

DEUS LUNCH

COURSES OF THE DAY

FIRST COURSE OF THE DAY.....	10.00
MAIN COURSE OF THE DAY.....	13.00
SALAD OF THE DAY.....	12.00

SANDWICHES AND FOCACCIA BREADS

AVOCADO TOAST.....	12.00
Five cereals bread with poached egg, avocado and chives served with baked potatoes and a salad of carrots, red cabbage, soy beans and green mix	
CLUB SANDWICH.....	13.00
Toasted bread with bacon, boiled eggs, lettuce, tomatoes, chicken, cheese and home made turmeric sauce served with hand cut french fries	
DEUS BURGER.....	15.00
Toasted bread with beef, lettuce, tomatoes, cheddar cheese, caramelized onions, egg, spicy avocado and bacon, served with hand cut french fries	
PIER FOCACCIA.....	8.00
- with Parma ham, creamy cheese, tomato and lettuce	
- with mortafella, stracchiarella and pistachios	
- daily choice	
+ HAND CUT FRENCH FRIES.....	3.00
+ BAKED POTATOES.....	3.00

SALADS AND SPRING TIPS

CAESAR.....	12.00
Iceberg salad, grilled chicken, croutons, Caesar sauce, parmesan flakes	
SALMON.....	15.00
Black rice, salmon, wakame seaweed*, avocado, edamame*, soy sprouts, radishes, sesame seeds, soy sauce	
BRESAOLA, ROCKET AND PARMESAN.....	10.00
PARMA HAM AND BUFFALO MOZZARELLA.....	10.00

DESSERTS

SLICE OF CAKE OF THE DAY.....	4.00
PISTACHIO ICE CREAM.....	5.00
TIRAMISU'.....	6.00

JUICES (Orange, Grapefruit, Mixed)..... 5.00

EXTRACTED JUICE..... 7.00

NINO: apple, ginger, pineapple, fennel

SHOCKER: pineapple, grapefruit, ginger, cucumber, chilli

BONNEVILLE: carrot, apple, orange, agave

SOFT DRINKS.....5.00

FENTIMAN'S: Ginger Beer, Tonic, Soda

KINLEY: Ginger Beer, Ginger Ale, Tonic water, Lemon

LURISIA: Chinotto, Bitter Orange6.00

BOTTLED BEERS..... 5.00

CORONA

LEFFE BLONDE

DAURA (GLUTEN FREE)..... 7.00

DRAFT BEERS..... 4.00/5.00

STELLA ARTOIS

GOOSE ISLAND IPA

FRANZISKANER WEISS

LEFFE BLONDE

LEFFE ROUGE

WINES BY THE GLASS 6.00

RED: Rosso Piceno, Sangiovese, Pinot nero

WHITE: Pecorino, Pinot Grigio, Tuscan white

ROSE': Nebbiolo rosato "Barlan".....7.00

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..... 6.00

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

STILL: LURISIA MINERAL STILLE

SPARKLING: LURISIA MINERAL SPARKLING

DIGESTIVES STARTING FROM.....6.00

COCKTAILS STARTING FROM..... 10.00

*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.

