



de gustibus
non
disputandum est

JULII CÆSARIS

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. 15

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



[the dishes most recommended by our guests]

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 €

1.2.3.6.7.17

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

KING PRAWNS TARTARE | 16,00 €

2.3.4.15.17

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

BEEF TARTARE | 16,00 €

3.4.5.7.9.10.15

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. 15

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

HAMBURGER | 16,00 €

1. 7

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



[seasonal offers]

Cuisine

CROSTONE | 12,00 €

1.3.4.7

PIZZAIOLA BREAD, STRACCIATELLA CHEESE,
TOMATOES IN OLIVE OIL, ANCHOVIES,
OLIVES AND ROCKET SAUCE

CANNOLI | 15,00 €

1.4.7.8.17

NORI SEAWEED CANNOLI, CREAMED COD,
TOASTED ALMONDS, CHILLI PEPPER THREADS,
RICOTTA AND TOMATO SAUCE

CHICKPEA PURÉE | 13,00 €

CHICKPEA PURÉE WITH ROASTED CHESTNUTS
AND AROMATIC EXTRA VIRGIN OLIVE OIL

RICE | 17,00 €

7.15

CARNAROLI RICE WITH BLUE-CHEESE,
WINE REDUCTION AND GREEN PARMESAN CHEESE

SQUAB | 30,00 €

15

DEBONED SQUAB WITH PORCINI MUSHROOMS,
BACON, MASHED POTATOES AND 'NDUJA SAUCE

[.... a sweet ending]

Desserts

CHOCOLATE CREAM | 8,00 €

1.3.7.8.15

DARK CHOCOLATE VELVETY CREAM,
HAZELNUT BISCUITS FILLED WITH TIRAMISU MOUSSE
AND COCOA

APPLE PUFF PASTRY | 8,00 €

1.3.7.8.15

APPLE-FILLED PUFF PASTRY, TOASTED WALNUTS
AND PINE NUTS ON A ZABAIONE CREAM

BLANCMANGE | 8,00 €

1.3.7.8

WHITE CHOCOLATE PUDDING, VANILLA WAFFLES
AND SMOKED BLACK TEA JELLY

PISTOCCUS | 8,00 €

1.3.7.15.17

SARDINIAN LADYFINGERS FILLED
WITH BLUEBERRY BAVARIAN CREAM
AND LEMONGRASS MERINGUES

CAMILLA | 8,00 €

1.3.7.8

CHAMOMILE CAKE WITH YOGURT GANACHE
AND BEETROOT QUENELLE

at the table

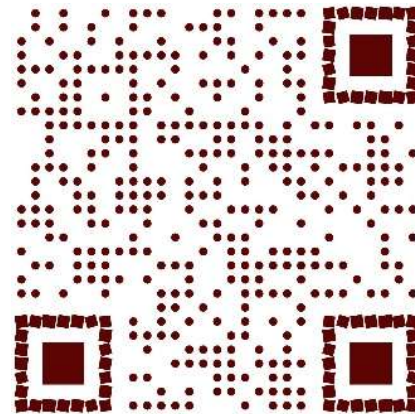
$\frac{3}{4}$ LITER MINERAL WATER
SAN FELICE FROM TUSCANY | 3.00 €

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 straces 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