
I LOVE
YOU
Œnothèque

de gustibus

non

disputandum est

JULII CÆSARIS

Enoteca - the Classic dishes

GOURMET | 20,00 €

1.4.7.8.9.14

TASTING OF COLD CUTS, CHEESE AND CROSTINI

COLD CUTS | 15,00 €

14

COLD CUTS BOARD WITH RAW HAM,
FENNEL SALAMI, CHEEK HAM,
LOIN HAM, SAUSAGE AND CAPOCOLLO HAM

CHEESES SELECTION | 15,00 €

7.8

SELECTION OF FRESH, SEMI-AGED, AGED
AND BLUE CHEESES WITH JAM AND HONEY

PANE & CO. | 12,00 €

1.4.7.8.9.14

TOASTED BREAD WITH:
FRESH TOMATOES AND BASIL - SAUSAGE -
PARMESAN MOUSSE AND ONION JAM - LARD -
FRESH CHEESE AND ARUGULA - CHICKEN LIVERS

CARPACCIO | 15,00 €

7.15

SMOKED BEEF CARPACCIO, ARUGULA PESTO,
TOMATO SAUCE AND PARMESAN MOUSSE

Enoteca - the Unforgettables

EGGPLANT TOWER | 14,00 €

4.7.8.14

BAKED AUBERGINES, SMOKED SALMON,
SCAMORZA CHEESE, FRESH TOMATO
AND BASIL PESTO ON TOP

CÆSAR'S SALAD | 13,00 €

1.3.6.7

SALAD WITH CURRY CHICKEN, TOASTED BREAD,
PARMESAN FLAKES AND CÆSAR'S SAUCE

GHIDO'S SALAD | 13,00 €

1.2.3.6.7.17

SALAD WITH BAKED PRAWNS, TOASTED BREAD,
PARMESAN FLAKES AND CÆSAR'S SAUCE

KING PRAWNS TARTARE | 17,00 €

2.3.4.15.17

KING PRAWNS CRUDITE', LEMON ZEST,
TUNA BOTTARGA AND ORANGE MAYONNAISE

BEEF TARTARE | 17,00 €

3.4.5.9.10.15

BEEF FILLET TARTARE
WITH TOMATO MAYONNAISE
(YOLK, CAPERS, ANCHOVIES, GARLIC, HERBS, MUSTARD)

Cuisine - Bistrot

CLUB | 14,00 €

1.3.6.7.8.10.12

HOT WHOLE GRAIN BREAD SANDWICH
WITH CHICKEN, BACON, TOMATO, EGG, SALAD,
MAYONNAISE AND STICK CHIPS POTATOES

STRUDEL | 13,00 €

1.3.7.15.17

SAVORY MUSHROOM STRUDEL WITH SPECK,
BRIE AND WINE REDUCTION

POLENTA | 14,00 €

7

POLENTA MEDALLIONS WITH NUTMEG,
TOASTED BACON AND CHEESE SAUCE
(PECORINO, PARMESAN, RICOTTA, GORGONZOLA)

DUMPLINGS | 16,00 €

1.2.4.7.15.17

POTATO DUMPLINGS,
MUSSELS, CLAMS, SAFFRON SAUCE
AND SHRIMP BISQUE

Cuisine - the Specialties

FOIE GRAS | 19,00 €

1 . 3 . 7 . 11 . 14 . 15

FOIE GRAS TERRINE WITH PAN BRIOCHES,
SMOKED DUCK BREAST
AND CRANBERRY JAM

SCORPIONFISH | 19,00 €

4 . 7 . 8 . 9

BAKED SCORPIONFISH WITH BASIL POTATOES
AND EGGPLANT "CAPONATA"

HAMBURGER | 17,00 €

1 . 7

GROUND BEEF MEDALLION
BACKED WITH SPINACH, FRIED ONION
AND PARMESAN CHEESE FONDUE

PULLED | 23,00 €

1 . 3 . 7 . 11 . 17

PULLED LAMB IN BREAD CRUST,
"PEPPER+CHEESE" MAYONNAISE,
SAVOY CABBAGE SALAD WITH SESAME SEEDS

Sweets ....

CUBE | 8,00 € 1.3.7.15.16

VANILLA CHEESECAKE WITH BISCUIT,
BLACK CHERRY JELLYAND COINTREAU CREAM

"RAFFAELLO" | 8,00 € 1.3.7.8

SPONGE CAKE WITH COCONUT, WHITE CHOCOLATE
AND WAFFLES SERVED WITH ALMOND MOUSSE
AND COFFEE CREAM

CANEDERLO | 8,00 € 1.3.5.6.7.8.10.11.15

"PANFORTE-STYLE" DUMPLING
WITH ALMONDS, CHOCOLATE, HONEY AND SPICES,
IN A CINNAMON CRUST AND VINSANTO SAUCE

GELATO | 8,00 € 1.3.7.8.15.16

GOAT'S MILK GELATO WITH CHOCOLATE MOUSSE,
HAZELNUT COOKIES AND BLUEBERRY COULIS

SOUP | 8,00 € 1.3.7.15

WARM DIPLOMAT CREAM
WITH ALCHERMES LIQUEUR AND COCOA CRUMBLE

.... and Delicacies

"ACE" | 5,00 €

7 . 15 . 16

like winning serve
in tennis

OUR HOME MADE
MILK ICE CREAM
WITH THE TENNIS CLUB POGGIBONSI'S
ARTISANAL AMARO BITTER

LIQUORICE | 7,00 €

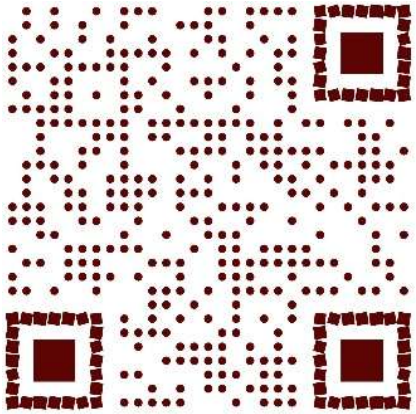
3

from solid to liquid,
yet always sweet, bitter,
spicy, and balsamic

CREAMY YOGURT
WITH LIQUORICE SAUCE
AND MERINGUE CRUMBLES

¾ LITER MINERAL WATER SAN FELICE FROM TUSCANY	3.00 €
BREAD BASKET	2,00 €
ESPRESSO COFFEE	2.00 €
COVER CHARGE AND SERVICE PER GUEST	3.00 €

ABOUT . . . .
THE KITCHEN



about Œnothèque

Dear Guests, in this Enoteca-Bistrot, We don't serve
a traditional list of first courses, such as **Pasta** or **Risotto**,
We don't serve traditional second courses,
such as **sliced Beef** and Florentine **T-Bone steak**,
We don't serve **Pizza** or **Cappuccino Coffee**

In compliance with EU Reg. 1169/2011 (1),
we inform our guests that the proposed dishes
may be present traces of allergenic substances :

1) CEREALS WITH GLUTEN - **2)** CRUSTACEANS
3) EGGS - **4)** FISH - **5)** PEANUTS - **6)** SOYA - **7)** MILK
8) NUTS - **9)** CELERY - **10)** MUSTARD
11) SESAME SEEDS - **12)** LUPINS - **13)** MOLLUSKS
14) SULFUR DIOXIDE and SULPHITES
15) WINE, LIQUEURS and SPIRITS

SPICY GARLIC ONION RAW EGG

According to seasonality or availability,
some products can be :

16) FROZEN or **17)** DEEP-FROZEN

**We also point out, that due to the limited processing space,
the possible cross-contamination of this allergens,
in all the dishes prepared**