

STARTERS

BREAD BUTTER AND CANTABRIAN ANCHOVIES (1,4,7)	14
TOSTADA WITH ALICI (1,4,12,15,A,C) WITH MARINATED ANCHOVIES, SPICY MARINARA SAUCE ,CRISPY ONIONS AND MISTICANZA	9
CRISPY CAULIFLOWER NUGGETS(1,6,10,11,12,15,A) WITH VEGAN YOGURT SAUCE WITH ASIAN FLAVOURS	8
BEEF CROQUETTES (1,4,7,10) WITH GREEN SAUCE	9
CHURROS CACIO E PEPE (1,3,7,C) WITH TOMATO SAUCE	9
GIUDIA STYLE ARTICHOKEs (1,3,7,12) WITH A POTATO AND PECORINO CROCCHETTE AND A SPINACH SAUCE	10
CREAMED SALTED COD CANNOLI (1,4,7,12) WITH BROCCOLI HUMMUS AND SWEET AND SOUR PEPPERONI COULIS	10
PULLED ROLLS (1,6,9,10,12,15,A,C) WITH VEGETABLE WOK AND PORK	8
BEEF TARTARE (6,8,10,11) WITH A THAHINA EMULSION AND WALNUTS	9

CUTTING BOARDS

SELECTION OF 3 CHARCUTERIE & 3 CHEESE (1,7,12)	19
CUTTING OF PATANEGRA (1, 12) WITH TOMATO BREAD	14
CUTTING VEGAN AND FRIED PIZZAZA (1, 12) SELECTION OF VEGETABLES IN OIL “AGNONI” AND HUMMUS	16
GIARDINIERA “BOTTEGA PAVESI” SWEET AND SOUR VEGETABLES	8

FIRST DISHES

AVAILABLE ALSO GLUTEN FREE

SPAGHETTONI “MANCINI” BUTTER AND ANCHOVIES (1,4,7,9,12)	15
POTATO AND PEPPER GNOCCHI (1,7,9,12,14,A,C) WITH MANTOVANA PUMPKIN,CHESTNUTS ,CANNELLINI BEANS AND CRISPY KALE	14
POTATO FILLED “RAVIOLI” (1,3,7,8,9,12,A) WITH SWEET POTATO, SCORZA NERA FONDUE AND TOASTED HASSLENUTS	16
ROMAN TRADITIONAL PASTA DISHES (1,3,7) AMATRICIANA, CARBONARA, CACIO & PEPE, GRICIA	12

SECOND COURSES

ROASTED COD (4,7,9,12,13) WITH ROASTED ARTICHOKE ,CANNELLINI CREAM AND CRISPY POTATOES	18
ITALIAN PORK BELLY (1,10,12,c) WITH APPLE MOSTARDA AND APPLE ROSE WITH DEMI-GLACE	16
THAI RED PORGY (4,6,7,9,10,11,12,15,A,c) WITH A THAI COCONUT SAUCE,BOK CHOY ,SMOKED PAPRIKA AND PARSLEY POWDER	19
PORTUGUESE ROASTED COCKEREL (1,A,c) WITH ROASTED POTATOES	14
GRILLED BEEF (1,A) WITH POTATOES PAVÉ AND CHICORY	18
CRISPY BASS (1,3,4,7,10,12,15,A) WITH SPINACH PURE AND A KALE AND GREEN APPLE CAESER SALAD	18
TERIYAKI GLAZZED AMBERJACK (4,6,12) WITH GREEN PEPPERS AND PAN ROASTED ESCAROL	18
BEEF TARTARE (1,10,12) WITH DRIED TOMATOES, CAPPERS AND MUSTARD	15
FRIED SHRIMPS AND SQUID (1,2,12,14) *	14
SOY GLASSED SOUS VIDE EGGPLANT (6,8,12,A) CELERIAC PURE ROMESCO AND FRIED CAULIFLOWER	14

SIDE DISHES

ROASTED POTATOES	6
FRIED POTATOES (1) *	
VEGETABLES SIDE - DISHES	6
WOK (6,11), STIR-FRIED, GRILLED, CHICORY, STIR-FRY “MISTICANZA”, RAW FIELD “MISTICANZA”	
VEGETABLE TEMPURA (1, 3) *	5

BOWLS

ONLY LUNCH MENÚ

SHRIMP BOWL (2,3,11,12) *	13
STIR SHRIMP, AVOCADO, SUSHI RICE, CUCUMBER, MANGO, SESAME SEEDS (SERVED WITH SPICY MAYO)	
SALMON BOWL (4,7,8) *	13
MARINATED SALMON, SUSHI RICE, EDAMAME, AVOCADO, CANDIED GINGER (SERVED WITH TERIYAKY SAUCE)	
PORK BELLY BOWL (1,9,10) *	13
SUSHI RICE, GLAZED PORK, VEGETABLE WOK, TERIYAKI SAUCE	

SANDWICHES

SERVED WITH HOMEMADE BREAD AND FRIED POTATOES

ROYALE BEEF BURGER (1,3,7,11) *	14
180 G ITALIAN BEEF BURGER, WHITE BREAD, SALAD, TOMATO, CHEDDAR, BACON AND BBQ SAUCE	
CRISPY CHICKEN (1,3,7,9,10,11) *	13
MAXI CRISPY CHICKEN CUTLET, WHITE BREAD, SALAD, TOMATOES, SPICY MAYONNAISE	
VEGGY BURGER (1,12,13,15,c) *	13
CHICKPEA BURGER, WHITE BREAD, CARAMELIZED ONION, ,POMATOES AND SALAD	
CLUB SANDWICH (1,3,7,10,11) *	12
GRILLED CHICKEN FILLETS, BACON, SALAD, TOMATO, EGG, MAYONNAISE	

DESSERTS

HOMEMADE APPLE FRITTER (1,3,8,7) WITH VANILLA ICE CREAM, MUESLI AND CARAMEL	8
PEAR AND WILD CHERRY CRUMBLE (1,3,7,8)	5
COCOA TARTLET (1, 3, 7, 8) WITH MASCARPONE CREAM	6
TIRAMISÚ (1,3,7)	5
GRANDMOTHER CAKE (1,3,7,8)	5
LONDON CHEESCAKE (1,7,8) WITH WILD BERRIES OR CHOCOLATE SAUCE	5
CROSTATA (1,3,7) (PIE WITH APRICOT JAM)	4
APPLE PIE (1,3,7,8)	4
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BREAD (1)	2
MINERAL WATER 1 L.	2

ALLERGENE MENU

1. CEREALS 2. SHELLFISH 3. EGG
4. FISH 5. PEANUTS 6. SOY 7. LACTOSE 8. NUTS 9. CELERY
10. MUSTARD 11. SESAME 12. SULPHITES AND SULPHUR DIOXIDE
13. WOLFISH 14. MOLLUSK 15. CHILI PEPPER A. GARLIC C. ONION

* MARKED PRODUCTS, DEPENDING ON SEASONALITY, COULD BE FROZEN