

GASTRONOMIA

Bassiano ham and buffalo mozzarella - 22 €

Burrata cheese, dried tomatoes and Taggiasche olives - 18 €

Duck smoked ham with sweet and sour vegetables - 25 €

Italian cured cold cuts board - 22 €

Italian cured cheese board - 24 €

SEAFOOD

Daily oysters - 5 €

Daily raw tastes - 40 €

LA BIRRA

Rebel's Brewery

- **Tropical bomb** - imperial ipa 8% 10 €
- **Belvedere** - pils 5% 10 €
- **Sunshine blanche** - blanche 4,5% 10 €
- **Serial tripel** - belgian tripel 8% 10 €
- **Parrot invasion** - west coast ipa 6% 10 €
- **Secret view** - gluten free pale ale 5% 10 €

CICCHETTI

- **Mini tacos with burrata cheese, dried tomato and smoked anchovy** 8 €
- **Beef tartare wafer** 10 €
- **Beef croquette deep fried with "salsa verde"** 8 €
(olive, oil, garlic, parsley, anchovies, capers)
- **Roman style supplì** 6 €
- **Mini rye bread sandwich with croaker tartare and finger lime** 10 €
- **Roman style meatball with tomato sauce** 6 €
- **Deep fried artichoke with yogurt and mint sauce** .. 6 €
- **Deep fried prawns with spicy sauce** 10 €
- **Pallotta "cacio e ova"** 6 €
(Traditional recipe egg and cheese ball with tomato sauce)
- **Cropizza** 3 €

Cocktails

SHAKERATO PERFETTO - 14 €
campari, doragrossa menta e rabarbaro bitters al bergamotto

SMOOTHIE GARIBALDI - 14 €
campari, succo di arancia spumoso

LEMONGRASS AMERICANO - 14 €
campari, vermouth rosso Del Professore, lemongrass

WILD NEGRONI - 18 €
gin bickens, campari, vermouth rosso Del Professore, prugnolo selvatico

COFFEY SWIZZLE - 15 €
campari, cold brew, mezcal montelobos, bitter mix, polvere di guaranà

BOUQUET - 18 €
aperol, boccioli di rosa, ibiscus, geranio, prosecco

HOUSE BELLINI - 18 €
rosa canina, pesca, prosecco

CHAMPAGNE ESSENCE - 18 €
zolletta di zucchero, Baylon essence, champagne

BLOODY BAYLON - 15 €
bloody mary mix della casa, gin o vermouth dry a scelta

Hero Cocktails

AMERICANO - 14 €
Campari, vermouth rosso Del Professore, soda

NEGRONI - 15 €
Campari, gin Bickens, vermouth rosso Del Professore

BOULEVARDIER - 15 €
Campari, Bourbon Wild Turkey 81,

VINO E BOLLICINE

**ASK FOR THE WINE LIST
AND WINE BY THE GLASS!**

Marked dishes are prepared with frozen ingredients or deep-frozen at origin (*).
Some fresh products, as fish products served raw, are subject to blast chilling in order
to ensure quality and safety, as described in the HACCP Plan according
to EC Reg. 852/04 and EC Reg. 853/04.
The client is required to inform the staff of the need to consume food free of certain allergenic
substances before ordering.