

CONTENTS

OUR SPRITZ AND SPIRIT BLENDS

FRITTI (FRIES)

PIZZA

FOCACCIA (WHITE PIZZA) & CALZONE (STUFFED PIZZA)

BRUSCHETTE (FRIED TOASTED BREAD),

CROSTINI (CROUTONS),

THE COUNTER OF DELICATESSEN

Selections of salami

Selections of cheeses

THE KITCHEN

Starters

First courses

Second courses

Salads and vegetables

SELECTION OF BEERS

Draft and Craft

Vegetarian dish 

Vegan dish 

** Never we purchase frozen food and in our kitchen We use only top quality fresh food.
Some raw materials or semi - finished products may undergo the abatement process
temperature for legal arrangement or need for workmanship*

*We use a hyposodic regimen for all our dishes. The salt we use in addition is a gray - raw Brittany
organic.*

Some products may be subjected a chilling process at - 20°

Please ask for the bill at the table

OUR SPRITZ (Aperol / Campari / Rosso Poli)

With Prosecco Extra Dry Miol 10,00

With Franciacorta Brut Contadi Castaldi 12,00

With Champagne Philipponnat Royale Reserve 20,00

SPIRIT BLENDS

Paired with premium gin of your choice:

Schweppes Premium

Acqua Brillante Recoaro

Fever Tree Mediterranean

Gin&Tonic Bombay 10,00

Gin&Tonic Hendrick's 12,00

Gin&Tonic Diplôme 12,00

LONG DRINK

Negroni 10,00

Americano 10,00

Foods to report for intolerances and food allergies.



Grains containing gluten



Crustaceans



Fish



Peanuts



Soy



Milk and lactose



Nuts



Celery



Mustard



Sesame seeds



Sulphur dioxide and sulphides



Lupin beans



Shellfish



Garlic


















Broad beans



Eggs

FRITTI

Our deep-fried food is home-made from fresh ingredients and freshly made batter

- Suppli (rice balls) "on the phone" home made**      3,00
Suppli croquettes with aged *Carnaroli* rice from *Principato Lucedio*, cherry tomato by *Pomilia*, basil, (fresh cheese) mozzarella by *Terra Roma* and parmesan cheese (30 months old) made with Red Cows' milk
- Potato crocket**    3,00
with potatoes from Grotte di Castro, mozzarella from *Terra Roma* and provola cheese
- Zucchini flowers with (fresh cheese) mozzarella and anchovies from Sicily (n. 2 pcs)**    4,00
- Zucchini flowers with (fresh cheese) mozzarella (n. 2 pcs)**   4,00
- Tempura season battered vegetables**   7,00

PIZZA

MIXTURE BY PIER LUIGI ROSCIOLI:

Our dough is made from top-quality organic flours

Ingredients: Organic flours by *Molino Iacquone*, Organic white spelled from *Molino Vecchino*, crude gray bio salt from Brittany "La Guerandaise", fresh yeast (0,6gr for kg of flour), water of Rome, time. Tuscan Olive Oil by *Castello di Monsanto*. (our pizza dough is prepared with organic flours only). Thanks to Pierluigi Roscioli for his golden touch.





THE TRADITION

(Fiordilatte dei Monti Lattari According to Availability)






- Margherita**   8,00
Tomato *Pomilia*, (fresh cheese) mozzarella fior di latte *Terra Roma*
- Margherita Red Cow**   9,50
Tomato *Pomilia*, (fresh cheese) mozzarella fior di latte *Terra Roma*, red cow parmesan 30 months
- Marinara**    7,00
Tomato *Pomilia*, *Sulmona* red garlic, oregano from *Sicily*
- Napoli**    9,50
San Marzano *Pomilia* tomatoes, (fresh cheese) mozzarella fior di latte *Terra Roma*, anchovies from *Sicily*
- Quattro stagioni**    12,50
Tomato *Pomilia*, (fresh cheese) mozzarella fior di latte *Terra Roma*, organic artichokes by *Agnoni*, champignon mushrooms, ham from *San Giovanni*, organic egg by *San Bartolomeo*, olives from *Itri* by *Antonio De Luca*

RED PIZZAS (With tomato sauce)

- Margherita di Bufala**   10,00
Tomato *Pomilia*, (fresh cheese) "Mozzarella di bufala di Paestum" PDO, basil
- Margherita e Bufala Cruda**   11,50
Tomato *Pomilia*, (fresh cheese) hand-shredded "Buffalo Mozzarella cheese from Paestum" PDO, basil

Napoli e Bufala   	11,50
Tomato <i>Pomilia</i> , "Mozzarella di bufala di <i>Paestum</i> " PDO, anchovies from <i>Sicily</i>	
Funghi*  	9,00
Tomato <i>Pomilia</i> , (fresh cheese) mozzarella by <i>Terra Roma</i> , champignon mushrooms	
Prosciutto  	12,00
Tomato <i>Pomilia</i> , (fresh cheese) mozzarella by <i>Terra Roma</i> , Parma ham by <i>Ghirardi / S. Ilario</i>	
Zibello   	13,50
Tomato <i>Pomilia</i> , mozzarella by <i>Terra Roma</i> , culatello of Zibello from <i>Podere Cadassa</i>	
I F.lli Salvo   	12,50
"Piennolo" bunch tomatoes by <i>Casa Barone</i> , bacon of <i>Cinta Senese</i> and cheese Caciocavallo Podolico, olive oil extra virgin raw, by <i>Castello di Monsanto</i>	

WHITE PIZZAS (No tomato sauce)

Pomodorini e Rughetta  	10,00
(Fresh cheese) mozzarella by <i>Terra Roma</i> , small fresh Date tomatoes and wild arugula salad	
Fiori di zucca  	9,00
(Fresh cheese) mozzarella by <i>Terra Roma</i> , zucchini flower	
Fiori di zucca e Alici   	10,00
(Fresh cheese) mozzarella by <i>Terra Roma</i> , zucchini flowers, anchovies from <i>Sicily</i>	
Vegetariana  	10,00
(Fresh cheese) mozzarella by <i>Terra Roma</i> , seasonal vegetables grilled in wood-fired oven	
Scarola e Alici    	11,50
(Fresh cheese) mozzarella by <i>Terra Roma</i> , scarola, Taggiasca olives, anchovies from <i>Sicily</i>	
Cavolo e Cinta (winter-time only)   	12,50
(Fresh cheese) mozzarella by <i>Terra Roma</i> , tuscan kale sauted with oil EVO and fresh chilli, pecorino cheese from Pienza and bacon from Siena	

BUFALA (Pizzas with Buffalo Mozzarella Cheese)








Bufala e Alici   	11,00
(Fresh cheese) "Mozzarella di bufala di <i>Paestum</i> " PDO, Sarawak pepper, (on request), anchovies from <i>Sicily</i> and raw olive oil from "Sabina Colle Bello"	
Bufala e Datterini  	10,00
Small fresh Date tomatoes from <i>Sicily</i> slightly blanched, (fresh cheese) "Mozzarella di bufala di <i>Paestum</i> " PDO	
Bufala e Pomodorini semi-secchi   	11,50
(Fresh cheese) "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO and small tomatoes semi-dried by <i>De Carlo</i>	
Bufala e Prosciutto  	12,00
(Fresh cheese) "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO and Parma ham 24 months aged by <i>Ghirardi</i>	

* The base may sometime be watery due to the release of water from the Champignon mushrooms

THE FLOUR MOUNTAIN - Our special pizzas

Superbio   	12,00
(Fresh cheese) "Mozzarella di bufala di <i>Paestum</i> " PDO, sauce of organic tomatoes "Piennolo" Vesuvius <i>Casa Barone</i> , organic olive oil by <i>Castello di Monsanto</i> and basil	
Napoli e Cantabrico  	13,50
Sauce of large-bunch organic tomatoes "Piennolo" Vesuvius by <i>Officine Vesuviane</i> , "His Excellence" Corbara tomatoes, anchovies from <i>Cantabrico</i> by <i>Ramon Pena</i> , organic olive oil by <i>Castello Monsanto</i> (no cheese)	
Chorizo   	14,00
Tomato by <i>Pomilia</i> , (fresh cheese) mozzarella by <i>Terra Roma</i> , Chorizo sliced salami of <i>Pata Negra Bellota Sanchez Romero / Julian Martin</i>	
Scozzese e Bufala   	15,00
White pizza, (Fresh cheese) "Mozzarella di bufala di <i>Paestum</i> " PDO, slightly smoked Loch Fyne salmon from Scotland, wild fennel from <i>Valentano</i> , wild arugula salad (Salmon without preservatives only beta carotene)	
Omaggio a Fulvio Pierangelini    	18,00
(Fresh cheese) mozzarella by <i>Terra Roma</i> , fried pepperonis <i>Friarelli</i> and breton scallops with flavour of mortadella (according to availability)	
Pata Negra and Buffalo Mozzarella  	18,00
Tomato <i>Pomilia</i> , "Fresh Buffalo Mozzarella cheese from <i>Paestum</i> " PDO, basil and <i>Pata Negra Banega</i> 46 months machine cut	
Zibello & Bufala   	14,50
<i>Pomilia</i> tomatoes, PDO buffalo mozzarella cheese from <i>Paestum</i> added raw and hand-cut, culatello ham from <i>Podere Cadassa</i> , Zibello	

FOCACCE

Plain Focaccia  	5,00
with extravergin olive oil by Gallotti , rosemary and gray organic salt of Britain "The Guerandaise"	
Vegetarian Focaccia  	8,00
with seasonal vegetables grilled in wood-fired oven and "Sabina <i>Colle Bello</i> " Olive oil	
Focaccia with fresh Date Tomatoes and fresh Basil  	8,00
Capri Focaccia   	12,50
with fresh date tomatoes, "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO raw, basil extra virgin olive oil by <i>Gallotti</i>	
Focaccia Ham and Buffalo Mozzarella  	14,00
with "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO and Parma ham by <i>Ghirardi</i> (24 months old)	
Focaccia Pata Negra and Water of Datterino Tomatoes 	16,00
with Pata Negra <i>Banega</i> 46 months machine cut	
Focaccia with Salmon & raw Mozzarella di Bufala   	16,00
Loch Fyne salmon with wild fennel, "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO raw and arugula	
Focaccia whit raw Beef and Arugula  	16,00
served with Red Cow Parmesan and dressing of e.v. olive oil and lemon juice	
Focaccia with Mortadella and Black Truffle 	13,00
with mortadella and and black truffle from <i>Norcia</i>	
Focaccia Mortadella 	11,00
with pistachio	

CALZONE (Stuffed pizza)

Calzone Prosciutto e Mozzarella   10,00
Parma ham by *Ghirardi*, (Fresh cheese) mozzarella by *Terra Roma*

Calzone Funghi e Prosciutto cotto   11,00
(Fresh cheese) mozzarella by *Terra Roma*, champignon mushrooms,
ham by *S. Giovanni*

BRUSCHETTE

Semi-whole wheat/white Lariano bread from Roscioli Bakery

Olive oil, Salt and Garlic from Sulmona    3,50
Extravergin olive oil by *Gallotti*, grey organic salt by *Guerande bio*,
red garlic from *Sulmona*

Tomato   4,50
Small fresh Daye tomatoes with basil, extravergin olive oil by *Gallotti*,
organic grey salt from *Guerande*

Sun Dried Tomato    4,50
Cream of tomato semidried by *De Carlo*

Burrata and Sun Dried Tomato     6,00
burrata (fresh cheese) "Buffalo Mozzarella cheese from Paestum" PDO and
sun dried tomatoes

Datterini Tomatoes and Anchovies   6,00
Datterini fresh tomatoes, basil, anchovies and *Sicilian* extravirgin olive oil by *Gallotti*

CROSTINI

Organic Kamut K./white (Lariano style) bread, by Roscioli Bakery







Croutons with (fresh cheese) Mozzarella by Terra Roma    11,00
and anchovies from *Sicily*

Croutons with (fresh cheese) "Mozzarella di bufala di Paestum" PDO    14,00
and anchovies from *Cantabrian sea*

Croutons and Parma Ham by Ghirardi   12,00
and (fresh cheese) mozzarella by *Terra Roma*

OUR SELECTION

HAMS AND SALAMIS

Norcia	12,00
Ham from Norcia 24 months old, <i>hand</i> cut, thin slices	
Parma	14,00
Parma ham 24/30 months old by <i>Ghirardi</i> / 24/30 months old by <i>S. Ilario</i> (S.D.)	
Norcia and Buffalo 	16,00
Parma ham from Norcia 18/24 months old hand cut, thin slices and (fresh cheese) "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO300gr	
Parma ham and Buffalo 	18,00
Parma ham 24/30 months old by <i>Ghirardi</i> / by <i>S. Ilario</i> (S.D.) machine sliced and (fresh cheese) "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO300gr	
Bresaola (air-cured meat) & rocket 	16,00
Raw Beef and Arugula served with Red Cow Parmesan and dressing of EVO oil and lemon juice	
Culatello di Zibello Dop. <i>Podere Cadassa</i> (100gr.) 	24,00
Mortadella "Bidinelli"	9,00
Mortadella with Truffle <i>Bidinelli</i> (subject to availability)	13,00
Mortadella and Parmisan	12,00
(cheese) scagles by <i>Reggiano</i> 30 months old made with Red Cows milk 	
Pata Negra	28,00
<i>Pata Negra</i> ham <i>de Bellota</i> 40/46 months old by <i>Alba Real</i> / <i>Banega</i> hand sliced 100gr	
Pata Negra and Buffalo 	28,00
<i>Pata Negra</i> ham <i>de Bellota</i> 40 months old by <i>Alba Real</i> / <i>Banega</i> hand sliced and (fresh cheese) "Buffalo Mozzarella cheese from <i>Paestum</i> " PDO300gr	

SELECTIONS

Selection of Italian Salami	18,00
Truffle-flavoured Mortadella by Bidinelli, salami Strolghino   , Cinta Senese pork loin  , Parma ham by <i>Ghirardi</i> , Spigaroli Culatello topside, PDO Culatello ham from <i>Podere Cadassa-Zibello</i> (S.D. e rotazione) 	
Spigaroli selection – Ancient court of Pallavicina	25,00
24-month cured PDO Culatello ham  , Culatello topside, air-cured coppa from Southern Po valley, traditionally seasoned lard, salami Strolghino (if av.)  	
Iberica selection  	24,00
Pata Negra ham 40 months old Banega (40gr) machine sliced, Chorizo, Salsichon and <i>Lomo Bellota</i> Alba Real	
Cecina de Leon "Iberian bresaola" served with lemon-oil mince	18,00
Final Italy Spain	28,00
Culatello ham from <i>Podere Cadassa-Zibello</i> 24 months old  , <i>Pata Negra</i> ham <i>de Bellota</i> 40 months old by <i>Alba Real</i> / <i>Banega</i> hand cut	



Italian/French Cheese



Selection of Italian cheese   16,00
Pecorino from Pienza, Fossa cheese from *Sogliano*, Castelmagno, Robiola 2 latti, Gorgonzola di Malga, Testun aged in Barolo marc
(typologies may vary according to availability)

Selection of French cheese   18,00
Brillat savarin, Pico, Selles sur cher, Camembert, Cabrisac, Gres Champenois, Reblochon, Roquefort (typologies may vary according to availability)

“Buffalo Mozzarella cheese from Paestum” PDO

Nature Buffalo (fresh cheese) - 300gr   14,00




Buffalo (cheese), Olives and small tomatoes - 300gr    16,00
taggiasche olives and semi-dried small tomatoes *by De Carlo*

Buffalo (fresh cheese) and Botargo - 300gr   18,00
grated Muggine bottarga from *Cabras*

Buffalo and Anchovies - 300gr    18,00
with Cantabrian anchovies from *Galizia*

Burrata (fresh cheese) from Andria

Burrata (fresh cheese) from Andria     16,00
with small dried tomatoes - 300gr
with small dried tomatoes and taggiasche olives

Burrata (fresh cheese) from Andria and Botargo - 300gr    18,00
with Botargo from *Cabras*

Burrata (fresh cheese) from Andria and Anchovies - 300gr    18,00
with Cantabrian anchovies from *Galizia*

Burrata (fresh cheese) from Andria and Caviar   35,00
with selection caviar from “*Oscietra*” / “*Tradition Calvisius*” - 10 gr

Oil preserved

Dried small Tomatoes *by De Carlo*   6,00

Roasted Artichokes *by Agnoni* (n. 3 pcs)   10,00

Sicilian hot peppers stuffed with Anchovies from *Sicily*  9,00

Sicilian hot peppers stuffed with Red Tuna  10,00

Anchovies from Cantabrian sea Ramon Pena and demi-sel butter from Isigny   14,00

Oil preserved selection *by Agnoni*   12,00
Roasted artichokes, sun dried tomatoes, grilled eggplant and candied onions

THE KITCHEN

(Some dishes may be ordered with no veal, fish, fresh cheese according to vegetarian and vegan rules)

STARTERS FROM THE KITCHEN

Mousse of chickpeas by Valentano, slices of Artichokes "Violetto"*    12,00
sauteed in a frying pan with bottarga of mullet from *Cabras*


Stack of "Parmigiana di Melanzane"     12,00
with "Mozzarella di bufala di *Paestum*" PDO, cream of fresh date tomatoes and Parmigiano Reggiano from red cow milk

Caponatina     10,00
(mix of fresh vegetables – eggplant, olive, onions and celery)
stuffed in traditional sicilian style

The Bio Egg of San Bartolomeo    12,00
Poached eggs up on a tartlet of potatoes from *Grotte di Castro*, saffron pistils, with Parmesan fondue and seasonal garnish

"La Caprese"  15,00
"Buffalo Mozzarella cheese from *Paestum*" 300gr, fresh Date tomatoes from Sicily, origan, basil

Artichokes salad, raw and cooked    10,00
with pine nuts, wild arugula salad, parmisan flakes by Reggiano made with red cow milk and extravergin olive oil from Tuscany region by *Castello di Monsanto*

Salmon & Roman chicory (fresh vegetable)  16,00
Smoked Scottish salmon by Lock Fine and wild fennel from *Valentano*, Roman chicory seasoned with vinaigrette made with traditional balsamic vinegar by *Modena* and wasabi (lightly smoked salmon without preservatives only beta carotene)

Warm cream of fresh Date tomatoes from Scicli  11,00
Burrata (fresh cheese) from *Paestum*, basil oil and crispy waffle of Parmigiano Reggiano

Baby spinach & pear salad   10,00
Walnuts, fossa pecorino cheese & chestnut honey sauce

STARTERS FROM THE SALAME COUNTER


Bufala & Tomato trio    12,00
Ovoline trio of "Buffalo Mozzarella cheese from *Paestum*" PDO with semi-dry tomatoes

Bufala & Botargo trio    14,00
Ovoline trio of "Buffalo Mozzarella cheese from *Paestum*" PDO balls (fresh cheese) from *Paestum* sprinkled with bottarga (egg Mullet fish) from *Cabras*, small semi-dried tomatoes and taggiasche olives

Bufala & Cantabrian Anchovy trio    14,00
Ovoline trio of "Buffalo Mozzarella cheese from *Paestum*" PDO balls (fresh cheese) with Cantabrian anchovies coming from *Galizia*, small semi-dried tomatoes and taggiasche olives

Bufala trio and Caviar   30,00
Ovoline trio of "Mozzarella di bufala di *Paestum*" PDO balls (fresh cheese) from *Paestum* with selection caviar from "*Oscietra*" / "*Tradition Calvisius*" - 10 gr

FIRST COURSES (Al dente)

- Tomato and Basil** (16/18 minutes of cooking)   12,00
Artisan bombolotti/spaghetti (pasta shape) by *Verrigni*, small fresh Date tomatoes from Sicily and basil
- Amatriciana** (16/18 minutes of cooking)      13,00
Pasta balls hand made *bombolotti artigianali Verrigni*, "His Excellence" Corbara tomatoes, guanciale from *Monte Conero* (cured meat product prepared from pork jowl or cheeks) and *Pecorino Romano* (cheese)
- Carbonara** (16/18 minutes of cooking)      14,00
Large spaghetti *Verrigni Oro*, organic eggs from *San Bartolomeo*, guanciale from *Monte Conero* (cured meat product prepared from pork jowl or cheeks), pepper from *Sarawak* and *Pecorino Romano* - cheese
- Vegetarian Carbonara** (16/18 minutes of cooking)      13,00
Large spaghetti *Verrigni Oro*, organic eggs from *San Bartolomeo*, smoked Bio Seitan, pepper from *Sarawak*, *Pecorino Romano* - cheese - (according to seitan availability)
- Spaghetti with Botargo**     14,00
Creamy mullet botargo from Cabras, garlic, oil, hot pepper

FRESH HOME-MADE EGG PASTA

- Cacio e Pepe (Cheese and Pepper)**     12,00
Tonnarelli long pasta made with eggs hand made, Pecorino romano (cheese typical from Rome area), Pecorino di Fossa (cheese) and toasted pepper from *Malaysia*
- Fettuccina and Tomato**    13,00
Long pasta home made with eggs, small Date tomatoes and Parmesan *Reggiano* kind, made from Red Cows milk, 30 months old
- Ravioli with Ricotta and Herbs**     16,00
Butter demi-sel from Brittany, saffron pistils from *Sardinia* region, fresh sage and Parmesan *Reggiano* kind, made from Red Cows milk, 30 months old, (according availability - handmade)

Half portions are evaluated at 70% of full complete portion

SECOND COURSES (Beef from Marche/Tuscany region and Danish S.D.)











Meat Balls cooked in traditional     	13,00
Tomato and basil sauce salted demi-sel butter from Brittany	
Organic “San Bartolomeo” Chicken from San Bartolomeo farm grilled	18,00
Organic grilled chicken breast served with seasonal grilled vegetables or baked potatoes (according to availability) 	
Tagliata	21,00
Entrecote beef coming from Marche region with baked potatoes 	
Beef Tartare coming from Marche region  	18,00
with bio yolk egg from San Bartolomeo	
Fried meatballs of organic San Bartolomeo    	14,00
Chicken rolled in breadcrumbs and avocado mousse	
Salad with organic San Bartolomeo Chicken 	14,00
with Parmesan cream	

ORGANIC & VEG

Smoked organic Seitan  	13,00
with grilled vegetables or baked potatoes (wheat gluten – highly protein-based food suitable for vegans)	

SALADS AND VEGETABLES

Fresh organic vegetables of the day from the Campo de Fiori, Testaccio and Trionfale markets (subject to availability)

Roman lettuce	6,00
Mixed salad	6,00
Roman traditional chicory  	8,00
served with balsamic vinaigrette mixed with pounded anchovies	
Wild bitter salad from Maccarese 	9,00
Dente di leone, small spinach, arugula and chervil hunting hare, cockscomb, fraiar's rope (according to availability)	
Grilled vegetables	8,00
Escarole with olives from Itri by De Luca and pinenuts  	7,00
Pan-fried Tuscan kale (winter-time only) 	7,00
Pan-fried Turnip Tips (if. Av.) 	7,00
Sautéed chards (if. Av.) 	7,00
Chicory	7,00
Chicory from Agro Romano field cooked in a tomato sauce, hot pepper and red garlic from Sulmona	
Baked potatoes with thyme and rosemary 	7,00
Bread by Roscioli basket 	3,00
Rustic bread with sourdough natural leavening with biological flour and grey salt from Bretagna	

BEVERAGES

Acqua San Pellegrino, Nepi, Panna	3,00
Coca Cola gls. bottle 33 cl, Coca Cola zero 33 cl, Fanta 33 cl, Sprite 33 cl	3,00
Schweppes Tonic water, Schweppes Lemon, Chinotto Neri 25 cl	3,00
Fentimans Soft Drink (S.D.)	6,00

COFFE, TEA, INFUSIONS

(for a detailed list, please see Desserts-Spirits Menu)

Espresso concerto n. 3 "Ouverture" by Leonardo Lelli (Blend: 80% Arabica, semi-washed coffee from Brazil, 20% Robusta, handpicked coffee)	3,00
Tea selection by "La via del Tè"-Florence	4,00
Organic infusion selection by "La via del Tè"-Florence	4,00

INFUSIONS, TONIC LIQUORS, DIGESTIVES

(for a detailed list, please see Desserts-Spirits Menu)

Selection of tonic liquors and digestives	6,00
Casa Barone organic Limoncello	8,00
Selection of spirits (for a detailed list, please see Desserts-Spirits Menu)	8,00
Coctails, Long drink	10,00
Cake service (per person)	1,50

*Half portions are evaluated at 70% of full complete portion
Any change/addition to menu dishes may result in extra-price*

Indoor use of electronic cigarettes is prohibited