

Salads*



Caesar Salad

11
\$9.2

Desserts*



Tiramisu

29
\$6.0

Alcoholic Drinks



Rosato Salento

\$26.6



Gavi di Gavi

\$39.2



Vermentino

\$27.9



Prosecco

10
\$25.3



Brunello di Montalcino

\$86.4



Amarone

\$78.4



Barolo

\$65.2



Chianti Classico DOCG

\$38.6



Primitivo

\$33.2



Spumante Rose

\$25.3

Appetizers*



Garlic Bread

9

Pizza*



New York

7

Snacks



Quesadilla Chips

14
\$3.3

Spirits



Pinot Grigio

1

Weine



Fiano

\$17.3

Vini bianchi in bottiglia - Weißweine in Flaschen (0,75 l)



Vernaccia di san Gimignano

\$25.9

Vino



Salento Negroamaro

\$17.3

Coffee*



Café

Uncategorized



Oltrenero Cuvée Brut DOCG

\$51.9



Valdobriadane Superiore

\$41.9



Champagne Cordon Bleu

\$86.4



Traminer

\$25.3



Moretti Regionali 50cl

\$8.6



Rosalita

\$17.3



Moretti Beer 33cl

\$4.7



Basil and Courgettes Soup

\$5.3



Chocolate Truffle Ice Cream

\$5.3



Steamed Potatoes with Green Pesto

\$3.3



Mix Olives

\$4.0



Tomato Mozzarella and Avocado Salad

\$6.6



Parma Ham and Mozzarella Salad

\$8.6



Rice Bowl with Mince Meat and Mozzarella Cheese Served with Arrabiata Sauce

\$7.3



Agnolotti with Lobster

\$17.9



Pasta with Tomato Sauce and Basil

\$10.0



Pasta with Tomato Fresh Chilli and Garlic Sauce

\$10.6



Chicken and Chili Pasta with Spring Onion Red Pesto and Creme Fraiche

\$10.6



Beef Lasagna

\$12.0



Carnaroli Risotto with King Prawns and Tarragon

\$13.3



Carnaroli Risotto with Mushrooms and Chicken

\$12.0



Breaded Chicken Breast with Chips

\$14.0



Chicken Breast Grilled with Chips

\$14.0



Chicken Breast with Mushrooms Leek and Cream Sauce

\$16.6



Steamed Carrots with Butter and Tarragon

\$3.3



Mix Salad Dressed with Olive Oil and White Wine Vinegar

\$3.3



Lemon Torte

\$6.0