



de gustibus

non

disputandum est

JULII CÆSARIS

[our recommended selections]

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 Unforgettable

[the dishes most recommended by our guests]

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 BRIOCHE, SMOKED DUCK BREAST
AND CRANBERRY JAM

HAMBURGER | 16,00 €

1. 7

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



Cuisine

[seasonal offers]

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



Desserts

[.... a sweet ending]

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 SAUCE

at the table

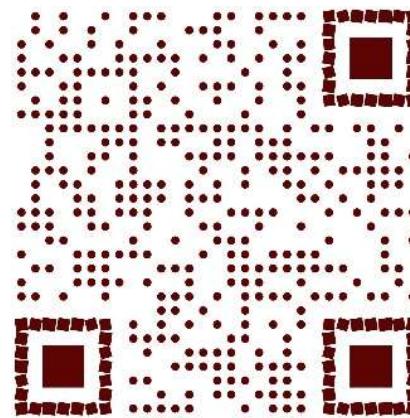
¾ LITER MINERAL WATER
SAN FELICE FROM TUSCANY | 3.00 €

BREAD BASKET | 2,50 €

ESPRESSO COFFEE | 2.00 €

COVER CHARGE AND SERVICE
PER GUEST | 2.50 €

ABOUT . . .
THE KITCHEN



about Œnothèque

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