



OUR BRUSCHETTE

(4/5 BRUSCETTE PER PLATE)

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| 1.AL DATTERINO
Datterino tomato, basil, EVO oil, salt
Allergens: 1 | € 7.00 |
| 2. WITH LARD
Black pepper flavored lard, Tuscan pecorino flakes, black bee honey
Sicilian, walnut grains
Allergens: 1, 7, 8 | € 8.00 |
| 3. WITH PISTACHIO
Pistachio pesto, semi-dry cherry tomatoes, almond flakes
Allergens: 1, 8 | € 8.00 |
| 4.AL SALMON
Smoked salmon, stracciatella, rocket, ground pink pepper, salmon eggs
Allergens: 1, 4, 7 | €10.00 |
| 5.BUTTER AND ANCHOVY
Beppino Ocelli butter, Cantabrian Sea anchovy, lemon zest
Allergens: 1, 4, 7 | € 9.00 |

OUR SELECTIONS AND SINGLE DISHES

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| 1. SELECTION OF COLD CUTS AND CHEESES
Tray with at least 7 cured meats, cooked and raw, and 7 cheeses,
fresh and seasoned, accompanied by Sicilian black bee honey
(Slowfood presidium) and jams, served with a bread basket.
Allergens: 7, 8 | €16.00 per person |
| 2. SELECTION OF COLD CUTS
Tray of at least 10 cooked and raw cured meats served with a bread basket.
Allergens: 8 | €16.00 per person |
| 3. CHEESE SELECTION
Tray of at least 10 cheeses, fresh and mature, accompanied by honey
Sicilian black bee (Slowfood presidium) and jams, served with a bread basket.
Allergens: 7, 8 | €16.00 per person |



- 4. SELECTION OF IBERIAN BELLOTA COLD CUTS** €28.00 (large dish)
Fine Spanish cured meats produced from black Iberian pigs fed only on acorns and herbs. The composition includes Jamon Iberico de Bellota aged 40 months, Lomo, Chorizo and Salchichon, served with a bread basket.
Allergens: -
- 5. SELECTION OF SMOKED FOOD AND SEAFOOD SPECIALTIES** €17.00 per person
Tray with smoked salmon, tuna and swordfish, crostini with Tuna and Cantabrian Sea Anchovy Bottarga
Allergens: 1, 4
- 6.LA CAPRESE** €12.00
Datterino tomato, Ragusa buffalo mozzarella, fresh basil, EVO oil, salt
Allergens: 7
- 7. BLACK ANGUS CARPACCIO** €15.00
Black Angus carpaccio, smoked buffalo mozzarella, rocket, walnuts, EVO oil
Allergens: 7, 8
- 8.THE SMOKED OX** €15.00
Smoked beef topside carpaccio, rocket, cherry tomato, flakes of 24 month Parmigiano Reggiano, "Serafica" oil flavoured with orange
Allergens: -

OUR FOCACCI

- 1.THE PORCHETTOSA** €10.00
Porchetta Morselli, Ragusa buffalo mozzarella, Tuscan pecorino cheese Seasoned, truffle cream, semi-dry cherry tomato, EVO oil
Allergens: 1, 7
- 2.THE SALMON** €12.00
Smoked salmon, Ragusa buffalo mozzarella stracciatella, lemon zest, pink pepper
Allergens: 1, 4, 7
- 3.MORTADELLA** € 9.00
Mortadella Morselli with lemon and pistachio, Ragusa buffalo mozzarella stracciatella, pistachio pesto
Allergens: 1, 7, 8
- 4. BUFFALO COOKED MEAT** €10.00
Cooked buffalo ham "Il Chiaramontano", black truffle cream, Ragusa buffalo mozzarella, flakes of 24-month-old Parmigiano Reggiano
Allergens: 1, 7

- 5. PARMA RAW BEEF** €10.00
Parma ham aged 24 months, Ragusa buffalo mozzarella stracciatella, rocket,
Sicilian black bee honey
Allergens: 1, 7
- 6. THE SCAPICOLLATA** €10.00
Scapicollata from Nepi, Caterina's cheese "Il fiorino", Ragusa buffalo mozzarella,
extra virgin olive oil, late Ciaculli mandarin jam
Allergens: 1, 7
- 7. THE CAPOCOLLO** €10.00
Capocollo from Nepi, Castelmagno Peppino Ocelli, black olive cream,
rocket, chilli pepper filaments, EVO oil
Allergens: 1
- 8. THE FINOCCHIONA** €10.00
Morselli finocchiona salami, aged Tuscan pecorino cheese,
truffle cream, EVO oil
Allergens: 1, 7
- 9. THE TURKEY** € 9.00
Roast turkey with herbs, avocado and lemon cream, parmesan shavings
24 month aged Reggiano, rocket, EVO oil
Allergens: 1

OUR AUTHOR'S SWEETS

BY *Natalie Giamberini*

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| <p>1. CHOCOLATE AND HAZELNUT MOUSSE*
 Hazelnut and chocolate mousse, chocolate and hazelnut covering,
 gluten free biscuit
 Allergens: 3, 7, 8</p> | <p>€6.50</p> |
| <p>2. PISTACHIO MOUSSE*
 Pistachio mousse with dark chocolate heart, pistachio glaze,
 gluten free biscuit
 Allergens: 3, 7, 8</p> | <p>€6.50</p> |
| <p>3. WILD BERRY CHEESE CAKE
 Cheese mousse, almond crumble, gelatinized berries
 Allergens: 1, 3, 7, 8</p> | <p>€6.50</p> |
| <p>4. CONTEMPORARY CASSATINA*
 Fresh ricotta mousse, almond biscuit, soft marzipan and
 candied fruit decoration
 Allergens: 3, 7, 12</p> | <p>€6.50</p> |

*GLUTEN FREE

ALLERGENS:

The Customer is requested to inform the dining room staff of the need to consume foods free of certain allergenic substances before ordering. During preparations in the kitchen, cross-contamination cannot be excluded. Therefore, our dishes may contain allergenic substances pursuant to EU Reg. 1169/11. For any information on substances and allergens, it is possible to consult the specific documentation that will be provided, upon request, by the service personnel.

1	Cereali contnti glutine e prodotti derivati (grano, segale, orzo, avena, farro, kamut)		8	Frutta a guscio e loro prodotti (mandorle, nocciole, noci, noci di acagiù, di pecan, del Brasile, pistacchi, noci macadamia)	
2	Crostacei e prodotti a base di crostacei		9	Sedano e prodotti a base de sedano	
3	Uova e prodotti a base di uova		10	Senape e prodotti a base di senape	
4	Pesce e prodotti a base di pesce		11	Semi di sesamo e prodotti a base di sesamo	
5	Arachidi e prodotti a base di arachidi		12	Solfiti in concentrazioni superiori a 10 mg/kg	
6	Soia e prodotti a base di soia		13	Lupini e prodotti a base di lupini	
7	Latte e prodotti a base di latte		14	Molluschi e prodotti a base di molluschi	

DRINKS

Coca Cola Classic (33cl bottle)	€ 3.00
Coca Cola Zero (33cl bottle)	€ 3.00
Tomarchio Artisan Orangeade	€ 3.00
Tomarchio Artisan Lemonade	€ 3.00
Fever Tree – Tonic Water Premium	€ 3.50
Fever Tree – Ginger Beer – Ginger	€ 3.50
Fever Tree – Fever Tree Mediterranean – Rosemary and Lemon Thyme	€ 3.50
Schwepps Classic	€ 2.50
Schwepps Lemon	€ 2.50
San Bitter Bianco	€ 3.50
San Bitter Rosso	€ 3.50
Skipper Zuegg Juice (Pineapple / Pear / Ace)	€ 2.50
Coffee	€ 1.30
Macchiato coffee	€ 1.60
Pistachio Coffee	€ 2.50
Cappuccino	€ 2.20
Chinaschi ipa white beer 33 cl	€ 6.00
Chinaschi iga sicilian grape ale beer 33 cl	€ 6.00
Chinaschi beer small ipa sicilian small India pale ale 33 cl	€ 6.00
Chinaschi ipa white beer 75 cl	€12.50
Chinaschi iga sicilian grape ale beer 75 cl	€12,50

Cocktails and Spirits

Aperol Spritz	€ 8.00
Negroni	€ 8.00
Campari Smooth	€ 7.00
Campari Spritz	€ 9.00

Gin Tonic (served with Fever Tree tonic)

Tanqueray	€ 9.00
Bologni Square	€10.00
Ionic	€10.00
North	€12.00
Roku	€12.00
Etna Gin	€11.00
Favignana Gin	€13.00
Portofino	€12.00

Alcoholic beverages

Bitter Single	€ 5,00
Jefferson Bitter	€ 5.00
Bitter Bitter	€ 5.00
Amaro Unicum	€ 5.00
Limoncello Millelumie	€ 5.00
Diplomatic Rum	€ 8.00
Grappa Marzadro barrel-aged	€ 7.00
Grappa Marzadro white aged in terracotta amphora	€ 7.00
Laphroaig Whiskey 10 y	€ 8.00
Johnnie Walker Green Label Whiskey 15 y	€ 8.00

Dessert and meditation wines

Passito Ben Ryé – Donnafugata	€10,00
Passito Bukkuram August Sun – Marco De Bartoli	€10,00
Passito Feudi del Pisciotto	€ 8.00
Passito Su'Luci Su'Entu	€ 8.00
Passito Assuli	€ 8.00
Late Lands – G.Milazzo	€ 7.00
Marsala Florio	€ 6.00