



cocktails

Spritz Mediterraneo	10
<i>Aperol, infusion of strawberries and basil, Sake, sour orange tonic water.</i>	
Ponte Smash	10
<i>Cucumber, shisho leaves, Vodka Katel one, Liquid sugar, yuzo juice, egg white.</i>	
Japanese Penicillin	10
<i>Johnnie Walker gold label, Lagavulin, yuzo juice, honey, ginger syrup, Peychaud's Bitters, egg white.</i>	
Coco MET	10
<i>Hendrick's gin, Coconut milk, lime juice, barley water.</i>	

Deep Passion 10
Passion Mix, passion fruit puree, apple juice, lemon juice, sugar syrup.

Asian Old Fashioned 10
Old Fashioned syrup, Nikka coffee grain.

Rum Boulevardier 10
Ron Diplomatico reserva exclusiva, Vermouth Carpano Antica Formula, Bitter Bordigia.

Yuzo Paloma 10
Tequila Silver, Soda al Bitter/Yuzo.

Golden Mai Tai 10
*Bacardi Carta blanca, lime juice, Martini gold, Zed Felernum, French barley water
Float Bacardi Black Flambè, Assenzio, Tonka Bean.*

The Substitute 10
Contratto Aperitivo, Passion Fruit, Orange juice, Prosecco, pink grapefruit soda.

Met Mule 10
Saint Germain, Lemon juice, Ginger Beer.

John Gotti Cobbler 10
Knob Creek Bourbon, Ginger juice, French raspberry Liquor, liquid sugar, Lemon juice, Champagne.

El Conquistador 10
Tequila Padron blanco, agave and ibiscus syrup, tajin powder, lime juice, egg white.

Luxury Rum & Coke 10
CocaCola syrup, Fernet Branca, Prosecco, Rum Diplomatico Exclusive.



dinner

tartare

<i>Scottish Salmon tartare, with citrus fruits juice and passion fruit mayonnaise</i>	16
<i>Red tuna tartare and berries</i>	16
<i>Seabass tartare and mango</i>	16
<i>Fassona tartare and tuna sauce</i>	13
<i>Tartare tasting (seabass, tuna and salmon)</i>	18

starters

<i>Patanegra Blàzquez y tomato (80 gr.)</i>	15	<i>Tempura of prawns*, spicy guacamole and sweet and sour red onion</i>	14
<i>Buffalo mozzarella from Campania (125 gr.) and Parma ham dop</i>	12	<i>Chicken stews with sesame with sauce "Aji Amarillo"</i>	10
<i>Burratina from Andria (125 gr.) with tomatoes confit and sautéed spinach</i>	10	salad	
<i>Roman zucchini pie with sheep ricotta fondue and zucchini flowers</i>	10	<i>Caesar (bread croutons, chicken, bacon, grana cheese flakes, caesar sauce)</i>	12
		<i>Greca (wild salad, feta, Greek olives, cucumbers and origan)</i>	10
		<i>Met (wild salad, mango, steamed prawns* and salted hazelnuts)</i>	14

first courses

<i>Linguina with garlic and oil and chilli pepper, on carpaccio of red prawns*</i>	18
<i>Raviolo "Norma style" (eggplants, baked tomatoes and salted ricotta)</i>	15
<i>Gnocchetti made with American potatoes, clams and zucchini flowers</i>	14
<i>Spaghetto of kamut, baked tomatoes and basil</i>	10
<i>Tonnarelli "cheese and pepper"</i>	10
<i>Tagliolini with vegetables and fish diced</i>	14



second courses from the kitchen

<i>Fish of the day cooked with salt</i>	(h.) 6
<i>Tuna* steak with sesame, sautéed spinach and teriyaki sauce</i>	18
<i>Fried squid* and prawns* mango sauce and passion fruit</i>	16
<i>Salmon steak in purple potatoes crust and chips of zucchini flowers</i>	15
<i>Salmon Burger (salmon perfumed with citrus fruits, tzatziki sauce, avocado, tomatoes and iceberg)</i>	16
<i>Veg Burger (potatoes, carrots, spinach, cheese and tomatoes)</i>	14

side dishes

<i>Baked potatoes</i>	6
<i>French fries</i>	6
<i>Grilled vegetables</i>	7
<i>Spinach, broccoli and chicory</i>	6

*After a good dinner
you can forgive anybody,
even, your own relatives.*

Oscar Wilde

from our grill

grilled meat and vegetables

“Dry Aging” is a process whereby beefs are stored – without protective packaging – at refrigeration temperatures for one to five weeks to allow the natural enzymatic and biochemical processes. The result is an improved tenderness a unique flavor.

“La fioritura” is instead a special selection of meats that are chosen for the presence of strong marbling. This intramuscular fat gives the meat extraordinary softness and a full and intense flavor.

“La Fioritura/Dry Aged” is the product that Galli Group exclusively make for our restaurant, which is the result of the combination of the two selections. The result of this mix gives the highest quality of meat.

fioritura

our dishes come with baked potatoes
and grilled vegetables

<i>Fiorentina</i>	(h.) 5.50
cuts from 750 gr. - 1 kg. - 1,3 kg.	
<i>Otto Coste (Entrecôte)</i>	22

dry aged

our dishes come with baked potatoes
and grilled vegetables

<i>Sliced Sirloin</i>	20
<i>Costata without bone</i>	22

fioritura-dry aged

our dishes come with baked potatoes
and grilled vegetables

<i>Fiorentina</i>	(h.) 7.5
cuts from 750 gr. - 1 kg. - 1,3 kg.	
<i>Costata with bone</i>	(h.) 7
cuts from 500 gr. - 700 gr.	

Danish Beef filet 24

Chicken breast with avocado and citrus soya sauce 14

Met burger (tomatoes, cheese, onion, gherkins) 15

Sheep roast 15

drink

<i>Bread and other (for person)</i>	2
<i>Sparkling water</i>	3.5
<i>Soft drink in glass (200 cl.)</i>	4
<i>Bottle of beer</i>	6
<i>Coffee</i>	3

