



(0)-living

TASTE - DRINK - READ - ENJOY

(open from 5:00 pm to midnight)

Full Menu

(valid from 5:00 pm to 10:00 pm)

Service and VAT included
Servizio ed IVA inclusi



✓ Caprese salad with buffalo mozzarella, tomatoes and fresh basil <i>Insalata caprese con mozzarella di bufala, pomodori e basilico</i>	€ 7,00
DOC Parma ham, buffalo mozzarella and cherry tomatoes <i>Prosciutto crudo di Parma DOC, mozzarella di bufala e pomodorini</i>	€ 9,00
Bresaola cured-beef, arugula with Parmesan shavings <i>Bresaola, rucola e scaglie di Parmigiano Reggiano</i>	€ 9,00
Smoked salmon with arugula and cucumbers <i>Salmon affumicato con rucola e cetrioli</i>	€ 9,00
Selection of traditional Italian cold meats <i>Selezione di salumi tipici italiani</i>	€ 9,00
✓ Selection of traditional Italian cheeses <i>Selezione di formaggi tipici italiani</i>	€ 9,00

OLD FAVOURITES / I CLASSICI



Vegetarian dish / Piatto vegetariano

✓ Cannelloni stuffed with ricotta cheese and spinach in a bechamel sauce* <i>Cannelloni di ricotta e spinaci con besciamella*</i>	€ 8,00
Lasagna with Bolognese meat sauce* <i>Lasagne al ragù di carne*</i>	€ 8,00
✓ Mushroom Risotto* <i>Risotto ai funghi*</i>	€ 8,00
✓ Eggplant Parmigiana* <i>Parmigiana di melanzane*</i>	€ 9,00
✓ Vegetable Minestrone soup* with croutons <i>Minestrone di verdure* con crostini di pane</i>	€ 7,00
✓ Vegetable soup with legumes* <i>Zuppa di legumi*</i>	€ 7,00

SERVICE AVAILABLE

from 5:00 pm



to 10:00 pm

Please make sure you tell us of any dietary requirements when ordering

Segnalaci eventuali esigenze alimentari al momento dell'ordine

OUR CHAR-GRILLED SELECTION / DALLA NOSTRA PIASTRA

Served with a daily side dish. Extra side dish € 3,50 / **serviti con il contorno del giorno.** Contorno extra € 3,50

Salmon fillet* (g 200) with lemon and basil flavoured mayonnaise <i>Filetto di salmone* (g 200) con limone e maionese aromatizzata al basilico</i>	€ 12,00
Beef steak* (g 200) <i>Bistecca di manzo* (g 200)</i>	€ 12,00
Mixed meat skewers* (chicken, turkey) <i>Spiedini di carne bianca* (pollo, tacchino)</i>	€ 8,00
Chicken breast* with fresh herbs <i>Petto di pollo* alle erbe aromatiche</i>	€ 8,00
✓ Scamorza* (stretched curd cheese) with mushroom or DOC Parma Ham <i>Scamorza* con funghi champignon o con prosciutto di Parma DOC</i>	€ 7,00

SALADS / INSALATE

- Light / Leggera** € 5,00
✓ Mixed salad, cherry tomatoes, carrots and cucumbers
Insalata mista, pomodorini, carote e cetrioli
- Mediterranean / Mediterranea** € 9,00
✓ Mixed salad, cherry tomatoes, hard-boiled eggs, olives, artichoke hearts
Insalata mista, pomodorini, uova sode, olive, carciofini
- Sorrento / Sorrentina** € 9,00
✓ Mixed salad, cherry tomatoes, buffalo mozzarella, carrots and black olives
Insalata mista, pomodorini, mozzarella di bufala, carote e olive nere
- Vegan / Vegana** € 9,00
✓ Mixed salad, cherry tomatoes, sweet corn, artichokes hearts and walnuts
Insalata mista, pomodorini, mais, carciofini e noci
- Exotic / Esotica** € 9,00
Mixed salad, shrimps, avocado, cherry tomatoes and parsley
Insalata mista, gamberetti, avocado, pomodorini e prezzemolo
- Sun & Sea / Sole e mare** € 9,00
Mixed salad, tuna, cherry tomatoes and oregano
Insalata mista, tonno, pomodorini e origano
- Caesar Salad** € 10,00
Mixed salad, grilled chicken breast, hard-boiled eggs, bacon, croutons, Parmesan shavings and Caesar dressing
Insalata mista, petto di pollo grigliato, uova sode, pancetta, pane tostato, scaglie di Parmigiano Reggiano e salsa Caesar

PIZZA

- Margherita** € 7,00
✓ Tomato sauce, mozzarella cheese and basil
Pomodoro, mozzarella e basilico
- Diavola** € 8,00
Tomato sauce, mozzarella, spicy salami
Pomodoro, mozzarella, salame piccante
- Ortolana** € 8,00
✓ Tomato sauce, mozzarella and grilled mediterranean vegetable
Pomodoro, mozzarella e verdure grigliate
- Capricciosa** € 8,00
Tomato sauce, mozzarella, hard-boiled egg, champignon mushrooms, ham, black olives and artichoke hearts
Pomodoro, mozzarella, uovo sodo, funghi champignon, prosciutto cotto, olive nere e carciofini

SANDWICHES

Served with french fries / serviti con patatine fritte

PANINI

Tricolore

€ 7,00



Wholemeal ciabatta* with buffalo mozzarella, tomato and fresh basil
Ciabatta integrale con mozzarella di bufala, pomodoro e basilico*

Rustico

€ 7,00

Wheat flour ciabatta* with char-grilled chicken*, arugula and mayonnaise
Ciabatta con pollo grigliato*, rucola e maionese*

BURGERS

Cheese Burger

€ 8,00

Beef burger* (200 g) in a soft sesame seed bun*, lettuce, edamer cheese, onion and mayonnaise
Panino al sesamo con burger di manzo* (200 g), insalata, edamer, cipolla e maionese*

Bacon Feast Burger

€ 10,00

Beef burger* (200 g) in a soft sesame seed bun*, crunchy bacon, cheddar cheese, onion, pickles and BBQ sauce
Panino al sesamo con burger di manzo* (200 g), bacon, cheddar, cipolla, cetriolini e salsa BBQ*

Dolce Vita Burger

€ 10,00

Beef burger* (200 g) in a soft sesame seed bun*, parmesan shavings, cherry tomato, arugula and pesto sauce
Panino al sesamo con burger di manzo* (200 g), scaglie di parmigiano, pomodorini, rucola e salsa di pesto*

TOASTIES

Toasted sandwich with ham and cheese
Toast con prosciutto cotto e formaggio

€ 5,00

Toasted sandwich with bresaola cured beef, arugula and Parmesan shavings
Toast con bresaola, rucola e scaglie di Parmigiano Reggiano

€ 6,00

PIADINA

Piadina is a typical thin flatbread from the Romagna region of Italy. Served hot

Piadina with brie soft-cheese, speck and arugula
Piadina con brie, speck e rucola

€ 7,00

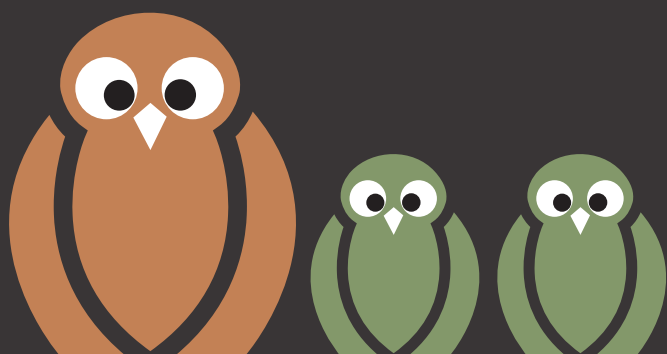
Piadina with ham and cheese

Piadina con prosciutto cotto e formaggio

€ 7,00

DESSERTS & FRUIT / DOLCI E FRUTTA

White ice cream truffle <i>Gelato Tartufo bianco</i>	€ 5,00
Black ice cream truffle <i>Gelato Tartufo nero</i>	€ 5,00
Tiramisù semifreddo	€ 5,00
Ice cream cup (chocolate and vanilla) <i>Coppa di gelato (cioccolato e crema)</i>	€ 5,00
Fruit salad with vanilla ice cream <i>Macedonia di frutta con gelato di crema</i>	€ 5,00
Limoncello ice cream <i>Gelato al limoncello</i>	€ 6,00
DESSERT OF THE DAY <i>DOLCE DEL GIORNO</i>	€ 6,00



NIGHT-TIME NIBBLES

It's late and you're a bit hungry?
Don't worry, from 10:00 pm
till midnight you can have
some nibbles, please ask
for the NIGHT-TIME MENU!

*È tardi ed hai un po' di languorino?
Non ti preoccupare, dalle 22:00
a mezzanotte puoi sempre
stuzzicare qualcosa.
Chiedi il NIGHT-TIME MENÙ!*

SERVICE AVAILABLE
from 10:00 pm



to midnight

FULL MENU

from 5:00 pm



to 10:00 pm

On the provision of the
REGULATION (EU) No 1169/2011
laying down food contents
information and allergens
please ask our staff

*To guarantee food quality
and safety, certain products
or ingredients could be frozen
in origin.

*Per la lista degli ingredienti
e per gli allergeni di cui al Reg.CE
1169/2011 potete chiedere
al nostro personale*

** A garanzia della qualità
e della sicurezza alimentare
alcuni prodotti o ingredienti
potrebbero essere congelati
in origine*



Red Wine / Vini Rossi



175 ml



750 ml

Chianti DOCG (13,5% vol.) <i>Buccia Nera</i> Toscana	€ 9,00
Merlot "I Diari" DOC (12,5% vol.) <i>Montelupini</i> Veneto	€ 9,00
Cabernet Franc "I Diari" DOC (12,5% vol.) <i>Montelupini</i> Veneto	€ 11,00
Merlot Friuli Isonzo "Vigna Del Lauro" DOC (13,5% vol.) <i>Ronco Dei Tassi</i> Friuli Venezia Giulia	€ 4,00 € 14,00
Nebbiolo Langhe DOC (13,5% vol.) <i>Ca'Del Baio</i> Piemonte	€ 4,00 € 15,00
Cabernet Sauvignon "Crearo" DOC (13,5% vol.) <i>Pradio</i> Friuli Venezia Giulia	€ 4,50 € 16,00
Montepulciano D'Abruzzo Bio "Eikos" DOC (13% vol.) <i>Agriverde</i> Abruzzo	€ 4,50 € 16,00
Chianti Classico "Lilliano" DOCG (13,5% vol.) <i>Tenuta Di Lilliano</i> Toscana	€ 5,00 € 17,00
Pinot Nero Blauburgunder DOC (13% vol.) <i>Von Blumen</i> Sudtirolo Alto Adige	€ 20,00
Chianti Riserva "Gallo Nero" DOCG (14% vol.) <i>Tenuta Di Lilliano</i> Toscana	€ 26,00
Brunello Di Montalcino "Da Vinci" DOCG (14% vol.) <i>Montalcino</i> Toscana	€ 28,00

Rosè Wine / Vino Rosè



175 ml



750 ml

Montepulciano Cerasuolo "Solàrea" DOC (13,5% vol.) <i>Agriverde</i> Abruzzo	€ 4,00 € 15,00
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White Wine / Vini Bianchi



175 ml



750 ml

Sauvignon Del Veneto "I Diari" IGT (12% vol.) Montelivini Veneto	€ 8,00
Chardonnay Del Piave "I Diari" IGT (12% vol.) Montelivini Veneto	€ 9,00
Falanghina Del Beneventano IGT (11,5% vol.) Vinicola Del Sannio Campania	€ 9,00
A Mano Bianco Blend IGT (12,5% vol.) A Mano Puglia	€ 3,50 € 12,00
Frascati Superiore DOCG (13,5% vol.) Casale Marchese Lazio	€ 3,50 € 12,00
Sauvignon Blanc "Don Giovanni" DOC (13,5% vol.) La Calonica Toscana	€ 3,50 € 13,00
Chardonnay Alto Adige IGT (13,5% vol.) Kössler Sudtirolo Alto Adige	€ 4,00 € 15,00
Vermentino Di Maremma "Cerreto Piano" DOC (13% vol.) Terenzi Toscana	€ 15,00
Pinot Grigio DOC (13% vol.) Dorigati Trentino	€ 4,50 € 16,00
Pinot Bianco DOC (13,5% vol.) Kössler Sudtirolo Alto Adige	€ 4,50 € 16,00
Gewürztraminer "Kies" DOC (13% vol.) Roeno Trentino	€ 17,00
Riesling Delle Venezie "Praecipuus" IGT (11,5% vol.) Roeno Veneto	€ 22,00

Sparkling & Champagne / Frizzanti



160 ml



750 ml

Spumante Gran Cuvée Brut VSAQ (11% vol.) Vinicola Serena Veneto	€ 3,00 € 9,00
Spumante Rosé Gran Cuvée Brut (11,5% vol.) Merotto Veneto	€ 4,00 € 15,00
Prosecco Superiore Valdobbiadene Millesimato DOCG (11% vol.) Serena Veneto	€ 4,00 € 15,00
Champagne G.H.Mumm Cordon Rouge (12% vol.) Cordon Rouge Francia	€ 40,00
Champagne Moët & Chandon "Réserve Impérial" (12% vol.) Moët & Chandon Francia	€ 50,00
Champagne Veuve Clicquot Ponsardin (12% vol.) Veuve Clicquot Francia	€ 55,00



Bar

Aperitifs

Crodino (<i>non-alcoholic</i>)	€ 3,00
Aperol	€ 4,00
Campari Bitter	€ 4,00
Martini Vermouth (<i>White, red, rosé or dry</i>)	€ 4,00

Cocktails & Long Drinks

Fruit Cocktail (<i>Mixed fruit, fruit juices</i>)	€ 6,00
Amaretto & Cranberry (<i>Amaretto Disaronno, cranberry juice</i>)	€ 8,00
Amaretto Sour (<i>Amaretto Disaronno, lemon juice, sugar syrup</i>)	€ 8,00
Americano (<i>Campari bitter, red vermouth, soda water</i>)	€ 8,00
B&B (<i>Bénédictine, brandy</i>)	€ 8,00
Black Russian (<i>Vodka, Kahlúa</i>)	€ 8,00
Bloody Mary (<i>Tomato juice, vodka, worcester sauce, tabasco, salt, pepper, lemon juice</i>)	€ 8,00
Cosmopolitan (<i>Vodka, triple sec, lime juice, cranberry juice</i>)	€ 8,00
Cosmopolitan Sva (<i>Gin, triple sec, lime juice, cranberry juice</i>)	€ 8,00
Cuba Libre (<i>Rum, Coca-Cola</i>)	€ 8,00

Daiquiri <i>(White rum, lemon juice, sugar syrup)</i>	€ 8,00
Dark & Stormy <i>(Dark rum, ginger beer, lime juice)</i>	€ 8,00
Dirty Martini <i>(Vodka, dry vermouth, olive brine)</i>	€ 8,00
Espresso Martini <i>(Vodka, espresso, Kahlúa, Frangelico)</i>	€ 8,00
Gin and Tonic <i>(Gin, tonic water)</i>	€ 8,00
Gin Fizz <i>(Gin, lemon juice, sugar syrup, soda water)</i>	€ 8,00
Hurricane <i>(White rum, Passoã, lime juice, orange juice, sugar syrup, grenadine)</i>	€ 8,00
Manhattan <i>(Canadian whisky, red vermouth, angostura)</i>	€ 8,00
Margarita <i>(Tequila, Cointreau, lemon juice)</i>	€ 8,00
Martini Cocktail <i>(Gin, dry vermouth)</i>	€ 8,00
Moscow Mule <i>(Vodka, ginger beer, lime juice)</i>	€ 8,00
Negroni <i>(Gin, Campari bitter, red vermouth)</i>	€ 8,00
Old Fashioned <i>(Bourbon, rye or scotch whisky, lump of sugar, angostura)</i>	€ 8,00
Painkiller <i>(Dark rum, pineapple juice, orange juice, coconut syrup)</i>	€ 8,00
Paloma <i>(Tequila, grapefruit juice, lime juice, agave syrup)</i>	€ 8,00
Rusty Nail <i>(Scotch whisky, Drambuie)</i>	€ 8,00
Screwdriver <i>(Vodka, orange juice)</i>	€ 8,00
Sex on the Beach <i>(Vodka, peach liqueur, orange juice, cranberry juice)</i>	€ 8,00
Spicy Mule <i>(Vodka, ginger beer, lime juice, bitter, tabasco)</i>	€ 8,00
Vodka Sour <i>(Vodka, lemon juice, sugar syrup)</i>	€ 8,00
Vodkatini <i>(Vodka, extra dry vermouth)</i>	€ 8,00
White Russian <i>(Vodka, Kahlúa, heavy cream)</i>	€ 8,00

Cucumber & Basil Smash <i>(Gin, basil, lemon juice, sugar syrup, cucumber)</i>	€ 9,00
Irish Coffee <i>(Irish whiskey, black coffee, brown sugar, whipped cream)</i>	€ 9,00
Japanese Iced Tea <i>(Vodka, white rum, gin, Midori, sugar syrup, lemon juice, lemon soda)</i>	€ 9,00
Long Island Iced Tea <i>(Vodka, gin, rum, triple sec, Coca-Cola, sugar syrup, lemon juice)</i>	€ 9,00

Crushed Cocktails

Caipirinha <i>(Cachaça, lime, sugar cane)</i> <i>choose from peach, pineapple, passion fruit, strawberry or blackberry syrup</i>	€ 9,00
Caipirissima <i>(White rum, lime, sugar cane)</i> <i>choose from peach, pineapple, passion fruit, strawberry or blackberry syrup</i>	€ 9,00
Caipiroska <i>(Vodka, lime, sugar cane)</i> <i>choose from peach, pineapple, passion fruit, strawberry or blackberry syrup</i>	€ 9,00
Mojito <i>(White rum, mint, sugar cane, lime, soda water)</i>	€ 9,00

Frozen Cocktails

Chi Chi <i>(Vodka, blue curaçao, coconut cream, pineapple juice, vanilla ice cream)</i>	€ 9,00
Frozen Mudslide <i>(Vodka, Kahlúa, Baileys, vanilla ice cream)</i>	€ 9,00
Hawaiian Margarita <i>(Tequila, triple sec, strawberry, pineapple syrup, sour mix)</i>	€ 9,00
Piñacolada <i>(White rum, pineapple juice, coconut syrup)</i>	€ 9,00
Strawberry Daiquiri <i>(White rum, triple Sec, strawberry syrup, sugar syrup, lime juice)</i>	€ 9,00

Wine Cocktails

Bellini <i>(Prosecco wine, peach juice)</i>	€ 8,00
Kir Royal <i>(Prosecco wine, crème de cassis)</i>	€ 8,00
Martini Royale <i>(Prosecco wine, white vermouth, mint leaves, lime)</i>	€ 8,00
Mimosa <i>(Prosecco wine, orange juice)</i>	€ 8,00
Rossini <i>(Prosecco wine, strawberry syrup)</i>	€ 8,00
Spritz <i>(Aperol, prosecco wine, soda)</i>	€ 8,00

Liqueurs & Spirits (60 ml)

Limoncello di Capri (<i>Italian lemon-flavoured liqueur</i>)	€ 3,50
Ruby Porto (<i>Portuguese red wine fortified with brandy</i>)	€ 4,00
Frangelico (<i>Italian hazelnut-flavoured liqueur</i>)	€ 5,00
Sambuca Extra Molinari (<i>Italian aniseed-flavoured liqueur</i>)	€ 5,00
Amaretto Disaronno (<i>Italian almond-flavoured liqueur</i>)	€ 6,00
Baileys Irish Cream (<i>Irish whiskey and cream liqueur</i>)	€ 6,00
Benedictine (<i>French digestive liqueur</i>)	€ 6,00
Cointreau (<i>French orange-flavoured liqueur</i>)	€ 6,00
Drambuie (<i>Scottish whisky-honey flavoured liqueur</i>)	€ 6,00
Grand Marnier (<i>French orange-flavoured cognac liqueur</i>)	€ 6,00
Kahlúa (<i>Mexican, coffee-flavoured liqueur</i>)	€ 6,00
Malibu (<i>Caribbean rum-coconut flavoured liqueur</i>)	€ 6,00

Vodka (60 ml)

Absolut (<i>Sweden</i>)	€ 6,00
Stolichnaya (<i>Russia</i>)	€ 6,00
Grey Goose (<i>France</i>)	€ 8,00

Rum (60 ml)

Pampero Blanco (<i>Venezuela</i>)	€ 6,00
White Bacardi (<i>Cuba</i>)	€ 6,00
Captain Morgan Gold Spiced (<i>Jamaica</i>)	€ 7,00
Captain Morgan Black (<i>Jamaica</i>)	€ 7,00
Havana Club 7 years (<i>Cuba</i>)	€ 7,00

Gin (60 ml)

Gordon's Dry (<i>England</i>)	€ 6,00
Bombay Sapphire (<i>England</i>)	€ 7,00
Tanqueray (<i>England</i>)	€ 7,00
Hendrick's (<i>Scotland</i>)	€ 8,00

Tequila (60 ml)

Cuervo Bianca (<i>Mexico</i>)	€ 6,00
Cuervo Oro Especial Reposado (<i>Mexico</i>)	€ 7,00

Whiskies (60 ml)

Canadian Club (Canada)	€ 6,00
J&B (Scotland)	€ 6,00
Jack Daniel's (Tennessee)	€ 6,00
Jameson (Ireland)	€ 6,00
Wild Turkey (Kentucky)	€ 6,00
Chivas Regal 12 years (Scotland)	€ 7,00
Johnnie Walker Black Label 12 years (Scotland)	€ 7,00
Glenfiddich 12 years (Scotland)	€ 8,00
Laphroaig 10 years (Scotland)	€ 8,00
Maker's Mark (Kentucky)	€ 8,00
Macallan Amber (Scotland)	€ 10,00

Brandy (60 ml)

Stravecchio Branca (Lombardy, Italy)	€ 4,00
Vecchia Romagna Etichetta Nera (Emilia Romagna, Italy)	€ 4,00

Cognac (60 ml)

Hennessy VS (Cognac, France)	€ 7,00
Courvoisier VSOP (Cognac, France)	€ 9,00

Amaro (60 ml)

"Amaro" is a renowned Italian liqueur made by carefully infusing a large number of herbs from all regions of the country, from south and north, in pure alcohol. It was first produced in the early 1500s following extensive experiments performed by famous Italian distillers. Brewed from a blend of different herbs, it involves a distinctive soaking and distillation process that results in a liqueur with a sweet taste and a slightly bitter finish.

Amaro Averna (Caltanissetta, Sicily)	€ 4,00
Amaro Montenegro (Bologna, Emilia Romagna)	€ 4,00
Fernet Branca (Milan, Lombardy)	€ 4,00

Grappa (40 ml)

"Grappa" is a liqueur made by distilling fermented pomace (pressed grape skins). Today it is a highly valued drink, unique worldwide: a taste that, in just a few drops, contains all the artisan knowledge and experience that is at the heart of its production. Its authentic origin is guaranteed, with production exclusively reserved for Italy by decree of the European Union. Grappa can be called so only if the pomace comes from grapes grown, pressed, and distilled in Italy. But one thing is certain: Grappa is traditionally and culturally Italian.

Nardini Acquavite 50% vol. (Veneto, Italy)	€ 4,00
Bonaventura Maschio 903 Barrique 40% vol. (Veneto, Italy)	€ 5,00
Brunello Castello Banfi 45% vol. (Tuscany, Italy)	€ 5,00

Beers

Draft Beer / Birra alla Spina

Birra Moretti Ricetta Originale 4,6% vol. (Premium Lager, Italy)

Small / Piccola (200 ml) € 2,50

Large / Grande (400 ml) € 4,00

Birra Heineken 5,0% vol. (Pale Lager, Netherland)

Small / Piccola (250 ml) € 3,00

Large / Grande (500 ml) € 5,00

Bottled beer

Peroni 4,7% vol. (Premium Lager, Italy) (330 ml) € 2,50

Nastro Azzurro 5,1% vol. (Premium Lager, Italy) (330 ml) € 3,00

Corona 4,5% vol. (Extra Lager, Mexico) (355 ml) € 4,00

Guinness Original 5% vol. (Stout, Ireland) (330 ml) € 4,00

Moretti La Rossa 7,2% vol. (Red Double Malt, Italy) (330 ml) € 4,00

Soft Drinks

Coca-Cola bottle (330 ml) € 2,50

Coca-Cola Zero bottle (330 ml) € 2,50

Fanta Orange bottle (330 ml) € 2,50

Ginger Ale (180 ml) € 2,50

Sprite bottle (330 ml) € 2,50

Iced tea bottle (330 ml) € 2,50

Schweppes Tonic or Lemon (180 ml) € 2,50

Fruit juices bottle (200 ml) € 2,50

Tomato juice (200 ml) € 3,00

Freshly squeezed orange juice (200 ml) € 3,50

Coffee & Teas

Espresso € 1,00

Decaffeinated espresso € 1,50

Cappuccino € 2,00

Caffè Latte (1/3 Espresso+2/3 Hot Milk) € 2,00

American coffee, black or white € 2,00

Selection of teas and tisanes € 2,50

Hot Milk Chocolate € 3,00