DRINKS



PINA COLADA
Fresh pineapple, coconut cream & local rum

RUM PUNCH Fresh local juice, local rum , spices

OLD-FASHIONED RUM PUNCH Local rum, sour mix & angostura-bitter

FROZEN DAIQUIRI BANANA or MELON or STRAWBERRY Local dark rum, sour mix & fruit

MAD MOSCOW MULE Vodka, fresh local lime, brown sugar, soda & fresh basil

SEA BREZE Vodka, cramberry, grapefruitjuice & sour mix

MARTINI COCKTAIL Gin, Martini & lime peel

FROZEN COFFEE MARTINI Vodka, Kahlua & espresso

Wines by the glass on the black board



FAST.LUNCH









• THE CLASSIC PANINI •

MORTADELLA FOCACCIA A.

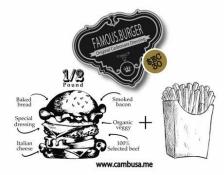
The Bologna Queen of the street food, salamy, fresh salad, Ilsamic vinegar dress

PORCHETTA

The Roman Queen of the street food, ted pork slowly coocked, gola, mustard dressing

FRIED FISH CIABATTA

Buttered fried turbot fillet, mashed potatoes, paprika aioli dressing, fresh salad



BREAKFAST



ESPRESSO	SECIO
DOUBLE	
AMERICANO	
CAPPUCCINO	
LATTE	\$EC18
TEA	-\$EC10
ICED COFFEE	-\$EC15
ICED CAPPIICCINO-	-\$EC18

ENGLISH BREAKFAST 35\$EC Eggs + Bacon + Baked Beans + Toasted bread + Butter + Coffee

ITALIAN 40\$EC

Italian Cake Cereals & Yogurt Juice + Espresso

HEALTHY 25\$EC Yogurt + Cereal & Milk

FRUIT 20\$EC Fresh local fruits







ANTIPASTI



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PARMIGIANA *

Traditional eggplant parmesan with tomato sauce + mozzarella

MOZZARELLA DEEP-FRIED

Breaded and deep fried mozzarella + marinata sauce

BRUSCHETTA AL LARDO

Crispy hot bread, extravirgin olive oil garlic & sicilian black pig lard served with marinated vegetables

VELLUTATA 4

Garden vegetables steamed and transformed in a soft mousse



COW-BEEF

BEEF CARPACCIO

Served as Master Cipriani liked and extra virgin olive oil by PLANETA, smoked salt and black pepper. .50



PORK

Selection of charcuteries served with cheese

Ham San Daniele, mortadella, salame, gorgonzola



SEA-FOOD

SCALLOP

Cris-Cros

SAUTE 3

Fresh clams and mussels simmered with white wine and served in their cooking broth with crispy garlic bread

FISH SOUP

White fish in soup, shellfish and red lobster bisque

Focaccia.Bread.10



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RAW GRAN CRUDO

Mixed, white fish carpaccio, octopus & lobster ... 75

LOBSTER CARPACCIÓ

Thinly sliced dressed with extra virgin PLANETA and MALDON salt

OCTOPUS CARPACCIO

Thinly sliced octopus marinated with citron

MAHI/SNAPPER CARPACCIO

From the best selection of our fisherman, served marinated



CARBONARA⁴⁻⁵

Rigatoni pasta as it is prepared in Rome, no compromises absolutely no eavycream! ...

CACIO E PEPE V4

The best of Roman tradition in a simple and genuine dish. Spaghetti, 50% Parmesan e 50% Pecorino Romano cheese and lots of black pepper ...not to be forget

AMATRICIANA

Gnocchi, italian pancetta, tomato sauce and cheese

NORMA V4

Home made Gnocchi water and flour, soft and delicious, double concentrate tomato sauce, fried eggplants, garlic, red pepper and grated salted ricotta cheese. .. 55

VONGOLE 3-7

Presh clams sautéed in extra virgin olive oil and red pepper, "al dente" spaghetti.



SICILIAN SASIZZA

Traditional sicilian home made sausage served with veggies Caponata

BEEF/COW

Tenderloin...the best cut, cooked with cure. Served with home made crispy chips..choose your style

BLACK PEPPER4	110
GRILLED	100
TRUFFLE 4:6-7	120
CORCONZOLA	120

POLENTA 4

A soft cheese fondue combines to perfection the cornmeal fried rings with stewed mushrooms and herbs.

FILETTO DI PESCE LIVORNESE

Catch of the day fillet, with olives, capers and cherry tomatoes served with organic goods



ROMANA9 Leafs carefully chosen by the farm extra vergin oil + fresh herbs

TOSCANA

Marinated mushroom carpaccio garlic dressing + grana fresh her

SICILIANA

Fennel + Oranges olives + oregano red onion

GRIGLIA DI CAMPO

Grilled Aubergines + zucchini potato+ bell pepper



LOBSTER...UR ITALIAN.SURF&TURF







TREE LUSCIOUS DESSERT

TORTINO AL CIOCCOLATO WHITE CHOCOLATE BAVARESE Soft white chocolate + orange syrup Small cake with hot chocolate heart 35

TIRAMISÙ Top-Secret by the glass

