



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 | 13,00 € 7

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

The Unforgettables

CÆSAR'S SALAD - AND CURRY CHICKEN - | 12,00 € 1.2.3

GHIDO'S SALAD - WITH KING PRAWNS - | 12,00 € 6.7

GREEN SALAD WITH 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 ED ANCHOVIES, GARLIC, HERBS, MUSTARD)

EGGPLANTS TOWER | 13,00 € 4.7.8.14

BAKED AUBERGINES, SMOKED SALMON,
SCAMORZA, FRESH TOMATO AND BASIL PESTO

FOIE GRAS | 18,00 € 1.3.7.11.14

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

Cuisine

SANDWICH | 13,00 €

1. 3. 6. 7. 8. 10. 12

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

PUFF PASTRY | 13,00 €

1. 2. 3. 4. 7. 16

PASTRY WITH CHICORY, CHEESE, WALNUTS
AND YOGURT SAUCE



MALLOREDDUS | 16,00 €

1. 2. 8

SARDINIAN GNOCCHI WITH PEAS CREAM,
KING PRAWNS AND PISTACHIOS



DUCK | 21,00 €

7. 8. 14. 15

DUCK BREAST,
HONEY AND PORT WINE SAUCE,
WITH POTATO CAKE



SEA BREAM | 19,00 €

1. 3. 4. 16

FILLET OF SEA BREAM, TOMATOES, OLIVES
AND COURGETTE FLAN



Tasting

4 SMALL TASTING | 31,00 €

1. 3. 6, 7, 8. 9. 10, 14, 16

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



PASTA WITH SAUSAGE RAGU,
ON PECORINO CHEESE SAUCE
AND SAFFRON CREAM

15,00 €

SINGLE PORTION

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

16,00 €

SINGLE PORTION

MASCARPONE CHEESE CREAM,
BISCUIT WITH ESPRESSO COFFEE
AND COCOA POWDER

7,00 €

SINGLE PORTION

WINE PAIRING | 16,00 €

FOUR HALF GLASSES BY 75 ML
PAIRING WITH THIS FOUR COURSES

(2,5 FL. OZ)

Desserts

MOU ICE-CREAM | 7,00 €

1.3.7.8

SALT CARAMEL MOU ICE-CREAM
WITH CALVADOS PEARS AND COCOA BEANS

CHOCOLATE CAKE | 7,00 €

1.3.7

DARK CHOCOLATE CAKE
WITH PEPPER MOUSSE AND CHERRY SAUCE



TART | 7,00 €

1.3.7.8

ORANGE TART,
STRAWBERRY SAUCE
AND TOASTED ALMONDS

APPLE FASHIONED | 7,00 €

1.3.6.7.8.10

COLD PARFAIT WITH BOURBON WHISKEY,
ANGOSTURA BISCUIT
AND SEMI-FROZEN APPLE "GRANITA"



YOGURT | 7,00 €

1.3.6.7.8.10

CREAMY YOGURT WITH LIQUORICE SAUCE
AND GINGER-LEMON CRUMBLE



at the table

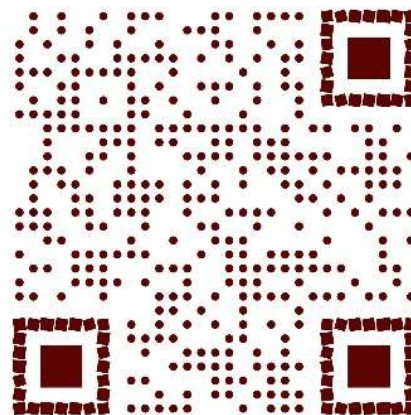
$\frac{3}{4}$ LITER MINERAL WATER
SAN FELICE FROM TUSCANY | 3.00 €

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