

Drinks

Microfiltered still or sparkling water, 0,75 l	2,00€
Coca Cola or Coca Cola Zero	3,50€
Soda Bio Organic Plose	3,50€
Sparkling Lemonade Bio Organic	3,50€
Orange soda Bio Organic Plose	3,50€

Draft beers

Zipfer Marzen Lager medium 5% vol.	5,00€
Theresianer Indian Pale Ale medium 5,8% vol.	5,50€

Cocktail

Spritz	8,00€
Caipirinha	7,00€
Mojito	8,00€
Negroni	8,00€
Moscow Mule	8,00€
Special Gin Tonic	12,00€
Margarita	8,00€

Cafetteria

Coffee	2,00€
Decafeinated coffee	2,00€
"Caffè corretto"	2,50€
Cappuccino	2,50€
Hot tea	2,50€

List of allergens

 Sulphur dioxide and sulphites	 Peanuts	 Crustaceans	 Nuts
 Cereals containing gluten	 Milk	 Lupin	 Molluscs
 Fish	 Celery	 Mustard	 Sesame seeds
 Soy	 Eggs		

Off the menù

A tutta Ciccìa
Spring flavors



Menù

Starters

Tuna tartare and prawns with seasonal crudités	 	14,00€
Cured meats and cheeses platter with Pugliese focaccia	  	19,00€
Iberian ham with burratina cheese and cherry tomatoes	 	19,00€
Fresh asparagus, avocado, olives, and capers with stracciatella cheese drizzle		14,00€
Mixed grilled vegetables with burratina		12,00€
Barese-style meatballs with pecorino cheese shavings*	  	12,00€
Eggplant Parmesan with meatballs	  	14,00€
“Patanegra lard crostoni” with honey drops and black pepper	 	12,00€

First courses

Orecchiette pasta with drunken octopus ragù	 	18,00€
Large ravioli filled with grouper and cacio e pepe*	   	18,00€
Carbonara-style scialatielli pasta with asparagus and crispy guanciale from Norcia	  	16,00€
Risotto with asparagus, saffron, and zucchini flowers		16,00€
Ziti from the mill with Pugliese-style meatballs	  	16,00€

Grilled Specialties

Imperial grilled platter: Arrosticini (lamb skewers), sausage, chicken leg, Argentine Baby Beef steak, and capocollo, with roasted potatoes and grilled vegetables		22,00€
--	--	--------

*high quality frozen product

Cover charge 2€

Second courses

Fried prawns, squid, and mussels with crispy vegetables*	   	21,00€
“Superior” Norwegian salmon marinated in our style with burratina cheese from Andria	 	19,00€
Irish “Hereford” beef fillet grilled with roasted potatoes		26,00€
Beef fillet with green pepper sauce	 	26,00€
Tomahawk chop with the bone, Milanese-style with roasted potatoes	  	19,00€
Skewers of Pugliese-style bombette (stuffed meat rolls) with roasted potatoes	  	19,00€
Argentine veal “Tucuman” chop (boneless) with roasted potatoes	  	24,00€
Fiorentina steak from the Sibillini mountains (“high pasture”) - 1.2kg cut		7€ /etto
Argentine picanha with roasted potatoes and grilled vegetables - 1kg cut		6€ /etto
Gaucha Baby Beef tagliata (sliced steak) with roasted potatoes		24,00€
Scottona beef tartare with spoonful of sweet gorgonzola		19,00€
Lamb arrosticini (skewers) with roasted potatoes*	 	19,00€

“Burrata burger”

350g Scottona beef hamburger with burrata, bacon, tomato, lettuce, and BBQ sauce, served with roasted potatoes and its own sauces	  	18,00€
--	---	--------

*high quality frozen product

Cover charge 2€