



I LOVE
YOU

Enothèque

de gustibus
non
disputandum est

JULII CÆSARIS

Bistrot

COLD CUTS | 14,00 € 14

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

CHEESES SELECTION | 14,00 € 7.8

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

PANE & CO. | 11,00 € 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

GOURMET | 18,00 € 1.4.7.8.9.14

TASTING OF COLD CUTS, CHEESE AND CROSTINI ●

CARPACCIO | 14,00 € 7

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

The Unforgettables

CÆSAR'S SALAD | 13,00 €

1.3.6.7

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

GHIDO'S SALAD | 13,00 €

1.2.3.6.7.16

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

KING PRAWNS TARTARE | 16,00 €

2.3.4.16

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

BEEF TARTARE | 16,00 €

3.4.5.7.9.10

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



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

EGGPLANT TOWER | 13,00 €

4.7.8.14

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

FOIE GRAS | 18,00 €

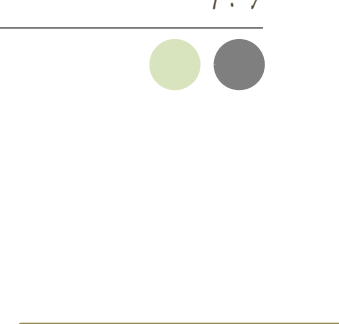
1.3.7.11.14

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

HAMBURGER | 16,00 €

1.7

"HAMBURGER STYLE" BEEF BACKED
WITH SPINACH, FRIED ONION
AND PARMESAN CHEESE FONDUE



Cuisine

ALICE | 14,00 €

1.4.6.7.10

PHYLLOPASTRY TART WITH ROBIOLA CHEESE ● ●
MARINATED ANCHOVIES AND RED ONION SAUCE

RICE | 16,00 €

4.7

CARNAROLI RICE WITH SMOKED MACKEREL, ● ●
DATTERINI TOMATOES PUREE AND OLIVES

LEEK CREAM | 13,00 €

7.8

LEEK CREAM WITH SAUSAGE CRUMBS ●
AND TOASTED HAZELNUTS

MONKFISH | 20,00 €

1.4.6.16

MONKFISH TAILS, PAPRIKA BREADCRUMBS, ● ●
ARUGULA SAUCE AND AUBERGINES
WITH BALSAMIC VINEGAR AND MINT

PORK STEW | 20,00 €

8.9.15

SAFFRON FLAVORED PORK CHUNKS ● ●
SERVED WITH MUSHROOMS, PINE NUTS
AND BEAN CREAM

Desserts

CHEESECAKE | 7,00 €

1.3.7.8

RICOTTA CHEESECAKE WITH AMARETTI BISCUITS
AND MAPLE SYRUP CREAM

CHOCOLATE CAKE | 7,00 €

1.3.7.15

CAKE WITH ORANGE JELLY
AND WHITE CHOCOLATE SPHERES
WITH FRESH CHEESE

DANUBE BREAD | 7,00 €

1.3.7

MILK BREAD FILLED
WITH APRICOTS JAM
ON VANILLA SAUCE

SEMIFREDDO | 7,00 €

1.3.7.8.15

ZABAGLIONE AND GIANDUIA SEMIFREDDO
WITH MERINGUES ON COFFEE SAUCE

YOGURT | 7,00 €

7.9

RASPBERRY YOGURT WITH CANDIED CELERY
AND LIQUORICE DROPS

at the table

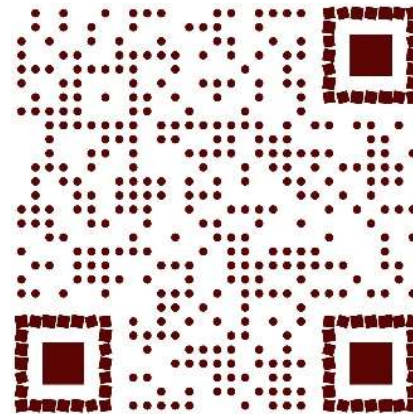
$\frac{3}{4}$ LITER MINERAL WATER
SAN FELICE FROM TUSCANY | 3.00 €

BREAD BASKET | 2,50 €

ESPRESSO COFFEE | 2.00 €

COVER CHARGE AND SERVICE
PER GUEST | 2.50 €

ABOUT
THE KITCHEN



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

 SPICY  GARLIC  ONION  RAW EGG

According to seasonality or availability, some products can be :

- 15) FROZEN or 16) 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