

DRINK LIST

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| Film giallo | 10 |
| Tanqueray London dry gin, Ketel One vodka lime kefir flavoured, yellow homemade tomato sauce, horseradish, salt, pepper and lemon juice | |
| G.I.O | 9 |
| red vermouth, mastiha Skinos, amaro Petrus, olive bitter | |
| Mai Tom | 11 |
| Winestillery Old Tom gin, curacao, homemade hazelnut and rose horchata, lime juice | |
| ACID/DC | 11 |
| Black tea flavoured Tanqueray gin, homemade maracuja syrup, lime juice, yuzu, salicornia | |
| Florentia | 9 |
| Juniper flavoured Campari, Winestillery Tuscan vermouth, soda water | |
| PiscoPabile | 10 |
| pisco, dry vermouth, Strega liquor, lime juice, pineapple, ginger, honey | |
| Shi'so good | 10 |
| Hendrick's gin, curacao, homemade shiso syrup, lemon juice, aquafaba | |
| Vesper Mar(y)tini | 10 |
| Tanqueray London dry gin, Mary botanical spirit, Americano Cocchi | |
| Old School camomilla | 10 |
| Bulleit bourbon camomile flavoured, red vermouth, brandy, Drambuie, bitters | |
| Capers | 12 |
| Don Julio tequila blanco, Talisker scotch whisky, amaro Amara, lime juice, agave, pcapers powder | |

KITCHEN

(From 7 p.m. to 11.00 p.m.)

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| Pinchone two-pieces homemade focaccia, one with culatello, straciatella cheese and tomato confit, the other one with marinated salmon carpaccio, beetroot, avo, wakame, horseradish and herbs *(1, 3, 4, 7, 11) | 10 |
| Hummus with pita, coriander flavoured oil and sesame seeds *(1,9) | 6 |
| Pollo panko chicken nuggets breaded with mixed seeds and puffed quinoa, served with homemade BBQ sauce *(1, 3, 11) | 6 |
| Carousel smocked duck breast with carousel cucumber gazpacho, rocket, basil chlorophyll, black bread and olives crumbs *(1) | 10 |
| Al coltello beef tartare with quail egg, capers flower, anchovies, olives crumbs, sweet&sour onion, extravirgin olive oil & Maldon salt *(3) | 12 |
| Trippa light light and crunchy deep-fried tripe, served with homemade pickled veggies and horseradish mayo *(1, 3, 12) | 11 |
| Ho riso creamy goat cheese risotto with bisque reduction and lime juice prawn**tartare *(4, 7) | 15 |
| Old school ravioli homemade like we used to, stuffed with potatoes and green beans, sesaoned with peas pesto, basil, spinach, tomato confit and almonds *(1, 3, 8) | 12 |
| Service | 2 |

*SOME PRODUCT COULD BE FROZEN, DEPENDING ON AVAILABILITY OR SEASON. FISH TO BE EATEN RAW HAS BEEN TREATED TO COMPLY WITH CURRENT HEALTH LAWS AND REGULATIONS.
SOME DISHES MAY BE PREPARED ON REQUEST FOR PEOPLE WHO SUFFER FROM CELIAC DISEASE WITH IDEAL PRODUCTS.
AT LEAST ONE OF THESE INGREDIENTS MAY BE PRESENT IN OUR FOOD: (1)CEREALS CONTAINING GLUTEN, (2)SHELLFISH, (3)EGGS, (4)FISH, (5)PEANUTS, (6)SOY, (7)MILK, (8)FRUIT IN SHELL, (9)CELERY, (10)SMUSTARD, (11)SESAME SEEDS, (12) SULFUR DIOXIDE AND SULFITE, (13)LUPINE, (14)MOLLUSCS.
IF YOU HAVE ALLERGIES, PLEASE NOTIFY OUR STAFF.

KITCHEN





(From 7 p.m. to 11.00 p.m.)

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| Strana Catalana codfish, celery, cherry tomato, fresh Tropea onion, green apple, yellow pepper sauce, pine nuts and basil *(4, 8, 9) | 14 |
| Capo nata roasted seasonal veggies dressed with pistachios pesto and croutons *(1, 8) | 10 |
| Clutches grilled octopus** served with smoked mashed potatoes, caponata and sweet&sour dressing *(7, 12) | 15 |
| Twist on Craxi classic 80's veal with tuna sauce with blueberrys, belgian salad and "charcoal" *(3, 4) | 13 |
| Ombra marinated umbrina ceviche in agricole rum and mango flavoured leche de tigre, served with red onion, avo, coriander, mais cholo and jalapeno jam *(4) | 16 |
| Deus burger (beef, lettuce, tomato, cheddar cheese, caramelized onion, fried egg, bacon and guacamole, served with french fries) *(1, 3, 7) | 13 |
| Vegan burger (chickpeas and betroot burger, grilled vegetables, vegan Sriracha mayo, lettuce and tomato, served with french fries) *(1, 11) | 12 |
| Club sandwich (3 layers toasted bread with bacon, boiled eggs, lettuce, tomato, chicken, cheese and homemade turmeric sauce, served with french fries)*(1, 3, 7) | 12 |
| DESSERT | 6 |
| Summer tiramisù *(3, 7) | |
| Carrot cake *(3, 8) | |
| Mango sorbet | |



WINE LIST

| SPARKLING WINE | GLASS | BOTTLE |
|--|-------|--------|
| Prosecco di Valdobbiadene DOCG – Sutto Glera Veneto | 6 | 30 |
| Franciacorta "Sampiterre" Cuvée Brut DOCG - I Barisei Chardonnay, Pinot nero Lombardia | 10 | 45 |
| Champagne Tradition Brut d'assemblage – Brocard Pierre Pinot nero, Chardonnay, Pinot blanc Champagne-Francia | 12 | 60 |
| Franciacorta "Nature" Cuvée Millesimata 2016 – I Barisei Chardonnay, Pinot nero Lombardia | | 50 |
| Champagne "Sans Soufre" Brut Nature – Maison Drappier Pinot nero Champagne-Francia | | 60 |
| Champagne Brut "nature" – Maison Drappier (ROSE') Pinot nero Champagne-Francia | | 65 |
| ROSÉ WINE | | |
| Fattoria Sardi  Sangiovese, Cilieggiolo Toscana | 7 | 26 |
| Rosato Tenuta Meraviglia Syrah, Merlot Toscana | | 28 |
| Magali Saint André de Figuière Cinsault, Grenache, Syrah, Cabernet Provence - Francia | | 30 |

WINE LIST

| WHITE WINE | GLASS | BOTTLE |
|---|-------|--------|
| Capezzana  Chardonnay Toscana | 7 | 26 |
| Langhe Poderi Cellario  Favorita Piemonte | 7 | 26 |
| Ninfa del Nera  Grechetto, Trebbiano toscano, Malvasia Toscana | 6 | 24 |
| Palazzo Tronconi "Fatia"  Malvasia puntinata Friuli | | 28 |
| La Viarte Ribolla gialla Friuli | | 32 |
| La Viarte Pinot grigio Friuli | | 32 |
| Bolgheri DOC - Tenuta Meraviglia Vermentino Toscana | | 28 |
| Kurtatsch "Kofl" Sauvignon Blanc Trentino-Alto Adige | | 35 |
| Agriverde "Eikos"  Pecorino Abruzzo | | 24 |
| Monchiero Carbone Gavi DOC Cortese Piemonte | | 26 |
| Longarico "Nostrale"  Catarratto non filtrato Sicilia | | 28 |

WINE LIST

| | GLASS | BOTTLE |
|--|--------------|---------------|
| Alessandro Viola "Note di Bianco"  Grillo Sicilia | | 30 |
| Domaine Maillard Père & Fils Chardonnay Bourgogne-Francia | | 38 |
| Patrick Piuze (Chablis) - La Grande Vallée 2018 Chardonnay Bourgogne-Francia | | 60 |
| RED WINE | GLASS | BOTTLE |
| Capezzana "Barco Reale"  Sangiovese, Cabernet Sauvignon, Canaiolo, Cabernet Franc Toscana | 7 | 26 |
| I Vini del Cavaliere "Granatum" Aglianico Campania | 7 | 26 |
| Uvaintera  Dolcetto Piemonte | 7 | 26 |
| Monchiero Carbone "Monbirone" Barbera D'alba DOC Piemonte | | 25 |
| Claudio Alario "Cascinotto" Nebbiolo D'alba DOC Piemonte | | 35 |
| Fattoria Sardi "Valle buia"  Sangiovese Toscana | | 27 |
| Prime Altire "Monsieur" Pinot Nero IGP Lombardia | | 42 |

WINE LIST

| | GLASS | BOTTLE |
|--|-------|--------|
| Ca' Rugate Valpolicella Ripasso Superiore Corvina, Corvinone, Rondinella Veneto | | 30 |
| Kurtatsch Pinot nero Trentino-Alto Adige | | 45 |
| La Viarte Cabernet Sauvignon-Cabernet Franc Friuli | | 45 |
| Palazzo Tronconi "MòCeVò"  Lecinaro, Ulivello spinoso Lazio | | 40 |
| Domaine Gerard Julien & Fils- Cote de Nuits Villages 2017 Pinot Noir Bourgogne-Francia | | 60 |
| Domaine Maillard Père & Fils- Bourgogne Pinot Noir Bourgogne-Francia | | 38 |
| Pavillon de Taillefer Saint-Emilion Grand Cru 2016 Merlot Bordeaux-Francia | | 65 |

BEVERAGE

CAFETERIA

| | |
|-------------------|-----|
| Espresso | 1 |
| Macchiato | 1.2 |
| Filtered coffee | 1.5 |
| Cappuccino | 2 |
| Latte macchiato | 2.5 |
| Decaffeinated | 1.2 |
| Tea and infusions | 4 |

COLD DRINKS 3.5

| | |
|--|-----|
| Coca cola / Coca zero | |
| Chinotto Lurisia | |
| Tonic water | |
| Ginger beer | |
| Pink grapefruit soda | |
| Fruit juice (Peach, blueberry, cranberry, tomato) | |
| Homemade lemonade | |
| Redbull | 4.5 |
| Still water Panna / San Pellegrino 50cl | 1.5 |

BEVERAGE

| BEERS | 1/2 PINT | PINT |
|--|-----------------|-------------|
| Lager Stella Artois | 3 | 5 |
| IPA Goose Island | 3.5 | 6 |
| Weiss Franziskaner | 3.5 | 6 |
| BOTTLED BEERS | 5 | |
| Corona 33 cl | | |
| Lefe blonde 33 cl | | |
| Daura 33 cl (gluten free) | | |
| Beck's 33 cl (0% ABV) | | |
| AMARI / GRAPPE / SPIRITS (ask our staff) | from 5 | |