



I LOVE  
YOU

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de gustibus  
non  
disputandum est

JULII CÆSARIS

Bistrot

COLD CUTS | 14,00 € 14

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

CHEESES SELECTION | 14,00 € 7.8

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

PANE & CO. | 11,00 € 1.4.7.8.9.14

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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

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TASTING OF COLD CUTS, CHEESE AND CROSTINI ●

CARPACCIO | 14,00 € 7.15

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

The Unforgettables

CÆSAR'S SALAD | 13,00 €

1.3.6.7

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

GHIDO'S SALAD | 13,00 €

1.2.3.6.7.17

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

KING PRAWNS TARTARE | 16,00 €

2.3.4.15.17

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

BEEF TARTARE | 16,00 €

3.4.5.7.9.10.15

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



CLUB | 14,00 €

1.3.6.7.8.10.12

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

EGGPLANT TOWER | 13,00 €

4.7.8.14

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

FOIE GRAS | 18,00 €

1.3.7.11.14.15

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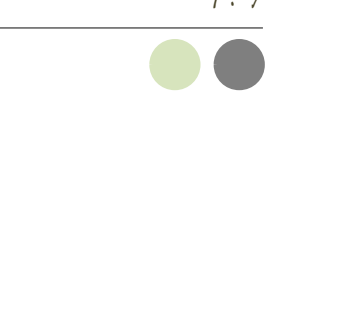
FOIE GRAS TERRINE  
WITH PAN BRIOCHES, SMOKED DUCK BREAST  
AND CRANBERRY JAM

HAMBURGER | 16,00 €

1.7

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



ALICE | 14,00 €

1.4.6.7.10

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

RICE | 16,00 €

4.7.15

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 €

1.4.6.17

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

PORK STEW | 20,00 €

8.9.15.17

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 €

1.3.7.15.16

CAKE WITH ORANGE JELLY  
AND WHITE CHOCOLATE SPHERES  
WITH FRESH CHEESE

DANUBE BREAD | 7,00 €

1.3.7.15

MILK BREAD FILLED  
WITH APRICOTS JAM  
ON VANILLA SAUCE

SEMIFREDDO | 7,00 €

1.3.7.8.15.16

ZABAGLIONE AND GIANDUIA SEMIFREDDO  
WITH MERINGUES ON COFFEE SAUCE

YOGURT | 7,00 €

7.9.15

RASPBERRY YOGURT WITH CANDIED CELERY  
AND LIQUORICE DROPS

at the table

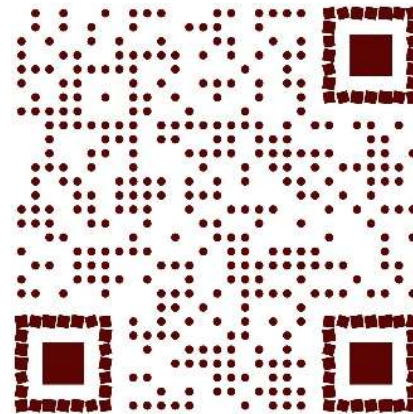
$\frac{3}{4}$  LITER MINERAL WATER  
SAN FELICE FROM TUSCANY | 3.00 €

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
- 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