

COCKTAIL BAR



PIZZA & KITCHEN

There is no more sincere love than the love for food

OSCAR WILDE

★★★★★★



APPETIZERS

It is said that appetite comes from eating, but actually it comes from fasting

TOTÒ

★★★

APPETIZERS

★ NACHOS AL FORMAGGIO

ALLERGENS 3,4,5,6,7,8,10,12

Corn tortillas, cheddar cheese, jalapeños, spicy sauce € 6,90

★ BRUSCHETTE AL POMODORO

ALLERGENS 1

Tomato concassé with basil, grilled homemade bread, garlic EVO oil € 5,50

★ BRUSCHETTE AI FUNGHI TRIFOLATI

ALLERGENS 1,7,12

Porcini and wild mushrooms sautéed with parsley, grilled homemade bread, garlic EVO oil € 7,90

★ BRUSCHETTE CON VERDURE GRIGLIATE

ALLERGENS 1

Grilled aubergines, courgettes and peppers marinated in EVO oil and parsley, grilled homemade bread, garlic EVO oil € 6,50

★ IL TRIS DI BRUSCHETTE

ALLERGENS 1,7,12

Bruschetta with tomato, bruschetta with sautéed mushrooms, bruschetta with vegetables € 8,50

★ CHIPS ALLA PAPRIKA*

ALLERGENS 1,3,5,7,8

Our potato chips flavored with paprika and garden herbs € 4,50

★ LE POLPETTE DELLA NONNA AL SUGO

ALLERGENS 1,3,5,6,7,8,9,10,11,12

Meatballs with tomato sauce, sprinkled with pecorino romano DOP, basil € 8,00

★ MONTANARE*

ALLERGENS 1,5,7,9

Three fried little pizzas, topped with tomato sauce, grated parmesan and basil € 8,50

★ PATATE FRITTE DIPPERS*

ALLERGENS 5

French fries € 5,00

TAGLIERI E GNOCCO

★ GNOCCO FRITTO

ALLERGENS 1,5

Fried dumplings of our production, typical Italian dish. Recommended with ham € 5,50

★ TAGLIERE DI AFFETTATI I.G.P.

ALLERGENS 7,8,12

Coppa, lard, Tuscan shank, feline salami, speck, pistachio mortadella € 13,50

★ TAGLIERE DI CRUDO DI PARMA

ALLERGENS 7,8,12

Raw ham selection Prosciuttificio Corradi Guerrino of Langhirano € 15,00

★ TAGLIERE DI AFFETTATI E FORMAGGI

ALLERGENS 7,8,12

125g burrata, D.O.P. Sardinian pecorino, Parma ham Selezione Prosciuttificio Corradi Guerrino di Langhirano, speck, coppa, lard, feline salami, pistachio mortadella, wildflower honey € 16,00

* = product frozen at origin or thermally blast chilled negatively on sit



PIZZAS

I have the simplest tastes. I am always satisfied with the best

OSCAR WILDE

★★★

FOCACCIAS

★ FOCACCIA OLIO E ORIGANO

ALLERGENS 1,6,11

EVO oil and oregano € 6,90

★ FOCACCIA FANTASTICA

ALLERGENS 1,6,7,11

Rocket, Pachino cherry tomatoes, parmesan flakes, EVO oil, basil € 10,00

★ FOCACCIA DELICATA

ALLERGENS 1,6,11

Grilled and marinated vegetables in EVO oil and parsley, olives, capers, Pachino cherry tomatoes, oregano, EVO oil, basil € 12,00

★ FOCACCIA BASCA

ALLERGENS 1,4,6,7,11

Sprinkle of parmesan, and after cooking, burrata, anchovies from the Cantabrian Sea, EVO oil, basil € 14,00

CLASSIC PIZZAS

★ MARINARA

ALLERGENS 1,6,11

Tomato, oregano, garlic, EVO oil, basil € 7,50

★ LA MARGHE

ALLERGENS 1,6,7,11

Tomato, fiordilatte mozzarella, EVO oil, basil € 8,50

★ DIAVOLA

ALLERGENS 1,6,7,11

Tomato, fiordilatte mozzarella, spicy salami, EVO oil, basil € 11,00

★ COTTO E FUNGHI

ALLERGENS 1,6,7,8,11

Tomato, fiordilatte mozzarella, cooked ham, sautéed mushrooms with parsley, EVO oil, basil € 14,00

★ LUCIFERO

ALLERGENS 1,6,7,11

Tomato, smoked provola, spicy salami, gorgonzola cheese, EVO oil, basil € 13,50

★ NAPUL'È

ALLERGENS 1,4,6,7,11

Tomato, fiordilatte mozzarella, oregano, Cantabrian anchovies, EVO oil, basil € 10,50

★ 4 FORMAGGI

ALLERGENS 1,3,6,7,11

Fiordilatte mozzarella, gorgonzola, smoked provola, parmesan flakes, EVO oil, basil € 13,00

★ BUFALA DOP

ALLERGENS 1,6,7,11

Tomato, Campana DOP buffalo mozzarella, EVO oil, basil € 13,50

★ SICULA

ALLERGENS 1,4,6,11

Tomato, anchovies Cantabrian Sea, olives, capers, oregano, EVO oil, basil € 11,00

★ ROMANA

ALLERGENS 1,4,6,7,11

Fiordilatte mozzarella, anchovies Cantabrian Sea, olives, capers, oregano, EVO oil, basil € 12,00

★ ORTOLANA

ALLERGENS 1,6,7,11

Tomato, fiordilatte mozzarella, grilled and marinated vegetables in EVO oil and parsley, basil € 12,00

★ LA GUSTOSA

ALLERGENS 1,5,6,7,8,11

Tomato, fiordilatte mozzarella, fried aubergines, EVO oil and basil € 13,00

★ LA BOSCAIOLA

ALLERGENS 1,5,6,7,8,11

Smoked provola cheese, sausage, porcini mushrooms sautéed with parsley, EVO oil and basil € 14,00

★ DRAGON BALL

ALLERGENS 1,5,6,7,8,11

Tomato, fiordilatte mozzarella, frankfurters, dippers* chips, EVO oil, basil € 11,00

OUR CREATIONS

★ CRUDO DI PARMA

ALLERGENS 1,6,7,11

Mozzarella fiordilatte and, after cooking, raw Parma ham DOP Corradi Guerrino selection, wild rocket, Pachino cherry tomatoes, flaked parmesan, EVO oil, basil € 14,50

★ MORTAZZA

ALLERGENS 1,6,7,8,11

Fiordilatte mozzarella, and after cooking, pistachio mortadella, a whole 125g burrata, chopped pistachios, EVO oil, basil € 14,00

... other pizzas →



PIZZAS

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★ COSA VUOI DI PIÙ

ALLERGENI 1,6,7,11,12

Fiordilatte mozzarella, onion jam, gorgonzola cheese, sausage, rosemary, EVO oil, basil € 14,00

★ BUFALOTTA

ALLERGENI 1,6,7,11

Fiordilatte mozzarella, yellow datterini tomatoes, Pachino cherry tomatoes, Campana DOP buffalo mozzarella, EVO oil, basil € 14,00

★ LA SIGNORA IN GIALLO

ALLERGENI 1,3,4,6,7,11,12

Sautéed Pachino cherry tomatoes, fiordilatte mozzarella, grilled courgettes, Grana Padano cheese, Taggiasca olives and, after cooking, saffron reduction sauce with Grana Padano € 14,50

★ L'ERBA DEL VICINO

ALLERGENI 1,6,7,11

Fiordilatte mozzarella, yellow cherry tomatoes, sautéed herbs, salted ricotta, Taggiasca olives, EVO oil, basil € 14,50

★ AMORE MIO

ALLERGENI 1,5,6,7,8,11

Fiordilatte mozzarella, smoked provola, aubergines with mushrooms, sausage, Pachino cherry tomatoes, EVO oil, basil € 14,00

★ PIZZA DI BELLEZZA

ALLERGENI 1,4,5,6,7,8,11

Fiordilatte mozzarella, yellow datterini tomatoes, a whole 125g burrata, anchovies from the Cantabrian Sea, sliced lemon, EVO oil, basil € 14,00

★ STELLA DEL SUD

ALLERGENI 1,5,6,7,8,9,11,12

Fiordilatte mozzarella, courgette cream, smoked provola, dried tomatoes, pecorino cheese, EVO oil, basil € 14,00

★ FAVOLOSA

ALLERGENI 1,5,6,7,8,11,12

Tomato, fiordilatte mozzarella, fried aubergines, EVO oil and basil € 14,00

★ SIGNORI SI NASCE

ALLERGENI 1,5,7,8,11,12

Smoked provola, sausage, friarielli(vegetables), EVO oil, basil € 14,00

★ CAPRICCIO ALL'ITALIANA

ALLERGENI 1,5,7,8,11,12

Smoked provola cheese, friarielli(vegetables), burrata stracciatella cheese, Pachino cherry tomatoes, yellow datterini tomatoes, EVO oil, basil € 14,00

★ NERANO

ALLERGENI 1,6,7,8,11

Fiordilatte mozzarella, fried courgettes, smoked provola, grana padano flakes, EVO oil, basil, ground black pepper fruity € 14,00

I PANUOZZI

★ PANUOZZO DEL RE

ALLERGENI 1,5,6,7,8,11

Smoked provola cheese, sausage, fried aubergines, EVO oil, basil € 14,00

★ PANUOZZO DELLA REGINA

ALLERGENI 1,6,7,9,11,12

DOP Campana buffalo mozzarella, DOP Parma ham, Corradi Guerrino selection, Pachino cherry tomatoes, EVO oil, basil € 16,00

★ PANUOZZO DELLA PRINCIPESSA

ALLERGENI 1,6,7,9,11,12

DOP Campana buffalo mozzarella, cooked ham, Pachino cherry tomatoes, EVO oil, basil € 14,00

★ PANUOZZO DEL PICCOLO PRINCIPE

ALLERGENI 1,5,6,7,8,11

Smoked provola cheese, sausage, friarielli(vegetables), EVO oil, basil € 14,00

ADDITIONS

★ Additions € 3,00



FROM THE KITCHEN

Italians have only two things on their mind: the other one is spaghetti

CATHERINE DENEUVE

★★★

FIRST DISHES

★ **PICI DI PASTA FRESCA
ALLA CACIO E PEPE***

ALLERGENI 1,3,7

Fresh pasta picci, DOP pecorino romano cream, ground fruity black pepper € 12,50

★ **PACCHERI AL RAGÙ DI
MARE***

ALLERGENI 1,2,3,4,7,9,12

Fresh pasta paccheri with squid ragù, prawns, calamari, with giant prawn € 16,00

★ **SCRIGNI DI BURRATA***

ALLERGENI 1,3,5,6,7

Chests of fresh pasta filled with burrata with yellow datterini sauce flavored with basil, served with a 125g burrata € 14,00

SECOND COURSES

★ **STINCO ALLA BIRRA**

ALLERGENI 1,8,12

Pork shank marinated with light beer and aromatic herbs, cooked sous vide in a low temperature oven for 20 hours and then roasted. Side dish of sautéed pommes € 18,00

★ **PETTO DI POLLO**

ALLERGENI -

Grilled chicken breast € 14,00

★ **ORECCHIA DI ELEFANTE**

ALLERGENI 1,3,5,6,7,10,11,13

The typical Italian pork cutlet, wide, low and crunchy € 17,00

★ **CHILI CON CARNE**

ALLERGENI 1,6,7,10,11,12

Pork stew with jalapeños, Mexican salsa, beans, melted cheddar. With Mexican nachos and slices of focaccia of our production € 13,00

★ **GRIGLIATA MISTA X 2***

ALLERGENI 1,2,3,5,7,8,12

Pork ribs with beer and aromatic herbs, salami, sausage, frankfurters, chicken breast, grilled vegetables, dipper fries € 16,00

* The price is per person

★ **RIBS ALLA GRIGLIA**

ALLERGENI 1,5,12

Pork ribs marinated in beer with barbecue sauce and aromatic herbs, cooked sous vide at low temperature for 20 hours and then seared on the grill, served with BBQ sauce and wildflower honey. Side dish of sautéed pommes € 20,00

SIDE DISHES

★ **LA PATATA TIRA**

ALLERGENI 5

Our potato is thick and delicious: cut into discs with the peel and fried € 5,50

★ **PATATE FRITTE DIPPERS***

ALLERGENI 5

French fries € 5,00

★ **VERDURE ALLA GRIGLIA**

ALLERGENI -

Courgettes, aubergines, peppers, grilled and then marinated with EVO oil and parsley € 8,00

★ **RUCOLA E POMODORINI
PACHINO**

ALLERGENI -

Rocket and Pachino tomatoes

€ 6,00

SALADS

★ **CAESAR SALAD**

ALLERGENI 1,3,6,7,9,11

Iceberg salad, grilled chicken breast, toasted bread croutons, Grana Padano D.O.P., Caesar sauce € 13,00

★ **CAPRESE**

ALLERGENI 7

Buffalo mozzarella from Campania DOP Latteria Sorrentina, copper tomatoes, basil coulis € 10,50



HAMBURGERS

They ate while talking about eating, as often happens

ANDREA CAMILLERI

★★★

CLASSIC HAMBURGERS

★ **HAMBURGER**

ALLERGENI 1,3,5,7,11

Artisan bun, 200 gr selected beef, tomato, iceberg lettuce. Side dish of potato dippers*
€ 13,50

★ **CHEESE BURGER**

ALLERGENI 1,3,5,7,11

Artisan bun, 200g of selected beef, cheddar, tomato, iceberg lettuce. Side dish of potato dippers*
€ 14,50

★ **BACON CHEESE BURGER**

ALLERGENI 1,3,5,7,11

Artisan bun, 200g of selected beef, cheddar, grilled bacon, tomato, iceberg lettuce. Side dish of potato dippers* **€ 16,00**

OUR CREATIONS

★ **OH CAVOLO È TONNATA!**

ALLERGENI 1,3,4,5,7,11,12

Artisan bun, 200g of selected beef, tuna sauce of our own production, sweet and sour marinated red cabbage. Side dish of potato dippers* **€ 16,00**

★ **IL GRIGIO BURGER**

ALLERGENI 1,3,5,7,11

Artisan bun, 200g of selected beef, grilled bacon, pecorino Romano fondue. Side dish of potato dippers*
€ 16,00

★ **NAPOLI-REGGIO CALABRIA
DELLE 20.30**

ALLERGENI 1,3,5,7,11

Artisan bun, 200 g of selected beef, buffalo mozzarella Campana D.O.P. Latteria Sorrentina, 'nduja Calabra. Side dish of potato dippers* **€16,00**

★ **DOLCE ZOLA**

ALLERGENI 1,3,5,7,11,12

Artisan bun, 200 g of selected beef, D.O.P. gorgonzola, red onion jam of our production. Side dish of potato dippers* **€ 16,00**

★ **CIBUS 104**

ALLERGENI 1,3,5,7,11,12

Artisan bun, 200g of selected beef, porcini and wild mushrooms sautéed with parsley, grilled speck, smoked provola. Side dish of potato dippers* **€ 16,00**

VEGETARIANS

★ **ORTO BURGER**

ALLERGENI 1,3,5,7,11

Artisan bun, aubergines, courgettes, peppers, grilled and marinated in EVO oil and parsley, tomato, iceberg lettuce. Side dish of potato dippers*
€ 14,00

★ **CAPRESE BURGER**

ALLERGENI 1,3,5,7,11

Artisan bun, buffalo mozzarella from Campania D.O.P. Latteria Sorrentina, tomato, basil coulis. Side dish of potato dippers* **€ 16,00**

FROM CAROLINA

★ **PULLED PORK**

ALLERGENI 1,3,5,7,9,10,11

Artisan bun, spicy pork chop strips, smoked, shredded and cooked sous vide for hours. Ketchup-based sauce, apple cider vinegar and ginger, cabbage-based coleslaw salad, carrots with yogurt sauce, mustard, mayonnaise, chives **€ 14,00**



FOR CHILDREN AND DESSERTS

You're what you eat: so eat something sweet

★★★

FOR CHILDREN

★ **MENU' CHICKEN**

ALLERGENI 1,3,5,6,9
6 chicken nuggets* with
french fries* € 10,00

★ **MENU' ORECCHIETTA
D'ELEFANTINO**

ALLERGENI 1,3,5,6,7,10,11,13
the classic cutlet called elephant ear
with french fries* € 11,00

★ **PASTA AL POMODORO**

ALLERGENI 1,3,7,9,12
Pasta with tomato sauce
€ 7,00

★ **PASTA AL RAGU'**

ALLERGENI 1,3,7,9,12
Pasta with meat sauce
€ 7,50

HOME MADE DESSERTS

★ **TIRAMISU**

ALLERGENI 1,3,6,7,8
Mascarpone cream, ladyfingers
biscuits, coffee, cocoa € 6,00

★ **NUTELLAMISU**

ALLERGENI 1,3,6,7,8
Mascarpone cream, ladyfingers
biscuits, coffee, cocoa,
Nutella € 6,50

★ **TORTA AL CIOCCOLATO**

ALLERGENI 3,5,6,7,8
Dark chocolate cake with cream ice
cream and raspberry
drip € 6,50

★ **CHEESE CAKE AI LAMPONI**

ALLERGENI 1,3,6,7,10
Crumbled Digestive biscuit base,
soft and creamy cheese filling,
raspberry pour* € 7,00

★ **PIZZA DOLCE ALLA
NUTELLA E PISTACCHI**

ALLERGENI 1,3,5,6,7,8
Sweet pizza with Nutella and
chopped pistachios € 12,00
Recommended for 2/3 people

★ **SORBETTO AL LIMONE**

ALLERGENI 1,3,7,8
Lemon sorbet € 6,00

★ **MACEDONIA CON GELATO
ALLA CREMA**

ALLERGENI 3,5,6,7,8
Fruit salad with cream
ice-cream € 6,50

★★★

OUR LOCATION IS
AVAILABLE FOR ALL
KIND OF
PRIVATE PARTIES,
CORPORATE
EVENTS,
SHOOTINGS. ASK
US FOR A
CUSTOMIZED MENU
FOR YOUR
EVENT★★★



BEERS

There's no beer in heaven and that's why we drink here

IRISH PROVERB

★★★

ON TAP

★ **BIRRIFICIO**
ANGELO PORETTI 4 LUPPOLI
PICCOLA 20 CL. MEDIA 40 CL.

LAGER - Vol.5,0%
Small € 4,50 - Medium € 6,50

★ **KRONENBOURG**
1664 BLANC
PICCOLA 25 CL. MEDIA 50 CL.
BLANCHE - Vol.5,0%
Small € 5,00 Medium € 7,00

★ **GRIMBERGEN**
DOUBLE AMBRÉE
PICCOLA 25 CL. MEDIA 50 CL.
ROSSA - Vol.6,5%
Small € 5,00 - Medium € 7,00

★ **BROOKLIN BREWERY**
EAST IPA
PICCOLA 25 CL. MEDIA 50 CL.
IPA - Vol.6,9%
Small € 5,50 - Medium € 7,00

IN BOTTLE

★ **BIRRIFICIO**
ANGELO PORETTI ZERO
ANALCOLICA - Vol.0,5% € 5,00

★ **CORONA** 33 CL.
LAGER - Vol.4,5% € 6,00

★ **BIRRIFICIO**
ANGELO PORETTI 9 LUPPOLI
IPA - Vol.5,9% € 5,00

★ **BROOKLYN STONEWALL**
INN IPA 33 CL.
SESSION IPA - Vol.4,6% € 5,50

★ **TUCHER WEIZEN** 50 CL.
WEIZEN - Vol.5,2% € 7,00

CRAFT BEER IN THE BOTTLE

BIRRIFICIO COLLESI
50 CL. € 8,00 - 75 CL. € 12,00

NOT PASTEURIZED AND
NATURAL FERMENTATION IN
THE BOTTLE

★ **BIONDA**
BELGIAN BLOND ALE - Vol.6,0%
Obtained from Pilsen-Munich malt,
aromas of yeast, vanilla, honey

★ **BIONDA TRIPLO MALTO**
BELGIAN STYLE TRIPEL BLONDE-
Vol.9,0%
Intense aromas of malt and citrus with
fresh aromas of tropical fruits,
pineapple and apricot

★ **IPA**
IPA - Vol.8,5%
Intense and persistent taste, well
balanced with notes of grapefruit and
tropical fruit

★ **ROSSA**
BELGIAN STYLE DUBBEL-Vol.8,0%
Intense aromas and aromas of caramel,
malt and hazelnuts with spicy notes

★ **NERA**
BELGIAN BLOND ALE - Vol.8,0%
Dark ebony colour, full and full-bodied
flavour, with aromas that evoke the
roasting of barley coffee, cocoa,
liquorice and rhubarb



WINES AND DRINKS

★★★

WHITE WINES

★ **PINOT GRIGIO**
VENETO - Vol.12,0%
Glass € 6,00 - Bottle € 22,00

★ **VERMENTINO**
SARDEGNA - Vol.13,5%
Glass € 6,00 - Bottle € 22,00

★ **MÜLLER THURGAU**
TRENTINO ALTO ADIGE - Vol.13,5%
Glass € 6,00 - Bottle € 22,00

★ **GEWÜRZTRAMINER**
TRENTINO ALTO ADIGE - Vol.12,0%
Glass € 7,00 - Bottle € 26,00

★ **CHARDONNAY**
FRIULI VENEZIA GIULIA - Vol.13,0%
Glass € 6,50 - Bottle € 23,00

VINI ROSSI

★ **CHIANTI**
TOSCANA - Vol.12,5%
Glass € 6,00 - Bottle € 22,00

★ **NERO D'AVOLA**
SICILIA - Vol.13,0%
Glass € 6,00 - Bottle € 22,00

★ **DOLCETTO**
PIEMONTE - Vol.12,5%
Glass € 6,00 - Bottle € 22,00

★ **PRIMITIVO**
PUGLIA - Vol.12,0%
Glass € 7,00 - Bottle € 24,00

★ **BARBERA**
PIEMONTE - Vol.13,0%
Glass € 6,00 - Bottle € 22,00

CANNED DRINKS

33 CL. € 3,00

Coca Cola
Coca Cola Zero
Chinotto
The Freddo
Limonata – Ferrarelle
Gassosa – Ferrarelle
Aranciata – Ferrarelle

MINERAL WATERS

50 CL. € 2,50
Naturale – La liscia Ferrarelle
Frizzante– Maxima Ferrarelle

LIQUEURS COFFEE

Grappa € 5,00
Grappa barricata € 6,00
Grappa barricata Bonollo € 7,00

Amaro del Capo € 5,00
Amaro Ballor 100 erbe € 6,00
Averna € 5,00
Braulio € 5,00
Cynar € 5,00
Fernet € 5,00
Jagermeister € 5,00
Limoncello € 5,00
Lucano € 5,00
Mirto € 5,00
Montenegro € 5,00
Ramazzotti € 5,00
Sambuca € 5,00
Jefferson € 6,00

Caffè € 1,50
Caffè corretto € 3,00
Deca - Ginseng – Orzo
Cappuccino - Marocchino €2,50

Covered €2,50

We don't do separate bills!

BOLLICINE

- ★ **MILLESIMATO BRUT** - Vol.12,0% Glass € 6,00 - Bottle € 22,00
- ★ **PROSECCO MILLESIMATO EXTRA DRY** - Vol.11,5% € 24,00
- ★ **FRANCIACORTA BRUT** Curt del Lac - Vol.12,5% € 32,00
- ★ **FRANCIACORTA SATEN** Curt del Lac - Vol.12,5% € 36,00

INGREDIENTS AND ALLERGENS In this restaurant, dishes containing all types of allergens are prepared (including those in the list below), therefore we cannot exclude contamination with any type of allergen, even if not present in the list of ingredients or in the list of allergens.

1. Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains and derived products, except: A) wheat-based glucose syrups, including dextrose; B) wheat-based maltodextrins; C) barley-based glucose syrups; D) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin. 2. Crustaceans and shellfish-based products. 3. Eggs and egg products. 4. Fish and fish-based products, except: A) fish gelatin used as a support for vitamin or carotenoid preparations; B) gelatin or isinglass used as a clarifying agent in beer and wine. 5. Peanuts and peanut products. 6. Soybeans and soybean products, except: A) refined soybean oil and fat; B) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate based on soya; C) vegetable oils derived from soy-based phytosterols and phytosterol esters; D) plant stanol ester produced from soybean-based vegetable oil sterols. 7. Milk and milk-based products (including lactose), except: A) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin; B) lactiol. 8. Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium Occidentale), pecan nuts (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), macadamia nuts or Queensland nuts (Macadamia ternifolia), and products thereof, except nuts used for the manufacture of alcoholic distillates, including alcohol ethyl of agricultural origin. 9. Celery and celery-based products. 10. Mustard and mustard products. 11. Sesame seeds and sesame seed products. 12. Sulfur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/litre in terms of total SO2 to be calculated for products as proposed ready for consumption or reconstituted in accordance with the manufacturers' instructions. 13. Lupines and lupine products. 14. Shellfish and shellfish products.



COCKTAILS

The problem with the world is that everyone is a few drinks behind.

HUMPHREY BOGART

★★★

ALCOHOLIC COCKTAILS

€ 8,00

★ **AMERICANO**

Campari, red Vermouth, soda

★ **CAIPIRINHA**

Cachaca, brown sugar,
lime/strawberry/maracuja

★ **CAIPIROSKA**

Vodka, lime, brown sugar,
strawberry/maracuja/ginger

★ **CUBA LIBRE**

Rum, coke, lime

★ **CIBUS 104**

Gin, Bitter Campari,
Orange Schweppes

★ **GARIBALDI**

Campari, orange juice

★ **GIN TONIC/LEMON**

Gin, tonic/lemon soda

★ **GIN TONIC SPECIAL**

Ballor Gin, Tanqueray Dry Gin,
Bombay Sapphire/tonic +€2,00

★ **GIN TONIC TOP**

Gin Mare, Monkey 47, Hendrick's
Gin, Elephant Gin, Roku Gin, Solo
Gin, Portofino/tonic +€7,00

★ **HUGO**

Prosecco, elderberry syrup, soda
and mint leaves

★ **MIMOSA**

Prosecco, orange juice

★ **MOJITO/BLACK MOJITO**

White rum/Dark rum, lime, brown
sugar, mint, soda

★ **MOSCOW MULE**

Vodka, lime, ginger beer, cucumber,
ginger

★ **NEGRONI**

Campari, red Vermouth, Gin

★ **NEGRONI SBAGLIATO**

Campari, red Vermouth, Prosecco

★ **SPRITZ APEROL/CAMPARI**

Aperol/Campari, Prosecco, soda

★ **VODKA LEMON/TONIC**

Vodka, lemonsoda, Tonic

NON-ALCOHOLIC COCKTAILS

€ 8,00

★ **HOLIDAY**

Orange juice, pineapple juice and
strawberry

★ **LEMMY**

Ace juice, grapefruit juice, soda

★ **SUNNY**

Pineapple juice, orange juice,
grapefruit juice, grenadine

★ **TAKE IT**

Ginger ale, mint, lime, ginger

★ **VIRGIN MOJITO**

Lime, brown sugar, mint, soda