

FROM THE DELICATESSEN

Cold cuts board	23 €
Cheese board "Gregorio Rotolo"	23 €
Bresaola with pickle vegetables	25 €
Parma raw cured ham and buffalo mozzarella	22 €
Burrata cheese, sun-dried tomatoes and taggiasche olives	22 €
Cantabrian anchovies with bread [♠] and butter	18 €

FROM THE SEA

Catch of the day*: served raw - according to market

Oysters - 30 € (Half dozen)

SMALL BITES

• Wafer with beef tartare	10 €
• Beef croquette [♠] with green sauce	8 €
• Roman suppli [♠]	6 €
• Salmon tartare* and guacamole	10 €
• Roman meatballs [♠]	6 €
• Atlantic croacker raw fish*	10 €
• Fried striped prawns [♠] with spicy sauce	10 €
• "Pallotta" cacio e ova [♠]	6 €
• Crunchy chicken [♠] skewer with peanut sauce	8 €
• "Maritozzo" [♠] , gorgonzola cheese and zucchini scapece	9 €
• Crispy artichokes [♠] with mint sauce	5 €
• Brioche [♠] with cantabrian anchovies and butter. . . .	9 €

A CICCETTI TOUR[♠] - 22 €

(pallotta cacio e ova, crunchy chicken skewer with peanut sauce, fried striped prawns with spicy sauce)

Signature Cocktails

NON TI TIMO - 16 €

Skyy Vodka infused with thyme and rosemary, pineapple juice, green apple juice, lemon juice, gum syrup

BREAKFAST CAMPARI - 16 €

Campari infused with muesli, bananas and coffee beans, Crème de Banane Tempus Fugit, Green Ancho Reyes

TIKI RELAIS - 20 €

Sailor Jerry Rum, Crème de Banane Tempus Fugit, Frangelico liqueur, coconut, pineapple juice, orange juice, passionfruit puree, absinthe, cinnamon

WHITE NEGRONI - 18 €

Bulldog Gin, Lillet Blanc, Orange Curacao, Amaro Cenobium, St-Germain Liqueur

MADAME DIVINE - 18 €

Bulldog Gin, Aperol, Orange Curacao, Bénédictine D.O.M., pineapple juice, orgeat syrup, Peychaud's bitter, pink grapefruit soda

BLUEBERRY FIZZ - 16 €

Skyy Vodka infused with blueberries, lemon juice, rose soda, eggwhite

SPICY MANGORITA - 18 €

spolòn Blanco Tequila, Montelobos Mezcal, hot peppers, mango puree, lime juice, agavecito

PANDA PANDA PANDA - 16 €

Wild Turkey Bourbon, coconut milk, pineapple juice, lime juice, pandan syrup, pink grapefruit soda

CLASSIC CHAMPAGNE POIRE - 20 €

Champagne Paul Clouet, Poire Williams & Cognac liqueur, white sugarcube, absinthe

Hero Cocktails

GARIBALDI - 15 €

Campari, orange juice

MANHATTAN - 18 €

Wild Turkey Rye, Del Professore Vermouth Red, bitters

OLD FASHIONED - 18 €

Wild Turkey 101 Bourbon, gum syrup, bitters

Alcohol free Mocktails

BASIL FRESH - 14 € - Low. Cal.

Seedlip garden, cucumber and ginger syrup, basil leaves, gum syrup, soda

THE TROPICAL ONE - 14 €

Orange juice, pineapple juice, lemon juice, cranberry juice, orgeat syrup

ZERO PALOMA - 14 €

Seedlip spice, lime juice, pink grapefruit soda

From the Pastry

DESSERTS

- **Wild berries tartlet** 12 €
- **Semifreddo tiramisu** [▲] 12 €
- **Ice-cream selection** [▲] 10 €
Three scoops (please enquire our staff about our daily choices)

BEERS *From Birrificio "Birra dell'Eremo" of Assisi - 0,33 Lt)*

- **Birra Nobile** – Golden Ale 5% 11 €
- **Birra Saggia** – Blanche 5% 11 €
- **Birra Fiera** – American IPA 6,5% 11 €
- **Birra Glaciale** – Imperial IPA 7,5% 11 €
- **Birra Fuoco** – Tripel 8,5% 11 €

Please inform our staff of any allergies, intolerances or diet requirements you may have while placing your order. Thank you.

HACCP procedures take into account the risk of cross-contamination, however handling/preparation/administration operations of food and beverage may involve sharing areas and utensils, therefore the possible contact between food products and other food products containing allergens.

* Raw fish has undergone temperature reduction (-20°C for 24 hours) which complies with the EC Reg.853/2004 and the Ministerial Order of 12/05/1992 requirements in order to prevent the Anisakis risk.

▲ Frozen product. | * Non-seasonal products can be frozen. | * Product subject to a heat reduction procedure for preservation purpose.