



I LOVE
YOU

Bibliothèque

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 €

3.4.5.7.9.10.15

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

PINSA | 13,00 €

1. 7

"PEPPER+CHEESE" FOCACCIA BREAD
WITH TOMATOES, BASIL MOUSSE AND BURRATA

PIE | 15,00 €

1. 3. 7. 10

BRISÉE FILLED WITH GORGONZOLA,
SMOKED SALMON AND OLIVE POWDER
WITH MUSTARD-FLAVOURED VEGETABLES SALAD

CASERECCE | 16,00 €

1. 3. 7. 11. 15. 16

"CASERECCE" PASTA WITH DUCK RAGOUT,
SAVOURY ZABAIONE
AND BREADCRUMBS

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

COD FISH | 20,00 €

4. 17

COD FILLET WITH SAFFRON OIL
AND GRILLED VEGETABLES



HAMBURGER | 17,00 €

1. 7

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



STWED RABBIT | 24,00 €

7. 15

TRADITIONAL STEWED RABBIT WITH OLIVES,
GRATINATED POTATOES
AND GRILLED RADICCHIO



Sweets & Delicacies

"ACE" | 5,00 €

7.15.16

ICE CREAM IN AMARO BITTER FROM TENNIS CLUB

MANGO | 8,00 €

1.3.7

MANGO CREAMY CREAM
WITH CRUNCHY CARAMEL COOKIE

ZUCCOTTO | 8,00 €

1.3.7.15.16

SOFT DARK CHOCOLATE, APRICOT SEMIFREDDO
AND CAMPARI-RASPBERRIES REDUCTION

COCOA "GNUDI" | 8,00 €

1.3.6.7.8.15

FILLED BALLS MASCARPONE, COFFEE, AND COOKIES
SERVED WITH HAZELNUT MOUSSE AND RUM CREAM

TUMBLE | 8,00 €

1.3.5.7.8

ROLLED PUFF PASTRY FILLED WITH CREAMY MOU
SERVED WITH PISTACHIO SAUCE

TRUFFLE | 8,00 €

3.7.15.16

PEARS COOKED IN RED WINE, CRUNCHY HONEY
AND WHITE TRUFFLE ICE CREAM [TUBER MAGNATUM]

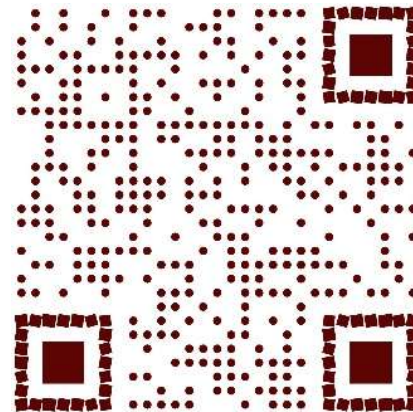
$\frac{3}{4}$ LITER MINERAL WATER
SAN FELICE FROM TUSCANY | 3.00 €

BREAD BASKET | 2,00 €

ESPRESSO COFFEE | 2.00 €

COVER CHARGE AND SERVICE
PER GUEST | 3.00 €

ABOUT
THE KITCHEN



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