

DINNER MENU

STARTERS

AMBERJACK CEVICHE.....	15.00
marinated in leche de tigre with pico de gallo, avocado, teriyaki sauce and lime	
GALICIAN OCTOPUS*.....	14.00
COLD CUTS AND CHEESE PLATTER (FOR TWO PEOPLE).....	20.00
Felino salami, speck from South Tyrol, pork cup from Zibello, lard, tuscan pecorino, caciotta cheese with pomace	
TACOS (DEUS STYLE).....	12.00
tortillas with pulled pork, purple cabbage, pico de gallo, jalapenos and paprika	
BEEF TARTARE.....	15.00
with black olives crumble, quail eggs, mustard and a bread crouton	
TOMINO WRAPPED IN GRILLED BACON.....	12.00
with red fruits chutney and crunchy leek	

FIRST COURSES

BUCATINI ALLA GRICIA.....	14.00
with pork cheek and pecorino cheese	
PACCHERO WITH TOMATO SAUCE AND STRACCIATELLA.....	13.00
SAFFRON RISOTTO.....	16.00
with flambéed marrow*	
PARMESAN RISOTTO.....	15.00
with flambéed prawns*, their bisque, green oil and fresh tuna marinated in lime	
BIGOLI* WITH BLACK GARLIC, CLAMS AND BOTTARGA.....	16.00
FRESH PASTA TAGLIOLINI.....	18.00
with mixed mushrooms* and hooked black truffles	

MAIN COURSES

XXL MILANESE CUTLET	27.00
with cherry tomatoes and rocket salad	
COWBOY STEAK (FOR TWO PEOPLE)	80.00
with grilled vegetables and hand cut fries	
GRILLED BEEF FILLET	28.00
with grilled chanterelle mushrooms	
CRISPY OCTOPUS*	27.00
on celeriac cream, fried sage leaf and confit cherry tomatoes	
TUNA TATAKI	25.00
crusted in sesame and wasabi with a side of sautéed pak choi in Caesar sauce and wasabi mayo	
SEARED AMBERJACK WITH PORTOBELLO MUSHROOM CARPACCIO	26.00
with mushroom consommé and nori seaweed	

SANDWICHES

DEUS BURGER	15.00
Bun with beef, lettuce, tomatoes, cheddar cheese, caramelized onions, eggs, spicy avocado, bacon. Served with home made french fries	
CLUB SANDWICH	13.00
Toasted bread, bacon, boiled eggs, lettuce, tomatoes, chicken, cheese, home made turmeric sauce. Served with home made french fries	
VEGGIE BURGER	13.00
Bun with beetroot burger*, grilled vegetables, guacamole and lettuce, served with home made french fries	
DEUS FISH BURGER	14.00
Brioche bread*, grilled octopus* tentacles, salmoriglio, dried tomatoes, mixed salad and stracciatella served with home made french fries	

BOWLS

SALMON	16.00
Black rice, avocado, bean sprouts, edamame, salmon, sesame seeds, wakame seaweed* and soy sauce	
VEGGIE	14.00
Venere rice, avocado, edamame, bean sprouts, radishes, purple cabbage, sesame seeds, soy sauce	
FILLET	15.00
Mixed salad, fillet bites, bean sprouts, cherry tomatoes, eggs and purple cabbage	

SMALL BITES

HUMMUS	5.00
with pita bread*	
NACHOS	6.00
with cheddar sauce, guacamole, sweet paprika, jalapeno	
TEMPURA SHRIMPS* (3)	6.00
with burnt datterino sauce and yogurt sauce	

DESSERTS

HOME MADE TIRAMISU'	7.00
with mascarpone cream and chocolate crumble	
CHOCOLATE LAVA CAKE	9.00
with Maldon sea salt, summer redberries and vanilla ice-cream	
PINEAPPLE AND ALMOND TART.....	9.00
with cream ice-cream	
SALTY PISTACHIO ICE CREAM	7.00
COCONUT CREAMY	8.00
with cinnamon biscuit crumble and salted caramel sauce	

SOFT DRINKS

5.00

Coca Cola, Coca Zero, Sprite, Fanta	
FENTIMANS: Ginger Beer, Tonica, Soda	
KINLEY: Ginger Beer, Ginger Ale, Tonica, Lemon	
LURISIA: Chinotto, Bitter Lemon	6.00

BOTTLED BEERS

6.00

CORONA	
LEFFE BLONDE	
DAURA (GLUTEN FREE)	7.00
BASKET CORONA (5 BOTT.)	20.00

DRAFT BEERS

4.00/7.00

STELLA ARTOIS	
GOOSE ISLAND IPA	
FRANZISKANER WEISS	
LEFFE BLONDE	
LEFFE ROUGE	

WINES BY THE GLASS 7.00

RED: Rosso Piceno, Sangiovese, Pinot nero

WHITE: Pecorino, Pinot grigio, Tuscany white

ROSE': Nebbiolo rosato "Barlàn"

SPARKLING BY THE GLASS

METODO CLASSICO "Io per Te" Prime Altire 10.00

CHAMPAGNE Chassenay d'arce Cuvée Première Brut 13.00

PROSECCO Valdobbiadene DOCG "Sui Nui" Millesimato 7.00

A GOODIE TO SHARE

AMERICANO EXPRESS (6 people) 60.00

A siphon of Americano Martini poured at the table

WATERS 0,50/0,75 cl..... 2.00/3.00

STILL: LURISIA MINERAL STILLE

SPARKLING: LURISIA MINERAL BOLLE

DIGESTIVES STARTING FROM 7.00

SERVICE 3.50

* SOME PRODUCTS CAN BE FROZEN DEPENDING ON THE MARKET OR SEASON AVAILABILITY.

FISH TO BE EATEN RAW HAS BEEN TREATED TO COMPLY WITH CURRENT HEALTH LAWS AND REGULATIONS.

ON PREVIOUS REQUEST OUR MENU IS ADAPTABLE TO A GLUTEN INTOLERANCE. IN CASE OF SEVERE CELIAC DISEASE WE CAN NOT GUARANTEE A PROPER SERVICE, DUE TO CONTAMINATION RISKS.

ONE OR MORE OF THESE INGREDIENTS COULD BE PRESENT IN OUR FOOD: CEREALS, SHELLFISH, EGGS, FISH, PEANUTS, SOY, MILK, NUTS (ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS), CELERY, MUSTARD, SESAME SEED, SULFUR DIOXIDE AND SULFITE, LUPINE, MOLLUSCS. PLEASE INFORM OUR STAFF ABOUT ANY FOOD ALLERGIES OR INTOLERANCES.