



At Artegianale, it's all about well-crafted food,
an elegant, refined, and calm atmosphere,
and moments that stay with you.

We draw inspiration from the vibrant spirit of
the Mediterranean – pure flavors, quality
ingredients, no rush, no gimmicks.

For us, a great meal is a memory that
keeps coming back.

artegianale.lifestyle



The menu is divided into two distinct sections:
one dedicated to **Neapolitan pizza** and
Roman pinsa – slow-proofed doughs,
baked quickly, with a clean, authentic taste.

The other, an **à la carte** selection of
Mediterranean dishes, carefully designed to be
savored slowly, with simplicity, balance, and joy.

Neapolitan Pizza

The secret of Neapolitan pizza lies in the dough, which—unlike Roman pizza—is thin, soft, and deeply flavorful, with the famous cornicione (crust) that rises tall, airy on the inside and crisp on the outside.

To achieve the unique flavor of an authentic Neapolitan pizza crust, we use only flour certified by the Neapolitan pizza makers' association, which we proof in two stages over a 48-hour period.

RON	PIZZA	
48	Pizza Margherita - 390gr	1,7
	San Marzano DOP tomato sauce, fior di latte mozzarella from Monti Lattari, fresh basil, 24-month aged Parmigiano Reggiano DOP. Extra virgin olive oil Terre Francescane, Leccino variety.	
39	Pizza Marinara - 410gr	1,7
	San Marzano DOP tomato sauce, garlic, oregano. Extra virgin olive oil Terre Francescane, Leccino variety.	
54	Pizza Napoli - 420gr	1,4,7
	San Marzano DOP tomato sauce, capers, oregano, fior di latte mozzarella from Monti Lattari, anchovies from Cantabrian Sea, fresh basil. Extra virgin olive oil Terre Francescane, Leccino variety.	
65	Pizza Prosciutto e rucola - 440gr	1,4,7
	San Marzano DOP tomato sauce, fior di latte mozzarella from Monti Lattari, fresh arugula, prosciutto crudo DOP, cherry tomatoes, 24-month aged Parmigiano Reggiano DOP. Extra virgin olive oil Terre Francescane, Leccino variety.	
61	Pizza Diavola - 490gr	1,7
	San Marzano DOP tomato sauce, fior di latte mozzarella from Monti Lattari, spicy salami, oregano, 24-month aged Parmigiano Reggiano DOP, fresh basil. Extra virgin olive oil Terre Francescane, Leccino variety.	
49	Pizza Pugliese - 520gr	1,7
	San Marzano DOP tomato sauce, fior di latte mozzarella from Monti Lattari, red onion, 24-month aged Parmigiano Reggiano DOP, fresh basil. Extra virgin olive oil Terre Francescane, Leccino variety.	
59	Pizza Tonno e cipolla - 500gr	1,4,7
	San Marzano DOP tomato sauce, fior di latte mozzarella from Monti Lattari, tuna, red onion, fresh basil, lemon zest. Extra virgin olive oil Terre Francescane, Leccino variety.	
58	Pizza Rustica - 600gr	1,4,7
	San Marzano DOP tomato sauce, fior di latte mozzarella from Monti Lattari, roasted potatoes, onion, anchovies, capers, 24-month aged Parmigiano Reggiano DOP, fresh basil. Extra virgin olive oil Terre Francescane, Leccino variety.	

PIZZA

- 67 **Pizza Porchetta di Ariccia** - 580gr 1,7,8
Smoked provola, Porchetta di Ariccia IGP, roasted potatoes, fresh basil.
Extra virgin olive oil Terre Francescane, Leccino variety.
- 68 **Pizza Pesto, mortadella e stracciatella** - 520gr 1,3,7
24-month aged Parmigiano Reggiano DOP sauce, fior di latte mozzarella from Monti Lattari, mortadella DOP, stracciatella, house-made basil pesto, pine nuts, fresh basil.
Extra virgin olive oil Terre Francescane, Leccino variety
- 64 **Pizza Gorgonzola e noci** - 470gr 1,7
24-month aged Parmigiano Reggiano DOP sauce, fior di latte mozzarella from Monti Lattari, gorgonzola dolce DOP, walnuts, fresh basil, balsamic vinegar DOP.
Extra virgin olive oil Terre Francescane, Leccino variety.
- 57 **Pizza Quattro formaggi** - 530gr 1,7
24-month aged Parmigiano Reggiano DOP sauce, fior di latte mozzarella from Monti Lattari, gorgonzola dolce DOP, Taleggio DOP, fresh basil, black pepper.
Extra virgin olive oil Terre Francescane, Leccino variety.
- 57 **Pizza Vegetariana** - 450gr 1,7
San Marzano DOP tomato sauce, fior di latte mozzarella, mushrooms, artichokes, olives, and sun-dried tomatoes.
Extra virgin olive oil Terre Francescane, Leccino variety.
- 59 **Pizza Burrata e pesto** - 550gr 1,5,7
24-month aged Parmigiano Reggiano DOP sauce, fior di latte mozzarella from Monti Lattari, fresh burrata, basil pesto, pine nuts.
Extra virgin olive oil Terre Francescane, Leccino variety.
- 63 **Pizza Amatriciana in fiamme** - 550gr 1,4,7
San Marzano DOP tomato sauce, fior di latte mozzarella, fresh basil, Pecorino Romano DOP, guanciale.
Extra virgin olive oil Terre Francescane, Leccino variety.

Pinsa Romana

The dough of the pinsa combines wheat, soy, and rice flour. With high hydration, a 48-hour fermentation, and low-temperature baking, it results in a crispy, airy texture that is light and easy to digest.

RON	PINSA	
56	Pinsa burrata e basilico - 360g Tomato sauce from Puglia, burrata di Puglia, and fresh basil.	1,3,7
57	Pinsa formaggi artigianale - 340g Gorgonzola DOP, Parmigiano Reggiano DOP, Taleggio DOP, and Alpinella.	1,3,7
58	Pinsa prosciutto di Parma - 360g Tomato sauce from Puglia, mozzarella, prosciutto di Parma DOP, cherry tomatoes, and rucola.	1,3,7
53	Pinsa prosciutto cotto BIO- 360g Tomato sauce from Puglia, mozzarella, organic prosciutto cotto, cherry tomatoes, and rucola.	1,3,7
54	Pinsa salami Ventricina picanti - 360g Tomato sauce from Puglia, mozzarella, spicy Ventricina salami.	1,3,7
48	Pinsa vegetariana - 340g Tomato sauce from Puglia, mozzarella, mushrooms, artichokes, olives, and sun-dried tomatoes.	1,9
59	Pinsa mortadella DOP e pistacchio - 360g Fior di latte, mortadella DOP, pistachios, and burrata sauce.	1,3,7

A la carte

primavara / vara

RON

APPETIZERS

- 42 **Chicken Paté with Apple Chutney** - 180g 5,7
Homemade chicken paté with nutmeg and thyme, served with apple chutney,a mix of salad with honey, and wild berry coulis
- 63 **Tuna Tartare** - 150g 1,4
Fresh tuna, hand-cut into small cubes, dressed with extra virgin olive oil,lemon juice, and served with rucola salad.
- 62 **Octopus Salad** - 230g 4,7,14,15
Octopus salad with celery, potatoes, olives, lime, and extra virgin olive oil
- 47 **Platters from our Deli** 4,5,6,7,8,16
/pers – **minimum 2 persons**, 270g/person
A variety of Italian cold cuts, DOP cheeses, and vegetable-based delicaciesfrom our own deli counter.
- 43 **Hummus con Salsa** – 160g 5,8,11
Silky chickpea and tahini cream, topped with a rich and aromatic sauce.Balanced by the freshness of Quattrociocchi organic extra virgin olive oil.Finished with lightly toasted pine nuts for a delicate crunch.
- 48 **Cheese Platter – minimum 2 persons,-** 380g 5,7,8
/pers A perfect way to sample a selection of the finest matured cheesesfrom our deli
- 68 **Beef Tartare** - 160g 1,3,10
Premium beef hand-chopped, with capers, mustard, aromatic herbs,and a quail egg on top.

RON

SALATE

- 56 **Caesar Salad with Chicken** – 290g 1,3,6,7,10
Crisp romaine lettuce with juicy grilled chicken breast, crunchy croutons,and a classic dressing made with lemon juice, olive oil, egg, Worcestershire,anchovy, garlic, Dijon mustard, Parmigiano Reggiano DOP aged 24 months, and black pepper
- 72 **Caesar Salad with Beef** – 290g 1,3,6,7,10
Tender beef fillet served over fresh romaine lettuce, with crunchy croutonsand a rich, aromatic Caesar dressing.
- 68 **Caesar Salad with Prawns**– 290g 1,2,3,6,7,10
Delicately cooked prawns on a bed of crisp lettuce, golden croutons,and a classic dressing with anchovy and lemon.
- 56 **Rocket Salad with Pear, Gorgonzola & Walnuts** 5,7,8,10
A bold mix of flavors and contrasts: gorgonzola dolce, walnuts, and pear,balanced with fresh rocket, seeds, and DOP balsamic vinegar.
- 59 **Burrata and Tomatoes** - 195g 1,4,7
Creamy burrata cheese served with roasted cherry tomatoes and fresh rocket,drizzled with extra virgin olive oil.
- 57 **Tuna, Beans & Onion Salad** - 240g 4,10
A summery Italian classic, reimagined with tuna, beans, and onion,served with salad greens, sun-dried tomatoes, cherry tomatoes, and olives

PASTA

- 46 **Calamarata with Sun-Ripened Tomato, Basil & Butter** - 280g 1,9
Pasta served with a delicate sauce made from sun-ripened tomatoes, fresh basil, a touch of butter and extra virgin olive oil.
A classic recipe capturing the essence of Italian simplicity
- 54 **Spaghetti carbonara** - 340g 1,3,7
We take pride in our creamy sauce made from fresh egg yolk, guanciale and Pecorino Romano DOP for an intense, authentic flavor
- 52 **Bucatini amatriciana** - 320g 1,3,7,9
Traditional pasta from Lazio, where guanciale and Pecorino Romano DOP blend into a rich tomato sauce.
- 53 **Casarecce with Pesto** - 280g 1,3,7,8
Casarecce with fresh basil pesto, pine nuts, Pecorino Romano DOP, and Parmigiano Reggiano DOP aged 24 months
- 54 **Penne quattro formaggi DOP** - 320g 1,3,7
A balanced blend of Gorgonzola Dolce DOP, Taleggio DOP, Parmigiano Reggiano DOP, and Pecorino Romano DOP
- 52 **Homemade Ravioli with Mushrooms & Truffle Sauce** - 310g 1,3,7,16
Homemade ravioli filled with mushrooms and Parmigiano Reggiano DOP 24m, from our own delicatessen, paired with aromatic truffle sauce.
- 63 **Linguine cu creveți** - 315g 🍷 1,2,3,7,9,14,15,17
A surprising depth of prawn flavor from our artisan cream, delicately cooked prawns, and fresh parsley.
- 65 **Calamarata with Seafood** - 330g 🍷 1,2,3,7,9,14,15,17
A balanced mix of sea flavors: prawns, mussels, calamari, cuttlefish, seafood bisque, white wine, and Gargano IGP tomato paste.
- 59 **Homemade Tagliatelle with Beef Ragù** - 340g 1,3,7
Freshly made pasta with slow-cooked beef ragù and Parmigiano Reggiano DOP aged 24 months
- 54 **Bucatini with Fresh Tuna Tartare & Pecorino Fondue** - 320g 4,8,17
Pasta with velvety Pecorino DOP fondue, topped with fresh tuna tartare and lime zest.
- 58 **Lasagna** - 360g 1,3,7
Artisan ragù layered with fresh pasta sheets, béchamel sauce with a hint of nutmeg, and authentic mozzarella.
(Waiting time: 25 minutes)

SOUPS

- 27 **Soup of the Day** - 350g 1,7,9
A velvety and flavorful cream soup made from roasted vegetables, prepared with seasonal ingredients and a touch of extra virgin olive oil.
- 29 **Chicken Consommé** - 350g 15
A clear, aromatic consommé, slowly simmered for a rich and intense flavor.

MAINS

- 54 **Broccoli with Burrata and Pistachios** - 250g 7,8
A healthy dish of roasted al dente broccoli, topped with fresh burrata sauce and crunchy Sicilian pistachios.
- 49 **Piccata di pollo al limone** -180g 1,7,8,15
Chicken breast sautéed in butter and semolina flour, served in a creamy lemon and caper sauce.
- 54 **Homemade Porchetta** - 200g 15
A traditional specialty from Lazio: juicy pork roulade, aromatic and tender, slow-cooked to perfection.
- 86 **Ossobuco** - 400g 15,17
A classic from Lombardy in Northern Italy: a veal shank slices slow-cooked with sautéed vegetables and red wine.
- 52 **Petto Di Pollo Al Burro "Firenze 1869"** - 200g 1,7,9
Chicken breast slowly pan-seared in butter until the skin is crispy and the meat stays tender. Served with foamed butter and a slice of fresh lemon. A Florentine recipe from 1869, revived with respect for the original flavor
- 96 **Roasted Veal Chop** - 320g 7,17
Golden-crusted veal chop with a juicy center. Subtly seasoned for a refined experience.
- 98 **Argentinian beef sirloin** - 150g 7,17
Medium-cooked Argentinian beef sirloin, in butter at 52°C
- 198 **USDA Prime Rib Eye** - 350gr 7,9,17
Only 3% of Black Angus beef qualifies as Prime –with a rich, memorable marbling.
- 86 **Pistachio-Crusted Tuna**- 160g 4,8,17
Fresh tuna steak coated with a crunchy pistachio crust.
- 62 **Duck Confit** - 150g 1,7,9
Duck leg slowly cooked in its own fat, then pan-seared and finished with a splash of cognac.
- 65 **Cioppino (Brodetto di Pesce)** - 360g 1,2,4,9,14,15,17
A lightly spicy fish and seafood stew – a lighter way to enjoy Mediterranean flavors

SIDES & SAUCES

- 19 **Potato-Based Sides** - 150g 1,7,8,15
Mashed roasted potatoes with butter or fried potatoes
- 19 **Vegetable-Based Sides** - 150g 7,9,15
Root vegetable purée or grilled vegetables
- 13 **Bread Basket** - 150g 7,8
Ciabatta or seeded bread, naturally leavened and fermented for 48 hours
- 19 **Focaccia Rosemary or Parmigiano** - 180g 4,8,17
Well-hydrated dough, fermented for 48 hours, brushed with olive oil and sprinkled with sea salt, rosemary or Parmigiano
- 10 **Green Pepper Sauce / Gorgonzola Sauce**- 30g 7
With a bold flavor, perfectly complementing juicy meats.

RISOTTO

- 49 **Mushroom Risotto** - 300g 7,15,16
Creamy Carnaroli rice cooked al dente, with flavorful mushrooms, fresh parsley, and Parmigiano Reggiano DOP.
- 65 **Seafood Risotto** - 360g 2,4,7,9,14,15,17
Carnaroli rice with delicately cooked seafood – shrimp, mussels, calamari, and cuttlefish – for a refined taste and perfect texture. Each spoonful carries the pure flavors of the Mediterranean. 🍷

ARTISANAL DESSERTS

- 29 **Cheesecake** - 140g 1,3,7
We prepare a fresh cream from mascarpone and airy ricotta on a buttery, crumbly base with rich flavor.
- 29 **Tiramisù** - 140g 1,3,7
The iconic Italian dessert with Savoiardi biscuits, mascarpone, Disaronno Amaretto, and fresh eggs.
- 29 **Panna Cotta** - 130g 7
A glass of silky Italian pudding made from sweet cream, topped with a wild berry purée
- 25 **Crostata** - 120g 1,7,8
Homemade tart slice with a crumbly fresh dough base, filled with jam
- 29 **Torta al cioccolato fondante** - 120g 1,3,7
A decadent dessert combining the richness of silky dark chocolate mousse with sweet Amarena cherries. Its creamy texture and vibrant cherry notes turn every bite into a delicious experience.
- 28 **Cannoli Siciliani** - 160g 1,7,8
Traditional Sicilian pastry filled with sweet ricotta in a crispy shell, topped with pistachio.
- 29 **Lemon Tartlet with Caramelized Meringue** - 120g 1,3,7
A delicate tart with buttery shortcrust pastry, filled with lemon curd and topped with caramelized meringue

Bottega & Salumeria Artegianale - Str. Lucian Blaga 13

Pizzeria Artegianale - Str. Muresenilor 27

Steak Ristorante Artegianale - Swissôtel Poiana Brasov

REZERVARI - 0775 33 22 11

artegianale.lifestyle - 📷

Il bar

NON

ARTEGIANALE SIGNATURE DRINKS

- 36 **Arte Spritz** 250ml
Malfy Limone, Aperol, Prosecco, Fresh Grapefruit
- 36 **Santo Basilico** 90ml
Ki No Bi, Averna Amaro, Basil, Syrup Soc, Lime Juice
- 33 **Mela Bellini** 150ml
Prosecco, Apple Juice

SPRITZ MOMENTS

- 33 **Aperol Spritz** 200ml
Aperol, Prosecco, Sparkling Water, Orange Slice
- 33 **Campari Spritz** 200ml
Campari, Prosecco, Sparkling Water, Lime Slice
- 33 **Malfy Gin Spritz** 200ml
Malfy Dry, Prosecco, Sparkling Water, Lemon Slice
- 33 **Hugo Spritz** 200ml
Elderberry Syrup, Lime, Prosecco, Sparkling Water, Mint
- 33 **Mimosa** 150ml
Orange Juice, Prosecco
- 33 **Bellini** 150ml
Prosecco, Peaches Puree

MALFY TONICS

- 30 **Malfy Dry Tonic** 250ml
Malfy Dry, Tonic, Dehydrated Citrics, Rosemary, Peppercorns
- 30 **Malfy Limone Tonic** 250ml
Malfy Limone, Tonic, Dehydrated Citrics, Rosemary, Peppercorns
- 30 **Malfy Rosa Tonic** 250ml
Malfy Rosa, Tonic, Dehydrated Citrics, Rosemary, Peppercorns
- 30 **Malfy Arancia Rosa Tonic** 250ml
Malfy Arancia Rosa, Tonic, Blueberry, Dehydrated Lime Slice

LONG DRINKS

- 30 **Cuba Libre** 200ml
Havana Especial, Coca Cola, Lime Wedges, Sugar
- 30 **Milano Mule** 200ml
Campari, San Pellegrino Ginger, Lime Juice
- 30 **Campari Orange** 200ml
Campari, Fresh Oranges, Mint Leaf
- 30 **Disaronno Tonic** 200ml
Amaretto Disaronno, Schweppes Kinley Tonic, Almonds

CLASSICS

- 30 **Negroni** 90ml
Campari, Petroni Rosso, Malfy Dry
- 30 **Martini** 60ml
Malfy Dry / Absolut, Petroni Bianco, Olives
- 30 **Old Fashioned** 75ml
Maker's Mark, Dash Angostura Bitters, Syrup
- 30 **Mojito** 200ml
Havana 3yo, Menta, Lime Juice, Syrup, Sparkling Water
- 30 **Mai Tai** 150ml
Havana 3yo, De Kuyper Triple Sec, Orgeat, Lime Juice, Havana
- 30 **Manhattan** 90ml
Maker's Mark, Petroni Rosso, Angostura Bitters, Cherry
- 30 **Daiquiri** 80ml
Havana 3yo, Lime Juice, Syrup, Lime Slice
- 30 **Disaronno Sour** 100ml
Disaronno, Lime Juice, Syrup, Dehydrated Orange, Almond

MODERN CLASSICS

- 30 **Negroni Sbagliato** 90ml
Campari, Petroni Rosso, Prosecco, Orange Twist
- 30 **Espresso Martini** 100ml
Absolut, Kahlua, Espresso, Vanilla Syrup, Coffee Beans
- 35 **Pornstar Martini** 130ml
Absolut, Passoa, Passion Fruit, Vanilla Syrup, Prosecco, Strawberry
- 30 **Dirty Martini** 60ml
Absolut, Petroni Bianco, Olive brine, Olives
- 30 **Kyr Royale** 150ml
Creme De Cassis, Prosecco, Currants
- 30 **Bee's Knees** 80ml
Chivas 12yo, Lemon Juice, Honey Syrup, Dehydrated Lemon
- 30 **Mint Julep** 80ml
Maker's Mark, Syrup, Mint
- 30 **Grappa Sour** 100ml
Grappa Rodner, Lime Juice, Syrup, Dehydrated Lime

MOCKTAILS

- 30 **Hugo No Alcohol** 250ml
Lime Juice, Lime Syrup, Mint, Sprite, Dehydrated Lime
- 38 **Ceder's Crisp Tonic** 250ml
Ceder's Crips, Tonic, Pepper, Rosemary, Currants
- 30 **Caramel Green Apple** 200ml
Caramel Syrup, Lime Juice, Green Apple Juice, Apple

RON

SPIRITS _40ml

IRISH WHISKY

- 35 Red Breast 12yo
- 28 Jameson Black Barrel
- 32 Jameson Single Pot Still

SCOTCH&SINGLE MALT

- 30 The Glenlivet Founder's Reserve
- 30 The Glenlivet 12yo
- 32 The Glenlivet 15yo
- 25 Chivas 12yo
- 30 Chivas 13 yo Sherry
- 30 Chivas Mizunara
- 40 Chivas 18yo
- 30 Aberlour 12 yo
- 32 Aberlour Abunadh Cask
- 96 The Macallan 15yo
- 68 Royal Salute 21yo
- 30 Ardbeg 10yo
- 32 Glenmorangie 12yo
- 37 Glenmorangie Nectar D'or 12yo
- 65 Glenmorangie 18yo

BOURBON

- 25 Bulleit Bourbon

SPECIAL WHISKY

- 25 Tenjaku
- 32 Caol Ila
- 62 Lagavulin 16yo

ROM

- 32 Havana Club Selección de Maestros
- 60 Havana Don Navarro
- 59 Havana Unión Cohiba
- 20 Havana Club 7yo
- 32 Zacapa Solera 23yo
- 68 Zacapa XO 30yo
- 27 Bumbu Original
- 32 Bumbu XO
- 32 A.H Riise Non Plus Ultra Very Rare
- 30 Eminente Ámbar Claro 3yo
- 35 Eminente Reserva 7yo
- 54 Eminente Gran Reserva 10yo
- 32 La Hechicera Reserva Familiar
- 36 La Hechicera Serie Experimental No.1

SHOOTS

- 25 Kamikaze /B52 /Godfather /Blow Job 50ml25

SPIRITS _40ml

ITALIAN PREMIUM GIN

- 20 Malfy Dry
- 20 Malfy Limone
- 20 Malfy Rosa
- 20 Malfy Arancia Rosa

HANDCRAFTED & SPECIAL

- 26 McQueen and the Violet Fog
- 28 Bobby's
- 26 Monkey 47
- 36 KI NO BI
- 32 Ceder's Pink Rose 0% Alcohol
- 45 Pernod Absinthe 68%

VODKA

- 25 Absolut
- 28 Ketel One
- 25 Ostoya Black
- 35 Grey Goose
- 30 Belvedere

TEQUILA

- 28 Avion Silver
- 34 Avion Reposado
- 82 Avion Reserva 44
- 32 Mezcal del Maquey Vida
- 98 Don Julio 1942
- 98 Volcan De Mitierra XA
- 32 Volcan De Mitierra Blanco
- 36 Volcan De Mitierra Reposado

COGNAC&BRANDY

- 24 Martell VS
- 34 Martell VSOP
- 58 Martell XO
- 34 Hennessy VS
- 52 Hennessy VSOP
- 124 Hennessy XO
- 34 Villon - Cognac Liqueur

DIGESTIVE

- 20 Jagermeister
- 20 Grappa Rodner
- 20 Limoncello
- 20 Sambuca Ramazzotti
- 20 Amaro Ramazzotti
- 20 Averna Amaro
- 20 Branca Menta

REFRESHMENTS

SOFT DRINKS

- 16 Pepsi zero /Pepsi / Twist / Vintage 250ml
- 16 Mirinda / Prigat Strawberry and Banana l
- 16 7 Up / Mountain Dew / Lipton Ice tea 250m
- 24 Catinola Suc de catina BIO cu ghimbir sau afine

FRESH JUICE 260ml

- 28 Orange / Grepfruit Fresh
- 28 Lemonade Mint and Ginger
- 28 Watermelon Lemonade
- 28 Strawberries Lemonade
- 28 Mango Lemonade

SANPELLEGRINO 330ml

- 18 Tonic Water
- 20 Aranciata / Arancia rossa
- 20 Grapefruit / Pomegranate / Orange

WATER

- 12 Aqua Carpatica 330
- 19 Aqua Carpatica 750
- 15 Aqua Carpatica flavours Lime&Mint / Raspberry /
/ Peach& Mango / Strawberry & Eldelflower
- 32 Aur'a Gold 750ml

COFFEE

- 9 Ristretto / Espresso
- 15 Espresso Lungo /Espresso Doppio
- 16 Espresso Macchiato / Coffee Corretto
- 22 Cappuccino / Latte / Freddo
- 20 Tea and Herbal Infusion
- 24 Flat White /Frappe Clasic / Frappe Oreo / Frappe Baileys

BEER

- 16 Bucur 330ml -Local Beer
- 24 Blanc 1664 330ml
- 26 Weihenstephan Hefeweissbier 500ml
- 24 Grimbergen Ambre 330ml
- 20 Cidru Somersby -Apple /Blackberries
- 16 Carlsberg /Carlsberg No Alcohol 330ml
- 24 Guinness 330ml

DUNHILL



Directiva Consiliului CE 89/622/CEE:
Tutunul dăunează grav sănătății



ALERGENI

- | | |
|--|--|
| 1. Cereale care contin gluten si produse derivate | 9. Telina si produse derivate |
| 2. Crustacee si produse derivate | 10. Mustar si produse derivate |
| 3. Ouă si produse derivate | 11. Seminte de susan si produse derivate |
| 4. Peste si produse derivate | 12. Dioxid de sulf si sulfiti |
| 5. Arahide si produse derivate | 13. Lupin si produse derivate |
| 6. Soia si produse derivate | 14. Moluste si produse derivate |
| 7. Lapte si produse derivate (inclusiv lactoza) | 15. Patrunjel |
| 8. Fructe cu coaja, migdale, alune de padure, nuci, fistic | 16. Ciuperci |
| | 17. Produs congelat |