

DRINK LIST

SIGNATURE DRINKS

MR. SUPI	12.00
Rum, Falernum, lime juice, agave syrup, bitter cocoa powder	
BITTER KICK	12.00
Italian vermouth, Amaro mix, Tanqueray gin	
SEVEN STEPS	12.00
Bulleit Rye whiskey, Pink grapefruit juice, Green chartreuse, Pimento liquor, Raspberries, Sugar syrup, Orange and tangerine bitter, Italian vermouth, soda Fentiman's	
ZIKI FIZZ	12.00
Tanqueray gin, Ale beer syrup, lemon juice, Italian bitter, Franciacorta	
HERBAL SMASH	12.00
Tanqueray gin, Yellow chartreuse, Basil syrup, Lime juice, Orange and tangerine bitter	
MR404	12.00
Ketel one vodka, Italian bitter apéritif, Eldenflower liquor, Lemon juice, sugar	
L'AMERICANO	12.00
Tamarind syrup, Red vermouth, Italian bitter, Orange and tangerine bitter, Amaro foam	
CYPRUS MEZCALITA	14.00
Don julio blanco, Mezcal, Lime juice, Orange liquor, Alpine amaro, Pimento bitter, Black salt crusta	
SETE ARDENTE	12.00
Engine gin, Tamarind syrup, pink grapefruit juice, lemon juice, sugar syrup, mint liquor	
SMOOTH	14.00
Almond and strawberries syrup, Pink grapefruit juice, Chamomile liquor, Light aged rum	

SUPER MULE

MOSCOW MULE (DEUS' WAY)	10.00
Vodka, ginger extract, squeezed lime, sugar, fresh ginger, ginger beer Fentiman's	
ALEXANDRA MULE	10.00
Ketel One vodka infused with cinnamon and cardamon, Tanqueray gin, squeezed lemon, sugar, ginger ale and ginger beer Fentiman's	
MILANO MULE	10.00
Giass gin, italian bitter, bitter mint, ginger extract, squeezed lime, sugar, ginger beer Fentiman's	
DARK 'N' STORMY (DEUS' WAY)	10.00
Jamaican rum, sugar, ginger, peppercorns, squeezed lime, ginger beer Fentiman's	

NON-ALCOHOLIC 10.00

SHIRLEY TEMPLE

Grenadine, ginger ale

GRAPEFRUIT DEUS

Lime, lemon and grapefruit squeezed, cranberry, tonic water

JAZZIN' ISLAND

Pineapple, orange, grapefruit and lemon juice, grenadine, maracuja

DREAMLAND VIRGIN COLADA

Pineapple pulp, coconut cream, pinch of salt, cinnamon

BOTTLED BEERS 6.00

CORONA

LEFFE BLONDE

DAURA (GLUTEN FREE) 7.00

BASKET CORONA (5 BOTT.) 20.00

DRAFT BEERS 7.00

STELLA ARTOIS

GOOSE ISLAND IPA

FRANZISKANER WEISS

LEFFE BLONDE

LEFFE ROUGE

WINES BY THE GLASS

ROSSI

Lagrein, Sangiovese, Pinot nero 7.00

BIANCHI

Chardonnay-moscato, Chardonnay, Gewurztraminer 7.00

ROSATI

Merlot 8.00

SPARKLING

PROSECCO	7.00
FRANCIACORTA	8.00
CHAMPAGNE	10.00

SOFT DRINKS 5.00

GINGER ALE FENTIMAN'S
GINGER BEER FENTIMAN'S
TONICA FENTIMAN'S
TONICA S. PELLEGRINO
BIO LEMONADE S. PELLEGRINO
CHINOTTO S. PELLEGRINO
ARANCIATA AMARA S. PELLEGRINO
RED BULL (Energy Drink, White Edition, Sugar Free)

DINNER MENU

STARTERS

BEEF TARTARE 15.00
with olives, anchovies and grain mustard

UMBRINA* TARTARE 12.00
with radishes, orange of lime juice vinaigrette and cherry tomatoes water

WARM OCTOPUS* SALAD 13.00
with celery, cherry tomatoes, hazelnuts and purple potatoes

EGGS COOKED AT LOW TEMPERATURE WITH GREEN ASPARAGUS 11.00

COURGETTE FLOWERS 10.00
in rice flour butter, anchovies and burrata cheese

FIRST COURSES

BUCATINO 11.00
with pecorino cheese and black pepper

MEZZO PACCHERO 12.00
with stracciatella cheese and cherry tomatoes

HOME MADE TAGLIATELLA 11.00
with fava beans* and guanciale

SPAGHETTO 15.00
with clams and bottarga

RISOTTO 18.00
with scampi crudité and lime

MAIN COURSES

GRILLED BEEF FILLET	27.00
with artichokes and potatoes	
MAXI COTOLETTA	22.00
with cherry tomatoes and rocket	
PORK FILLET	18.00
with cress in double consistency	
FIORENTINA (FOR 2 PEOPLE)	65.00
with grilled vegetables and home made french fries	
TUNA* CRUSTED IN PISTACHIO WITH ASPARAGUS	22.00
with vegetable consommé and dashi broth	
OCTOPUS* IN DOUBLE COOKING	25.00
with purple potato cream and Jerusalem artichoke chips	
UMBRINA* FILLET	19.00
with beet cauliflower puree and comic foam	

SANDWICHES

DEUS BURGER	15.00
Toasted bread with beef, lettuce, tomatoes, cheddar cheese, caramelized onions, eggs, spicy avocado, bacon. Served with home made french fries	
CLUB SANDWICH	12.00
Toasted bread, bacon, boiled eggs, lettuce, tomatoes, chicken, cheese, home made turmeric sauce. Served with home made french fries	
VEGGIE BURGER	13.00
Lentil and chickpea burger with grilled vegetables, tomato, lettuce, vegan mayonese a soy based. Served with home made french fries	

BIG SALADS

TUNA* BOWL	15.00
Black rice, avocado, bean sprouts, edamame, tuna, sesame seeds, wakame seaweed* and soy sauce	
VEGGIE BOWL	13.00
Black rice, purple cabbage, avocado, cucumbers, orange, radishes, pumpkin seeds and soy sauce	
FILLET BOWL	15.00
Mixed salad, fillet of beef, avocado, eggs, cherry tomatoes, bean sprouts, black sesame seeds and soy sauce	
CAESAR SALAD	13.00
Iceberg salad, grilled chicken, croutons, caesar sauce, parmesan flakes	

SMALL BITES

HUMMUS	5.00
with Pita bread*	
NACHOS	6.00
with cheddar sauce, guacamole, sweet paprika, jalapeno	
MIXED OF SALAMI AND GRANA CHEESE	SMALL 20.00/LARGE 25.00
with mortadella, salami, cooked, raw	

DESSERTS

DEUS STYLE TIRAMISU'	7.00
CHOCOLATE HOT CAKE	6.00
with dark chocolate, Maldon salt and passion fruit sauce	
SALTED PISTACHIO ICE CREAM	6.00
DEUS RESTART (FOR 4 PERS)	16.00
mini cake pops with dark chocolate fondue and strawberries	

SOFT DRINKS

5.00

GINGER ALE FENTIMAN'S	
GINGER BEER FENTIMAN'S	
TONIC FENTIMAN'S	
TONIC S. PELLEGRINO	
BIO LEMONADE S. PELLEGRINO	
CHINOTTO S. PELLEGRINO	
BITTER ORANGE S. PELLEGRINO	
RED BULL (Energy Drink, White Edition, Sugar Free)	

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

RED

Lagrein, Sangiovese, Pinot nero 7.00

WHITE

Chardonnay-moscato, Chardonnay, Gewurztraminer 7.00

ROSE'

Merlot..... 8.00

SPARKLING

Franciacorta 8.00

Champagne 10.00

Prosecco..... 7.00

WATER

PANNA/SAN PELLEGRINO 0,75 cl 2.50

PERRIER 0,33 cl 3.00

DIGESTIVE 6.00

SERVICE 3.00

* SOME PRODUCTS COULD BE FROZEN DEPENDING ON AVAILABILITY OR SEASON.
FISH WHICH IS TO BE EATEN RAW HAS BEEN TREATED TO COMPLY WITH CURRENT HEALTH LAWS AND REGULATIONS.

CERTAIN DISHES MAY BE PREPARED ON REQUEST FOR PEOPLE WHO SUFFER FROM CELIACIA, WITH IDEAL PRODUCTS AND CARE BY OUR STAFF.

AT LEAST ONE OF THESE INGREDIENTS MAY 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.

IF YOU HAVE ALLERGIES, PLEASE NOTIFY OUR STAFF.

INTERNATIONAL FOOD

DEUS FOOD

CLUB SANDWICH

Toasted bread, bacon, boiled eggs, lettuce, tomatoes, chicken, cheese, home made turmeric sauce.
Served with home made french fries

12.00

DEUS BURGER

Toasted bread with beef, lettuce, tomatoes, cheddar cheese, caramelized onions, eggs, spicy avocado, bacon.
Served with home made french fries

15.00

VEGGIE BURGER

Lentil and chickpea burger with grilled vegetables, tomato, lettuce, vegan mayonese a soy based.
Served with home made french fries

13.00

BIG SALADS

TUNA* BOWL 15.00
Black rice, avocado, bean sprouts, edamame, tuna, sesame seeds, wakame seaweed* and soy sauce

VEGGIE BOWL 13.00
Black rice, purple cabbage, avocado, cucumbers, orange, radishes, pumpkin seeds and soy sauce

FILLET BOWL 15.00
Mixed salad, fillet of beef, avocado, eggs, cherry tomatoes, bean sprouts, black sesame seeds and soy sauce

CAESAR SALAD 13.00
Iceberg salad, grilled chicken, croutons, caesar sauce, parmesan flakes

SMALL BITES

HUMMUS 5.00
with Pita bread*

NACHOS 6.00
with cheddar sauce, guacamole, sweet paprika, jalapeno

MIXED OF SALAMI AND GRANA CHEESE SMALL 20.00/LARGE 25.00
with mortadella, salami, cooked, raw

DESSERTS

DEUS STYLE TIRAMISU' 7.00

CHOCOLATE HOT CAKE 6.00
with dark chocolate, Maldon salt and passion fruit sauce

SALTED PISTACHIO ICE CREAM 6.00

DEUS RESTART (FOR 4 PERS) 16.00
mini cake pops with dark chocolate fondue and strawberries

SERVICE 3.00

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WINES

ITALIAN SPARKLING

VENETO

Prosecco di Valdobbiadene DOCG "Prior" 2021 Bortolomiol..... 30.00
Glera

LOMBARDIA

Franciacorta I Barisei "Sampiterre" Cuvée Brut DOCG 2019 45.00
Chardonnay, Pinot nero

Franciacorta I Barisei "Natura" Cuvée Millesimata DOCG 2016 50.00
Chardonnay, Pinot nero

Franciacorta Rosé I Barisei Cuvée Millesimata DOCG 2016 50.00
Pinot nero

"Io per Te" Metodo Classico Prime Altare 38.00
Pinot nero

TOSCANA

Rosé "Vittoria" Spumante Brut Capezzana 35.00
Sangiovese

TRENTINO ALTO ADIGE

Trento DOC Pisoni Brut 2018 45.00
Chardonnay, Pinot nero

Trento DOC Rosé Pisoni Brut 2018 50.00
Chardonnay, Pinot nero

Trento DOC Blanc de Noir Pisoni 2018 60.00
Pinot Nero

FRENCH SPARKLING

CHAMPAGNE

Brocard Pierre "Tradition" Brut d'Assemblage 2019 55.00
Pinot Noir, Chardonnay, Pinot Blanc

Brocard Pierre "Contrée Noire" Extra Brut 2015 85.00
Pinot Noir

Philipponnat "Royal Réserve" Brut 2017 85.00
Chardonnay, Pinot Noir, Pinot Meunier

Philipponnat "Royal Réserve" Non Dosé 2016 85.00
Chardonnay, Pinot Noir, Pinot Meunier

Philipponnat "Royal Réserve" Brut Rosé 2016 90.00
Chardonnay, Pinot Noir, Pinot Meunier

Franck Pascal "Reliance" Brut Nature BIO 2012 90.00
Pinot Meunier, Pinot Noir, Chardonnay

Louis Roederer Brut Premier 90.00
Pinot Noir, Chardonnay, Pinot Meunier

Krug "Grand Cuvée" 260.00
Pinot Noir, Chardonnay, Pinot Meunier

Dom Pérignon Vintage 2010 260.00
Chardonnay, Pinot Noir

ITALIAN WHITE WINE

CAMPANIA

Fiano Trentenare 2021 San Salvatore 1988 BIO 33.00
IGP Paestum Fiano

Falanghina 2021 San Salvatore 1988 BIO 27.00
IGP Paestum Falanghina

FRIULI VENEZIA GIULIA

Sauvignon "Picol" 2019 Lis Neris 40.00
Sauvignon blanc

Chardonnay "Jurosa" 2017 Lis Neris 40.00
Chardonnay

"Arteus" 2018 La Viarte 32.00
Riesling, Chardonnay, Friulano

Pinot Grigio 2020 La Viarte 32.00
Pinot Grigio

Ribolla Gialla 2020 La Viarte..... 32.00
Collio Pinot grigio DOC

Friulano 2018 Meroi 40.00
Friulano

LAZIO

Malvasia "Fatia" 2018 Palazzo Tronconi BIO 28.00
Malvasia puntinata

LIGURIA

Vermentino Colli di Luni "Etichetta Grigia" 2020 Lvnæ 28.00
Vermentino

Cinqueterre "Campo Grande " 2020 I Cerri 30.00
Albarola

LOMBARDIA

Lugana DOC 2020 Ricchi 26.00
Trebbiano di Lugana

"Sopra Riva" 2019 Prime Altire 25.00
Chardonnay, Moscato

"Madame" 2019 Prime Altire 35.00
Chardonnay

MARCHE

Verdicchio "Terramonte" 2020 Provima 26.00
Verdicchio di Matelica

PIEMONTE

Favorita "La Frea" 2020 Poderi Cellario Langhe DOC BIO 26.00
Roero Arneis DOCG

Gavi 2020 La Raia BIO 26.00
Cortese

"Bricco delle Ciliegie" 2020 Giovanni Almondo 32.00
Arneis

SARDEGNA

Vermentino di Gallura "Terre e Mare" 2020 Un Mare di Vino28.00
Vermentino

SICILIA

Grillo "Elios" 2020 Modus Bibendi BIO32.00
Grillo IGP

Grillo del Barone 2020 Barone di Serramarocco26.00
Grillo DOC

TOSCANA

Vermentino Nebula Gialla Poggio Cagnano BIO27.00
Maremma Toscana DOC Vermentino

Chardonnay 2020 Capezzana BIO.....25.00
Chardonnay

Trebbiano 2019 Capezzana BIO32.00
Trebbiano toscano IGT

TRENTINO/ALTO ADIGE

Gewurztraminer 2021 Kaltern.....27.00
Gewurztraminer

Pinot Grigio 2021 Giralan26.00
Pinot Grigio

Pinot Bianco "Platt & Riegl" 2021 Giralan28.00
Pinot Bianco

Gewurztraminer "Aimè" 2021 Giralan30.00
Gewurztraminer

Sauvignon Blanc "Cosmas" 2020 Kornell30.00
Sauvignon blanc

Chardonnay "Schwarzhaus" 2018 Stroblhof33.00
Chardonnay

UMBRIA

Grechetto "Grecante" 2020 Caprai30.00
Grechetto

Grechetto "Ninfa del Nera" 2020 Annesanti BIO.....26.00
Grechetto, Trebbiano Toscano, Malvasia

"Mare Antico" 2019 Decugnano dei Barbi32.00
Grechetto, Procanico, Chardonnay

FRENCH WHITE WINE

Chardonnay "Chorey-Les-Beaune" 2018 Domaine Maillard Père & Fils - BOURGOGNE45.00
Chardonnay

Chablis "La Grande Vallée" 2020 Patrick Piuze - BOURGOGNE60.00
Chardonnay

Sancerre 2019 Domaine Paul Cherrier - LOIRA35.00
Sauvignon Blanc

"Les Clapas Blanc" 2019 Domaine du Pas de L'Escalette - LANGUEDOC46.00
Grenache Blanc, Carignan Blanc, Terret Bourret

ITALIAN ROSE' WINE

CAMPANIA

Aglianico "Vetero" 2021 San Salvatore 1988 .BIO 33.00
IGP Paestum Rosato

PUGLIA

Rosato "Donnadele" 2020 Alberto Longo 26.00
Negroamaro

SICILIA

Etna Rosato DOC 2020 Girolamo Russo 36.00
Nerello Mascalese

UMBRIA

"Tramonto d'Estate" 2019 Decugnano dei Barbi 26.00
Grenache

FRENCH ROSE' WINE

PROVENZA

"Magali" 2020 Saint André de Figuière - PROVENCE 30.00
Cinsault, Grenache, Syrah, Cabernet

Domaine Val d'Astier(Cogolin) 2019 - PROVENCE 32.00
Syrah, Grenache, Cinsault

ITALIAN RED WINE

CAMPANIA

Aglianico "Jungano" San Salvatore 1988 BIO 33.00
IGP Paestum Aglianico

FRIULI

Cabernet Riserva 2016 La Viarte 40.00
Cabernet Sauvignon, Cabernet Franc

"Nestri Rosso" 2018 Merloi 27.00
Merlot

LAZIO

Lecinaro "MòCeVò" 2016 Palazzo Tronconi BIO 32.00
Lecinaro, Ulivello Nero

LOMBARDIA

Pinot Nero "Monsieur" 2016 Prime Altire 38.00
Pinot Nero IGP

Pinot Nero "Bordo Bosco" 2019 Prime Altire 25.00
Pinot Nero IGP

MARCHE

"Vocabolo Rosso" 2019 Provima 28.00
Sangiovese, Merlot, Petit Verdot

PIEMONTE

Langhe Nebbiolo 2019 Giovanni Rosso	32.00
<i>Nebbiolo d'Alba DOC</i>	
Barolo "Sorano" 2015 Claudio Alario	60.00
<i>Nebbiolo-Barolo DOCG</i>	
Barbera d'Alba "Valletta" 2019 Claudio Alario	38.00
<i>Barbera d'Alba</i>	
Dolcetto d'Alba "Duzat" 2020 Poderi Cellario BIO	26.00
<i>Dolcetto d'Alba</i>	
Rosso 2021 Paolo Scavino	26.00
<i>Nebbiolo, Barbera, Dolcetto</i>	

PUGLIA

Primitivo Salento 2020 Alberto Longo	26.00
<i>Primitivo</i>	

TOSCANA

Chianti Calssico DOCG "Fonterutoli" 2019 Mazzei	34.00
<i>Sangiovese</i>	
Rosso di Montalcino DOC 2017 Costanti.....	42.00
<i>Sangiovese</i>	
Brunello di Montalcino DOCG 2015 Costanti.....	90.00
<i>Sangiovese</i>	
"Barco Reale" Carmignano 2019 Capezzana BIO	25.00
<i>Sangiovese, Cabernet Sauvignon, Canaiolo, Cabernet Franc</i>	
"Villa di Capezzana" Carmignano DOCG 2016 Capezzana BIO	38.00
<i>Sangiovese, Cabernet Sauvignon</i>	
"Trefiano" Riserva Carmignano DOCG 2015 Capezzana BIO	55.00
<i>Sangiovese, Cabernet, Canaiolo</i>	
Bolgheri Rosso DOC 2020 Michele Satta	34.00
<i>Cabernet Sauvignon, Sangiovese, Merlot, Syrah, Teroldego</i>	
Bolgheri Superiore DOC "Pastraia" 2018 Michele Satta	60.00
<i>Cabernet, Merlot, Syrah, Sangiovese</i>	
"Tignanello" 2017 Marchesi Antinori	140.00
<i>Sangiovese, Cabernet Sauvignon, Cabernet Franc</i>	
Bolgheri "Sassicaia" 2018 Tenuta San Guido	230.00
<i>Cabernet Sauvignon, Cabernet Franc</i>	

TRENTINO / ALTO ADIGE

Lagrein 2020 Kaltern.....	27.00
<i>Lagrein</i>	
Pinot Nero "Pigemo" 2018 Stroblhof	48.00
<i>Pinot Nero</i>	
Pinot Nero "Patrizia" 2019 Girlan	33.00
<i>Pinot Nero</i>	
Pinot Nero Riserva "Trattman" 2018 Girlan	55.00
<i>Pinot Nero</i>	

SICILIA

Etna Rosso "A'Rina" 2019 Girolamo Russo 44.00
Nerello Mascalese, Cappuccio

UMBRIA

Sagrantino di Montefalco Collepiano 2016 Caprai 58.00
Sagrantino 100%

"AD1212" 2018 Decugnano dei Barbi 38.00
Syrah, Cabernet Sauvignon, Montepulciano

"Salto del cielo" Annesanti BIO 28.00
Merlot

VENETO

Valpolicella Superiore (Ripasso) 2017 Zyme' 40.00
Corvina, Corvinone, Rondinella

Amarone Classico della Valpolicella 2016 Bussola 90.00
Corvina, Corvinone, Rondinella

FRENCH RED WINE

Saint-Emilion Grand Cru 2017 Pavillon de Taillefer -BOURDEAUX 62.00
Merlot

Bourgogne 2019 Domaine Maillard Père & Fils - BOURGOGNE 38.00
Pinot noir

Bourgogne "Cote de Nuits Villages" 2017 Domaine Gerard Julien & Fils - BOURGOGNE 60.00
Pinot noir

Bourgogne "Chassange-Montrachet" 2017 Domaine Bertrand Bachelet - BOURGOGNE 70.00
Pinot noir

LATE HARVESTED

TOSCANA

"Vin Santo di Carmignano DOC Riserva 2012 (37,5cl) 35.00
Trebbiano, San Colombano