ITALIAN GOURMET STREET FOOD

BAR - VINO - COCKTAIL			
VINO BIANCO DELLA CASA	gl 10	Illy. Artisti Lel Gusto.	-
VINO ROSSO DELLA CASA	gl 12		
BOLLICINE (Bubbles)	gl 12	ESPRESSO	3
COCKTAIL ITALIANI		a shot of goodness AMERICANO 3.5	
Negroni Gin, Vermouth and Campari	12	a shot with water CAPPUCCINO 4.5	5
Americano Campari, Vermouth and soda	12	a shot with milk and froth LATTE 4.5	5
Mimosa Orange nectar and Prosecco	10	a shot with more milk and little froth MOCHA	5
Bellini Peach nectar and Prosecco	10		5
Rossini Strawberry nectar and Prosecco	10	1111001110	6
ITALICA Aperol, Gin, Vermouth, Campari, Strawberry lemon juice and a dash of angostura bitters	13 y juice,	chocolate, vanilla or hazelnut gelato with a shot of espresso AFFOGATILLY – 6.5	5
SPRITZ (choice of) Campari, Martini Bianco, Rosso Antico,	12	original espressilly gelato with a shot of espressor whipped cream CAFFE CORRETTO –	o 8
Aperol *Served with Prosecco and Club Soda in a wine glass	over ice	shot of espresso with a dash of Italian liqueur	5
BIRRE ITALIANE (ITALIAN BEERS)		espresso lungo, with ice	
PERONI (Lazio) ON TAP TRE FONTANE (Lazio) CRAFT BEER	6 10	espresso lungo and milk with ice	6
BIRRE MISTE (WORLD BEERS)		ICED CAFFE' MOCHA espresso, chocolate syrup and milk, with ice and	7
HEINIKEN (Denmark) GUINNESS (Ireland)	6 8	whipped cream AMERICAN SHAKERATO 6.5	5
NON ALCOLICHE (SOFT DRINKS)		espresso and milk, shaken with ice and whipped cream	
Dry Ginger Ale Tonic Water	4 4		4
Soda Water Pepsi Pepsi Diet	4 4 4	DAMMAN Gunpowder Green Tea aromatic tea	4
Sprite Coca Cola	4		4
ACQUA (BOTTLE WATER)		DAMMAN Cassis Iced Tea	5
LAURETANA Sparkling/Still mineral Water 500)ml 4	aromatic tea	

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DANUAU	POLIPO 1
PANINI	Chargrilled Octopus and rosemary sautéed potatoes,
<u> </u>	kalamata olives, lemon zest
CALDI (HOT)	RISI E BISI 1
S .	Spiced rice, red onions, green peas, mushroom and
Grilled eggplant, tomato, basil, mozzarella parmigiano	cubed Salami and mint
Cotoletta di Pollo e peperoni arrosto	
Chicken cutlet with roasted bell peppers	Pennette pasta, sundried tomato, sautéed artichoke,
Salsiccia alla Griglia 1	grilled zucchini, gorgonzola cheese and kalamata olive
Grilled homamade Sausage, spicy watercress, balsamic	ZUPPA
glazed onion gorgonzola cheese	
Straccetti di Bistecca 1	4 Traditionally made from fresh local ingredients
Pan seared beef strips , portobello mushroom, caprino	Traditionally made from fresh local highedients
cheese, rocket salad lemon juice	MINESTRONE 6.5
FREDDI (COLD)	Our own classic Italian country style soup served with
Salumi Misti e peperoni arrosto	fresh dipping bread
Mixed cold cuts, marinated bell peppers	CLICINIA TRADIZIONIALE
Mortadella, provolone e pomodoro secco	<u>CUCINA TRADIZIONALE</u>
Mortadella , provolene cheese, semi dry tomato	
Prosciutto Crudo, Pomodoro e Mozzarella 10.	
Italian cured raw ham, tomato and mozzarella	Fried soft potato black truffle scented croquette
Tonno e Carciofini al Limone - Marinated 9.	
Tuna flakes, artichokes, lemon vinegraitte and salad	Fried tomato ragout rice croquette, mozzarella cheese
Salmone, Avocado e cipolla rossa 9.5	
Smoked Salmon gravlax, avocado, red onion and salad	Thin style fried potatoes tossed in black truffle oil and
Vegetali alla Griglia	served with sour cream
Marinated grilled vegetables with goat cheese spread	TRADIZIONALE 1
	Mixed Italian cold cuts, Italian cheese and marinated
PIZZA	olives
<u>- 1227 (</u>	CALAMARI FRITTI 13.
Enjoy our "Roman" style slab pizza fresh from our ove	n Traditional crunchy deep fried Calamari, burnt lemon
CLASSIC MARGHERITA	MELANZANE ALLA PARMIGIANA 8. Navers of juicy aggregates and mozzarella cheese in a
Original Tomato sauce, fresh basil, creamy mozzarella	Layers of Juley eggplant and mozzarena encese in a
cheese	tomato sauce and covered in Parmigiano cheese
	ITALICA LASAGNA AL FORNO 1 Traditional flavors of pasta and héchamel in a
Daily changing special rustic gourmet style Pizza, please	Traditional havors of pasta and bechainer in a
ask your server for more information.	20108111110 011111 011111 011111 011111
ask your server for more information.	GNOCHETTI GRATINATI 9.
INICALATA	Potato dumplings in a rustic tomato sauce, mozzarella
<u>INSALATA</u>	cheese fresh basil and covered in Parmigiano cheese
Fresh salads on display accompanied with leafy green	PASTICCERIA E DOLCI
CAPRESE	8
Baby heirloom tomato, mozzarella cheese, fresh Basil	Italian traditional Cakes and pastries from our display
FAGIOLI MISTI 8.5	CORNETTO NUTELLA 4.
Marinated mixed beans with celery, red onion, fennel	MARITOZZA ALLA PANNA 4.
and fresh parsley	FRUTTA DI BOSCO
	TIRAMISU' ORIGINALE
Roasted mixed beetroot, french beans, vukon potato	PANNA COTTA