

MENU



MOZZARELLA DISHES

SALADS

CONES & TAGLIERI

PANINI / PUCCE

DRAFT BEERS

SPARKLING WINES

WHITE WINES

RED WINES

COCKTAILS

GIN & TONICS

SPIRITS

SOFT DRINKS

TAM



APERITIVO

DRINK

+

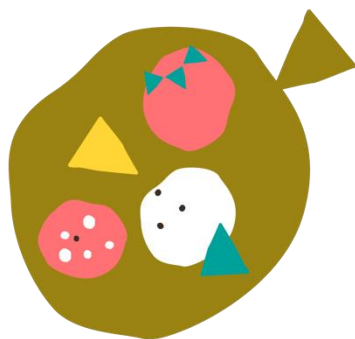
TAGLIERE



15€*



*FROM 6PM TO 9PM
*DRINK PREMIUM 18€
*SOFT DRINKS 12€



MOZZARELLA DISHES

CAPRESE

BUFFALO MOZZARELLA, CHERRY TOMATOES,
EXTRA-VIRGIN OIL, BASIL

11 €

24 MONTHS CURATED PARMA HAM, BUFFALO
MOZZARELLA

14 €

FRESELLA BREAD WITH BUFFALO MOZZARELLA, TUNA,
TAGGIASCA'S OLIVES, CHERRY TOMATOES AND OREGANO

13 €

BUFFALO MOZZARELLA BITES, ANCHOVIES FILLETS,
PEPPER, LEMON

12 €

BRUSCHETTA WITH MELTED BUFFALO MOZZARELLA AND
CHOPPED TOMATOES

12 €

BRUSCHETTA WITH MELTED BUFFALO MOZZARELLA,
CHOPPED TOMATOES AND 24 MONTHS CURATED PARMA
HAM

13 €

BRUSCHETTA WITH MELTED BUFFALO MOZZARELLA,
CHOPPED TOMATOES, ANCHOVIES FILLETS AND
TAGGIASCA'S OLIVES

13 €

BUFFALO MOZZARELLA BREAD, SMOKED SALMON,
AVOCADO, LIME

15 €

SALADS

BRESAOLA

FINELY CUT BRESAOLA, PARMISAN
CHEESE, ROCKET SALAD, PEPPER AND
LEMON

12 €



CAPONATA

CRUMBLED FRESELLA BREAD, BUFFALO
MOZZARELLA BITES, TAGGIASCA'S
OLIVES, SWEET CORN, TOMATOES,
EXTRA-VIRGIN OIL

12 €



SONGINA

BUFFALO MOZZARELLA, ROCKET SALAD,
VALERIAN, SUNDRIED TOMATOES,
EXTRA- VIRGIN-OIL

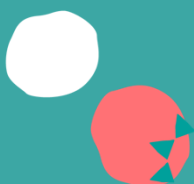
12 €



MIXED SALAD

MIXED SALAD, TUNA, CHERRY
TOMATOES, CORN, OLIVES

12 €



TURKEY AND AVOCADO

ROAST TURKEY, AVOCADO, SWEET
PEPPER, SESAME SEEDS

13 €



CAESAR SALAD

TURKEY BREAST, ROCKET SALAD,
PARMIGIANO CHEESE, BREAD
CROUTONS, CAESAR SAUCE

13 €



CONES & TAGLIERI



TOMATO & BASIL

CONE WITH BUFFALO MOZZARELLA BITES,
CHERRY TOMATOES AND BASIL 7€

CUBETTATO

CONE WITH BUFFALO MOZZARELLA BITES,
MORTADELLA AND ROASTED PISTACHIOS
8€



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TAGLIERE DI SALUMI

SELECTION OF ITALIAN FRESH CUTS

SMALL 10 € (1 person)

MEDIUM 18 € (2 person)

EXTRA LARGE 36 € (4 person)



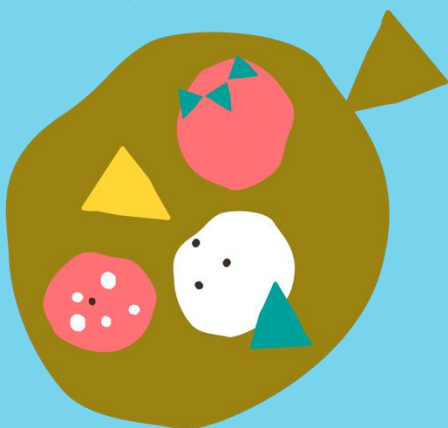
TAGLIERE MISTO

SELECTION OF ITALIAN FRESH CUTS AND CHEESES

SMALL 12 € (1 person)

MEDIUM 22 € (2 person)

EXTRA LARGE 44 € (4 person)





PANINI / PUCCE*



*PUCCIA, is a soft bread typical of southern Puglia made with durum wheat semolina, extra virgin olive oil, iodized salt, mother yeast, long natural leavening and cooked on stone according to tradition.

PUCCE: 1 € more than panini.

PARMA//AVERSA

PARMA HAM 24 MONTHS, BUFFALO MOZZARELLA,
TOMATO
10 €

MOZZA//DELLA

MORTADELLA, CHOPPED PISTACHIOS, LETTUCE, BUFFALO
MOZZARELLA, EXTRA-VIRGIN OIL, PEPPER, LEMON
9 €

PRAGA//NAPOLI

PRAGUE HAM, BUFFALO MOZZARELLA, CHERRY
TOMATOES
9 €

VIA//PRAGHINO

PRAGUE HAM, ARTICHOKES CREAM, BUFFALO RICOTTA,
LETTUCE, MAYONNAISE
10 €



LA ZINGARA

HOMEMADE BREAD, PARMA HAM 24 MONTHS,
MOZZARELLA, MAYONNAISE, TOMATO, SALAD
10 €





PANINI / PUCCE*



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PUCCE: 1 € more than panini.

GIAN MARCO//SPECIAL

ROAST PORCHETTA, BUFFALO MOZZARELLA,
SWEET PEPPER, MAYONNAISE

11 €

TRA//MEZZINO

PRAGUE HAM, LETTUCE, BUFFALO MOZZARELLA,
TOMATO, MAYONNAISE

9 €

PATA//NEGRA

HOMEMADE BREAD, PATANEGRA LARD, BRIE, HONEY,
BLACK PEPPER

9 €

PIC//CANTATO

PANCETTA, PECORINO CHEESE WITH CHILI PEPPER,
ROCKET SALAD, EGGPLANT FILLETS

10 €

INTEGRALE

WHOLE GRAIN BREAD, TUNA, CAPERS, MAYONNAISE

8 €



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PUCCE: 1 € more than panini.

MONTA//NARO

SPECK IGP, FONTINA CHEESE, COCKTAIL SAUCE

8€

VAL//TELLINA

BRESAOLA PUNTA D'ANCA, GRANA PADANO, ROCKET
SALAD, TRUFFLE OIL

10€

PECO//RINO

PARMA HAM 24 MONTHS, PECORINO CHEESE

8€

TOAST

7 €

KÜHBACHER DRAFT BEERS

PILS

Premium quality Pils, pale golden colour with a smooth, creamy head, delicate floral flavour and bitter taste thanks to the 7 different hops (5 aromatic and 2 bitter).

Bottom-fermented beer

Small: 4 € | Regular: 6 €

1862 KELLERBIER

Märzen quality beer, pale colour with a malty flavour and a full-body, extremely drinkable. Not pasteurized and not filtered

Bottom-fermented beer

Small: 4 € | Regular: 6 €

PALE ALE

Intense aromas of hops, presence of herbaceous and spicy notes, orange-blond colour

Top-fermented beer

Small: 4 € | Regular: 6 €

SCHLOSS – WEIZEN

Classic Bavarian Weizen

Turbid compact head, fruity taste and a hint of yeast.

Top-fermented beer

Bottle 50 cl: 6 €

SPARKLING WINES



VALDOBBIADENE PROSECCO
SUPERIORE DOCG TAMO

27 € | 6 € wine by the glass**



PROSECCHINO?

BELLAVISTA GRANDE CUVÉE
ALMA BRUT

60 €

BILLECART-SALMON
CHAMPAGNE BRUT RESERVE

100 €



ROSÉ

GI & GI

TOSCANA ROSATO IGT

27 € | 6 € wine by the glass**

VINI BIANCHI

SAUVIGNON BLANC DOC

LA BOATINA

27 € | 6 € wine by the glass**



RIBOLLA GIALLA IGT

LA BOATINA

27 € | 6 € wine by the glass**

FALANGHINA DEL SANNIO DOC

CASA D'AMBRA D'ISCHIA

27 € | 6 € wine by the glass**

BIANCOLELLA DOC

CASA D'AMBRA D'ISCHIA

30 € | 7 € wine by the glass**



FRASSITELLI ISCHIA DOC

CASA D'AMBRA D'ISCHIA

35 € | 8 € wine by the glass**

GEWURZTRAMINER

FONDAZIONE EDMUND MACH

30 € | 7 € wine by the glass**

ETNA BIANCO DOC

TORNATORE

35 € | 8 € wine by the glass**



VINI ROSSI

MERLOT

27 € | 6 € wine by the glass**



MORELLINO DI SCANSANO DOCG

28 € | 7 € wine by the glass**

SANGIOVESE BLASSIUS

CANTINE DONNA EMILIA

30 € | 7 € wine by the glass**

VALPOLICELLA DOC

30 € | 7 € wine by the glass**



VALPOLICELLA RIPASSO DOC

35 € | 8 € wine by the glass**

PRIMITIVO DI MANDURIA

28 € | 7 € wine by the glass**

ETNA ROSSO DOC

TORNATORE

35 € | 8 € wine by the glass**



ROSSO DI MONTALCINO DOCG

45 €

COCKTAILS

SPRITZ

Aperol, prosecco, soda

8 €



AMERICANO

Campari, red vermut, soda

9 €



NEGRONI

Campari, red vermut, Gin Bickens

9 €

SBAGLIATO

Campari, red vermut, prosecco

9 €



MILANO//TORINO

Campari, Punt e Mes

9 €

CAMPARI/SHAKERATO

Shaked Campari

9 €



HUGO

Prosecco, elderflower liqueur, soda

10 €

NEGRONI DEL PROFESSORE

Campari, Vermut del Professore, Gin Bulldog

12 €

COCKTAILS

ESPOLON PALOMA

Espolon Blanco, grapefruit soda, lime, agave syrup

10 €



BOULEVARDIER

Campari, vermut, Bourbon whiskey

10 €



MOSCOW/MULE

vodka, ginger beer, lime juice

9 €

INCUBAZZINI

Campari, vodka, orange juice

9 €

MARGARITA

tequila, triple sec, lemon juice

10 €



GIN/FIZZ

gin, lemon juice, sugar, soda

9 €

LONDON/MULE

gin, ginger beer, lime juice

9 €



LONG ISLAND

vodka, rum, triple sec, gin, lemon juice, coca-cola

10 €

GIN & TONICS



BICKENS

8 €

BOMBAY

9 €

BEEFEATER

9 €

TANQUERAY

9 €

BULLDOG

10 €



GIN & TONICS PREMIUM



HENDRICK'S

12 €

GIN/MARE

13 €

CUBICAL

12 €

CITADELLE

12 €

GIN N.3

14 €



GIN & TONICS PART 2...

ELEPHANT

14 €



MARCONI

14 €



MONKEY 47

15 €

ENGINE

13 €

PORTOFINO

13 €



HENDRICK'S NEPTUNIA

13 €

HENDRICK'S FLORA ADORA

13 €

GINNASTIC

12 €



MALFY

12 €

GIN MARE CAPRI

14 €

SPIRITS

AMARI CLASSICI

4 €

JEFFERSON AMARO IMPORTANTE

5 €

AMARA

5 €



TEQUILA Y MEZCAL

ROOSTER ROJO TEQUILA REPOSADO

7 €

TEQUIERO TEQUILA REPOSADO

10 €

KAH TEQUILA BLANCO

10 €



WHISKY & WHISKEY

BULLEIT BOURBON WHISKEY

8 €

MONKEY SHOULDER WHISKY

8 €

LAPHROAIG SELECT WHISKY

10 €

RUM

BRUGAL

5 €

DIPLOMATICO

10 €

KRAKEN

10 €



VODKA

GREYGOOSE

10 €

BELVEDERE

10 €

AU VODKA

10 €



