

#### **RISTORANTE • BAR • TERRACE**

# Speciale

### AVAILABLE:

Monday - Sunday: 4pm - 'til close

# Primi

#### **CROSTINI CON TAPENADE 7**

Black olive tapenade on crostini

**TORTELLINI NAPOLI V 6.5** Spinach and ricotta tortellini in napoli sauce

#### PATATINE DI POLENTA 7.5

Polenta and parmesan chips with a tomato dip

## Secondi

#### **BRANZINO IN PADELLA 22.5**

Pan fried seabass fillet served with chive mash, sautéed broccoli and a tarragon butter sauce

HAMBURGER DI MANZO 18.5

Angus beef burger in a toasted bun topped with salad and burger sauce served with parmesan and truffle fries

#### POLLO CON ASPARAGI 19.5

Chicken breast topped with asparagus and fior di latte mozzarella served with a tomato and basil sauce and mixed leaf salad

#### RISOTTO MANZO E FUNGHI 15

Beef and wild mushroom risotto with thyme and grana padano cheese

# Dolci

### BLACK FOREST ROULADE 7.5

BRAMLEY APPLE PIE 6.5

Served warm with vanilla ice cream

### CROISSANT BREAD & BUTTER PUDDING 6

Served with custard

**COCONUT SPONGE CAKE 7.5** With a coconut crème patisserie and coconut shavings

### Happy Hour

AVAILABLE: Mon - Fri: 12pm - 6pm (order by) | Sat: 12pm - 5pm (order by)

HAPPY HOUR PIZZA / PASTA starting from 11

# Vino del Momento

#### PINOT BIANCO DOC CA'BOLANI

Friuli Venezia-Giulia

125ML 4.95 | 175ML 6.95 | 1/2 LTR 20.25 | BTL 27

Straw yellow, bright and luminous with notes of hawthorn, acacia, white peach and tropical fruit. A fine and extraordinarily enveloping and fresh palate. The structure is well governed by a fresh flavour and supported by persistent acidity with an elegant finish.