orange and pineapple juice, strawberry syrup, tonic water, orange	

GREEN OLIVES  
**ON US**

### WINE

	125ml   75c1
<b>PALLAGRELLO E CASAVECCHIA</b>	€5   €25
cantine Vestini Campagnano	
<b>PRIMITIVO DI MANDURIA</b>	€6,5   €35
cantine Leone de Castris	
<b>RIPASSO DI VALPOLICELLA</b>	€10   €50
cantine Zenato	
<b>FALANGHINA</b>	€5   €25
cantine Iannella	
<b>GRECO DI TUFO</b>	€6   €30
cantine Mastroberardino	

### CICCHETTI & DIGESTIVI

<b>LIMONCELLO DI SORRENTO</b>	€3   €6
<b>AMARO MONTENEGRO</b>	€3   €6
<b>AMARO JEFFERSON</b>	€6
<b>GRAPPA BARRIQUE</b>	€6
<b>VODKA SOUR</b>	€4
<b>GIN SOUR</b>	€4
<b>RHUM DON PAPA</b>	€7
served with dark chocolate 75%	

Service €1,5

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**FOOD MENU**

ASK OUR FANTASTIC TEAM ABOUT THE

**DESSERTS MENU**